



# LE PETIT BLEU

Call ahead to place your order or stop on by!

504-207-1343

11:30am—8pm Everyday



# LE PETIT BLEU

## Starters

### **Turtle Soup**

A Commander's classic spiked with sherry  
7.00

### **Seafood Gumbo**

Scratch seafood stock made with the  
best regional ingredients  
7.00

### **Commander's Crisp Romaine Salad**

Hearts of romaine, grated Parmesan,  
pressed egg, crumbled bacon,  
French bread croutons, shaved Gruyère  
and creamy black pepper dressing  
9.00

### **Satsuma & Squash Salad**

Louisiana satsumas, pickled butternut  
squash, winter greens, candied pistachios,  
dried cranberries and lemony chèvre  
fondant with St. Germain-citrus vinaigrette  
9.50

## À La Carte Entrées

Ready to Heat & Eat!

### **New Orleans Classic Muffaletta**

Spicy soppressata, mortadella & provolone  
cheese with chopped olive salad on  
a seeded Sicilian bun  
13.00

### **Wild Louisiana White Shrimp Curry**

Ancho-citrus glazed Gulf shrimp with  
crispy artichokes, fire roasted cauliflower,  
sweet potato fingerlings and spiced coconut  
curry broth  
30.00

### **Dirty Duck Confit**

Crispy duck leg, sweet citrus & sour  
orange pepper jelly with Louisiana  
heirloom pumpkin pavé, roasted apple  
salad, white bean crisp and  
"dirty" andouille duck jus  
29.00

### **Café Pierre Lacquered Texas Quail**

Smoky Cajun boudin stuffed quail over a  
nest of tangy bacon braised cabbage with  
rustic roots, Crystal hot sauce pulp and  
sticky Grand Marnier & Cognac jus  
29.00

### **Miso Roasted Forest Mushroom Pasta**

Selections from Mushroom Maggie's Farm  
~Gluten free pasta laced with  
cashew cream, Meyer lemon olive oil,  
vegan cheese and shaved American  
summer truffles  
15.00

## Family Style Soups & Salad

### **Turtle Soup**

Quart 29.00

A Commander's classic spiked with sherry

### **Seafood Gumbo**

Quart 29.00

Scratch seafood stock made with the  
best regional ingredients

### **Commander's Romaine Salad (Serves Four) 19.00**

Hearts of romaine, grated Parmesan, pressed egg,  
crisp bacon, Leidenheimer croutons, shredded  
Gruyère and creamy black pepper dressing

## Family Style Entrées

Everything you need for a Commander's Palace  
meal at home—Just Heat & Eat! All Family  
Style Items Serve 4 People.

### **New Orleans Classic Muffaletta**

Spicy soppressata, mortadella & provolone cheese  
with chopped olive salad on a seeded Sicilian bun  
48.00

### **Wild Louisiana White Shrimp Curry**

Ancho-citrus glazed Gulf shrimp with crispy arti-  
chokes, fire roasted cauliflower, sweet potato fin-  
gerlings and spiced coconut curry broth  
90.00

### **Dirty Duck Confit**

Crispy duck leg & sour orange pepper jelly over  
Louisiana heirloom pumpkin pavé, roasted apples,  
apple crisp and "dirty" andouille duck jus  
99.00

### **Miso Roasted Forest Mushroom Pasta**

Selections from Mushroom Maggie's Farm  
~Gluten free pasta laced with cashew cream,  
Meyer lemon olive oil, vegan cheese and  
shaved American summer truffles  
49.00

### **Café Pierre Lacquered Texas Quail**

Smoky Cajun boudin stuffed quail over a nest of  
tangy bacon braised cabbage with rustic roots,  
Crystal hot sauce pulp and sticky Grand Marnier  
& Cognac jus  
99.00

**The Zoom that Saved Wednesdays!**

Check out our weekly  
virtual wine & cheese party!

Tickets can be purchased at  
[www.commanderspalace.com/about/  
upcoming-events](http://www.commanderspalace.com/about/upcoming-events)

## Desserts

Desserts the family will enjoy!

### **Creole Cream Cheese Cheesecake**

Slice 8.50 • Whole (10 Portions) 55.00

### **Pecan Pie**

Slice 8.00 • Whole (8 Portions) 28.00

~Gift Ideas, One Size Fits All~

