

Commander's à la Carte Dinner Menu

Appetizers

Pompano Crudo

Ruby red grapefruit, potlikker ponzu, shaved jalapeño, sliced Ponchatoula strawberries, sweet pea shoots, tangy buttermilk dressing and Cajun caviar 15.00

"Spaghetti" Carbonara

Twice roasted Northshore spaghetti squash, crispy housemade tasso and garlic & brandy roasted mushrooms in a smoky tasso cream with Parmesan-Gruyère melt topped with a soft hen's egg 15.00

Satsuma Glazed Pork Belly

Sticky Bayou rum braised pork belly with Calvados compressed tart apples & hard cider poached pears, shaved fennel, matchstick celeriac and crisp radish salad 13.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp stuffed with tasso ham, pickled okra, sweet red onions, five pepper jelly and Crystal hot sauce beurre blanc 13.00

Burgundy Escargot

A sauté of wild French snails flambéed with Cognac spooned over butter toasted brioche, flecked red pepper & creamy whipped brie with black garlic grilled lunch box pepper and a fried quail egg 16.00

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 10.00

Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients 10.00

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce 9.50

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing 9.50

Louisiana Strawberries & Citrus

Strawberries and local citrus with spicy greens, soft butter lettuce and brûléed shallots with honey whipped blue cheese & seed studded yam glass 10.00

Entrées

Pecan Crusted Fish

Prosecco poached jumbo lump crab over spiced pecan crusted Gulf fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream 39.00

Rock Shrimp & Flounder

Wild Gulf rock shrimp & cast iron seared flounder over roasted romanesco, artichoke hearts, Swiss chard & brûléed shallots with charred lemon cream and citrus vinaigrette 39.00

New Year's "Hoppin' John" Duck

A southern tradition to elevate your health, wealth and prosperity!
Smoky cast iron seared duck breast with satsuma nuoc cham glaze, pork belly-black-eyed pea cassoulet, and cracklin' gremolata 37.00

Grilled Beef & Salt Roasted Beets

8 oz. center cut filet of Harris Ranch Black Angus beef over winter mushroom duxelles and ruby red beet studded farro with pepper mash crusted golden beets and beet jus bordelaise 48.00

Commander's Veal Chop Tchoupitoulas

Grilled 14oz. center cut chop of milk fed veal over French haricot verts tossed in soft herbs and whipped butter with Creole cream & goat cheese stone ground white grits and classic green peppercorn Tchoupitoulas sauce 62.00

A Selection of Artisanal Cheese

A tasting of seasonal fruit, housemade preserves, candied nuts and sticky Cabernet syrup with sourdough beignets
Selection of One 10.00 □ Two 12.00 □ Three 14.00

Chef Meg's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Gulf Shrimp & Greens

Wild Louisiana white shrimp over potlikker braised Covey Rise Farms mustard & collard greens with Spanish saffron braised fennel & fire roasted Louisiana blue crab broth and citrusy chermoula-crab roe aioli 44.00

2018 **Hermann Moser** The Classic, Grüner Veltliner, Austria Half 6.75/Full 13.5

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 42.00

2019 **Mouton Noir** OPP, Pinot Noir, Willamette, Oregon Half 7.5/Full 15

Desserts

Dessert menu will be presented.

Please note that the desserts listed below must be ordered 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 ~

Ponchatoula Strawberry Shortcake

Johndales Farm strawberries dusted in cane sugar over a warm buttermilk biscuit with Chantilly cream

Sides

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

Haricot Verts with Mushroom Velouté & Gruyère 8.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

Creole Cream Cheese Stone Ground Grits 8.00

Winter Mushroom Duxelles & Ruby Red Beet Farro 8.00

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 ~ 10.00
(Must be ordered 20 minutes in advance)

Ponchatoula Strawberry Shortcake

Johndales Farm strawberries dusted in cane sugar over a warm buttermilk biscuit with Chantilly cream 9.50
(Must be ordered 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 ~ 8.50

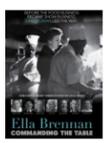
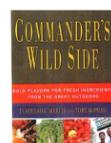
Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust chocolate lattice & sticky caramel sauce 9.50

Piety & Desire German Chocolate Cookie Bar

A gooey coconut & pecan custard cookie bar with chocolate cookie crust, dark chocolate mousse, Ecuadorian cocoa nibs, toasted coconut and smoky bacon fat caramel 9.50

~Gift Ideas, One Size Fits All~



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