

Commander's à la Carte Dinner Menu

Appetizers

Creole Cream Cheese Gnocchi

Hand rolled potato dumplings, roasted mushrooms, petite tomatoes and pickled fennel with smoked acorn squash fondue, lemon zest, fine herbs and parmesan & gruyere crumble 13.50

Rich Girl Poor Boy

Black angus beef short rib debris over buttery toasted Leidenheimer French bread, grilled oyster mushrooms, baby arugula, bloomed rind Boursin cheese, horseradish mayo and veal jus 15.00

Citrus Braised Pork Belly

Mortadella, provolone and sweet potato croquette, Calvados compressed honey crisp apples, miso-sweet potato puree 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

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

Soups 1-1-1

A demi serving of three soups:
Turtle, Gumbo and Soup du Jour 10.50

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

Delicatta Squash & Autumn Chicory

Chilled roasted disks of delicatta squash weaved with bitter chicory greens dressed in a brandy soaked raisin-sugarcane vinaigrette with Southern Maids Dairy feta and crispy squash crackling's 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

Garlic and Black Pepper Seared Shrimp

Wild Louisiana white shrimp over black skillet seared baby artichokes, herb roasted fingerling potatoes, tiny tomatoes, brandied mushrooms and fennel with hot and sour mirlitons, pressed basil and smokey tomato butter 34.00

Maggie's Autumn Mushroom Strudel

Garlic roasted St. Francisville chestnut, shiitake, oyster and pioppino mushrooms with aged Spanish sherry and wilted kale in a crisp French pastry shell with shaved asparagus, radishes and wilted pea tendrils, melted brie and a spiced Riesling vinaigrette 29.00

Hard Cider Veal

Whipped fire roasted autumn pumpkin & black pepper polenta, braised Nueske's bacon, cast iron seared cipollini onions, wilted baby mustard greens and housemade boozy apple cider smoked trotter jus 39.00

Double Cut Tasso Brined Pork Chop

Grilled smoked paprika & cayenne rubbed chop over a ragu of Louisiana red beans, ripped kale, roasted sweet potatoes, caramelized onions and braised pork belly dashi 37.00

Grilled Filet of Black Angus Beef

8oz. Creole spiced Harris Ranch tenderloin over buttery French potato purée with caramelized pearl onions and roasted shiitake & oyster mushroom fricassee 48.00

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

Garlic and Black Pepper Seared Shrimp

Wild Louisiana white shrimp over black skillet seared baby artichokes, herb roasted fingerling potatoes, tiny tomatoes, brandied mushrooms and fennel with hot and sour mirliton's, pressed basil and smokey tomato butter 45.00

2017 **Terres d'Orées l'Ancien**, Gamay, Beaujolais, France Half 5.50/Full 11.00

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 **Commander's Palace** Pinot Noir, Pays d'Oc, France Half 6.25/Full 12.50

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"

Finished tableside with warm whiskey cream

Honey Crisp Apple Cobbler

Sweet honey crisps baked into warm coffee cake with autumn spiced streusel and miso-butterscotch ice cream

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese, warm salted caramel and chilled chocolate

Sides

Roasted Autumn Pumpkin & Black Pepper Polenta 8.00

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

 **Louisiana Red Bean, Sweet Potato & Blistered Garlic Ragu** 7.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

French Potato Purée 7.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

Finished tableside with warm whiskey cream 10.00
(Must be ordered 20 minutes in advance)

Southern Style Pecan Pie à la Mode

House spun vanilla bean ice cream with chocolate ganache, Fleur de Sel caramel and candied pecans 8.50

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese, warm salted caramel and chilled white & dark chocolate lattice 9.50

Honey Crisp Apple Cobbler

Sweet honey crisps baked into warm coffee cake with autumn spiced streusel and miso-butterscotch ice cream 9.50
(Must be ordered 20 minutes in advance)

Piety & Desire Chocolate Coconut Bar

Dark chocolate & chicory ganache layered over toasted coconut with Commander's French Truck coffee-coconut cream, toasted almonds and Ecuadorian cocoa nibs 9.50

~Gift Ideas, One Size Fits All~

