

Commander's à la Carte Dinner Menu

Appetizers

Caramel Apple & New Roads Pecan Glazed Pork Belly
Crispy pork belly with sweet potato creamed stone ground grits, tart & crisp salad of spiced pecans and granny smith batons finished with a lacquer of sticky smoky caramel apple cider jus 15.00

Smoked Gulf Fish Maque Choux
Crispy smoked Gulf fish & Louisiana white shrimp croquettes over sweet summer corn, Creole tomato and preserved okra maque choux with charred poblano aioli and green garlic nage 14.00

Smoked Cauliflower & Creole Cream Cheese
Tasso brined & cold smoked corn fried florets of cauliflower with roasted garlic whipped Creole cream cheese, pickled pepper salad and a zesty burst of citrus-sunflower crunch 13.00

Shrimp & Tasso Henican
Wild Louisiana white shrimp stuffed with housemade tasso ham, pickled okra, sweet red onions, five pepper jelly and Crystal hot sauce beurre blanc 14.00

Commander's Palace Crab Cake
Seared jumbo lump Louisiana blue crab dressed with tangy ravigote sauce, a petite herb salad and Pimm's cup aioli 20.00

Soups & Salads

Turtle Soup au Sherry
The authentic Louisiana favorite with rich veal fond, chopped egg and crushed lemon
~Finished tableside with a splash of aged sherry 12.00

Soup Du Jour
Varied cooking techniques combined with fresh seasonal ingredients 11.00

Commander's Creole Gumbo
Rich stock slow cooked with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce 12.00

Soups 1-1-1
A demitasse tasting of all three soups 13.00

Commander's Crisp Romaine Salad
Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing 11.00

🍷 Louisiana Watermelon Salad
First of the season local watermelon, pickled cucumber ribbons and spicy arugula with Southern Maids Dairy goat feta, early summer berry & Tabasco vinaigrette, sweet basil buttermilk and black sesame chaat spice 12.00

Entrées

🍷 Pecan Crusted Gulf Fish
Prosecco poached jumbo lump crab over spiced New Roads pecan crusted fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream 40.00
2014 **Paul Mauguin** Chardonnay, Burgundy, France Half 6.75/Full 13.50

La Ceiba Gulf Fish
Crispy cassava, chargrilled sweet peppers, blistered onions, fresh cilantro and Louisiana rice with a spicy coconut lime fish fumet and peach-mango pepper jelly 38.00
2018 **Kuentz-Bas** Alsace Blanc, Alsace, France Half 7./Full 14.

Wild Louisiana White Shrimp & Grits
Garlic seared Gulf shrimp with charred young okra, roasted mushrooms and sticky braised eggplant over Creole cream cheese stone ground grits with NOLA bbq aioli and caramelized lobster fond 37.00
2014 **Castro Ventosa** Godello, Bierzo, Spain Half 7.25/Full 14.50

🍷 Cast Iron Roasted Covey Rise Farms Delicata Squash
Leek & farro stuffed Louisiana heritage squash roasted in a cast iron crock with hearty greens, "mushroom bacon", whipped goat cheese, cognac soaked cranberries & smoked apple café au lait 29.00
2018 **Santa Barbara** Verdicchio, Castelli di Jesi DOC, Marche, Italy Half 6.75/Full 13.

48 Hour Tasso Brined Double Cut Pork Chop
Grilled Duroc pork chop with pickled South Carolina peaches, Louisiana field pea ragout, charred collard greens and brandied peach demi glace 39.00
2015 **Duline** la Duline Schioppettino, Friuli-Venezia Giulia, Italy Half 11./Full 22.

Grilled Center Cut Harris Ranch Filet
8 oz. filet of Black Angus beef drenched in dark cherry bone marrow butter over creole mustard smashed red bliss potatoes with roasted baby carrots, crushed red pepper braised fennel and muscadine marsala demi glace 49.00
2016 **Billhook** Grenache/Syrah/Petite Syrah, California Half 8.25./Full 16.50

🍷 Eat Fit Eat Fit NOLA items meet the nutritional criteria of Ochsner Health. For more information please visit EatFitNOLA.com

A Selection of Artisanal Cheese

A tasting of seasonal fruit, housemade preserves, candied nuts and sticky Cabernet syrup with crispy beignets
Selection of One 12.00 • Two 14.00 • Three 16.00

Chef Meg's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Wild Louisiana White Shrimp & Grits
Garlic seared Gulf shrimp with charred young okra, roasted mushrooms and sticky braised eggplant over Creole cream cheese stone ground grits with NOLA bbq aioli and caramelized lobster fond 47.00
2014 **Castro Ventosa** Godello, Bierzo, Spain Half 7.25/Full 14.50

Café Pierre Lacquered Texas Quail
Charred chili smoked pork boudin stuffed quail over tangy bacon and apple cider braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus 48.00
2016 **Elvio Tintero** Langhe Nebbiolo, Piedmont, Italy Half 6.5/Full 13.

Desserts

Dessert menu will be presented.
Please note that the desserts listed below should be ordered 20 minutes in advance and cost an additional \$3.50 for a complete meal.

Creole Bread Pudding Soufflé
"The Queen of Creole Desserts"
All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream ~

Creole Cream Cheese Cheesecake
Housemade Creole cream cheese baked in a honey graham crust with white & dark chocolate lattice and sticky salted caramel

Coffee Cake Apple Cobbler
Brown sugar & cinnamon soaked apples baked with fluffy coffee cake and autumn spiced streusel topped with Creole cream cheese ice cream

Sides

🍷 Sauté of Sweet Corn, Grilled Kale, Asparagus & Leeks 8.00

🍷 Crushed Red Pepper Braised Fennel & Baby Carrots 8.00

Tangy Bacon & Apple Cider Braised Cabbage 8.00

🍷 Charred Young Okra, Mushrooms & Sticky Braised Eggplant 8.00

🍷 Prosecco Poached Louisiana Blue Crab 18.00

Desserts

Commander's Bread Pudding Soufflé
All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream ~ 11.00
(Please order 20 minutes in advance)

Coffee Cake Apple Cobbler
Brown sugar & cinnamon soaked apples baked with fluffy coffee cake and autumn spiced streusel topped with Creole cream cheese ice cream 10.00
(Please order 20 minutes in advance)

Southern Style Pecan Pie à la Mode
Vanilla & sugarcane infused custard pie with roasted New Roads pecans, warm chocolate and salted caramel
~ Served with house-spun vanilla bean ice cream ~ 9.50

Commander's Crème Brûlée
Caramelized sugar crust in every bite on a classic Madagascar vanilla bean custard 10.00

Ice Cream & Sorbet 🍷
A selection of seasonal house-spun ice creams and sorbets from the pastry kitchen 8.50

~Gift Ideas, One Size Fits All~

