

Jazz Brunch at Commander's Palace

Starters

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity and pressed hen's eggs
~Finished tableside with aged sherry

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce

The Commander's Salad

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing

Petite Zephyr Squash Salad

Local Northshore squash, toasted seeds, Southern Maids Dairy cheese, pea tendrils and Creole tomato-basil buttermilk

Whiskey Smoked Salmon

Sweet pepper & whiskey cured smoked salmon over whipped garlicky Creole cream cheese yogurt on burnt chili brown buttered focaccia with sassafrass za'atar, shaved fennel and a soft poached egg
(Additional \$3.50)

Amaretto Peach Beignets

Local goat feta, black pepper-sourdough beignets with sweet amaretto cream, Marcona almond crumble and Georgia peach compote

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
(Additional \$3.50)

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Commander's Palace Classics

Pecan Crusted Gulf Fish

Prosecco poached jumbo lump crab over roasted corn, spring asparagus, grilled kale, melted leeks and whiskey spiked crushed corn cream 52.00

Grilled Tournedos of Black Angus Beef

Harris Ranch beef tournedos over garlic & herb roasted mushrooms, whiskey smoked onions, Creole smashed new potatoes and green peppercorn Tchoupitoulas sauce 56.00



Coolinary Specials

Cochon De Lait Eggs Benedict

16-hour barbecued shoulder of pork over warm buttermilk biscuits, sauce forestière with roasted mushrooms, caramelized onions and ripped herbs, soft poached hen's eggs and housemade tasso hollandaise 39.00

Des Allemands Catfish

Corn fried local Louisiana catfish with charred sweet peppers, grilled onions, cilantro popcorn rice and a citrusy spiced coconut curry broth 42.00

Marseilles to Morocco

Seared Gulf shrimp tossed in citrusy chermoula crab fat butter over charred lunchbox peppers, roasted fennel and tiny tomatoes with Creole cream cheese stone ground grits and crushed crab-saffron broth 44.00

The Chicken or The Egg

Soft poached hen's egg over "fall off the bone" smoked chicken hash with caramelized onions, grilled baby sweet peppers & red bliss potatoes with fire roasted red pepper hollandaise and poblano pepper jelly 43.00

Bacon & Egg Tamale

Sunny side up hen's egg with crispy braised pork belly over smokey pork & LA popcorn rice boudin with roasted poblano-cotija masa, cilantro crema and salsa roja in a summer corn husk 44.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~Finished tableside with warm whiskey cream~
(Additional \$3.50 & must be ordered in advance)

Creole Cream Cheese Cheesecake

A thick cut slice of handmade cheesecake with warm salted caramel & chilled chocolate
(Additional \$3)

Cookies & Cream

Dark chocolate cookie dough between warm chocolate chip cookies dipped in melted Piety & Desire chocolate with Maldon sea salt, duck fat caramel, miso-butterscotch ice cream and white chocolate coated corn flakes

Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce

Georgia Peaches & Cream

Toasted cardamom & sweet Georgia peach jam layered with vanilla peach custard and honey nut granola ~Served chilled with fresh Ponchatoula blueberries
(Additional \$3)

Housemade Sorbet or Ice Cream

A daily selection of seasonal fruit sorbet or old fashioned ice cream

À la Carte Sides

Creole Smashed New Potatoes 7.00

Black Pepper Cane Syrup Bacon 7.00

 **Sauté of Corn, Grilled Kale & Leeks** 7.00

Goat Cheese Stone Ground Grits 8.00

Two Poached Eggs & Hollandaise 7.00

Chef Meg's Favorite Brunch Package

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka

Turtle Soup

A Commander's classic finished with a splash of sherry

Café Pierre Lacquered Texas Quail

Smoked chili & pork boudin stuffed quail over a nest of tangy bacon braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce

52.00

Eye Openers

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 8.75

Lafayette No. 1

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day 11.00

Crescent City Cooler

Guava rum, freshly squeezed lime, bitters and ginger ale
~ A warm weather refresher you won't soon forget 9.50

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 11.00



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

Feature film now available on iTunes.
Book available in house and on our website
www.commanderspalace.com