

Jazz Brunch at Commander's Palace

Starters

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

Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients

Commander's Creole Gumbo

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

Commander's Crisp Romaine Salad

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

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

Whiskey Smoked Salmon

Sweet pepper & whiskey cured smoked salmon over a fluffy ginger cornmeal fritter, golden beet & satsuma marmalade, late autumn citrus, Louisiana caviar buttermilk yogurt and a soft poached hen's egg
(Additional \$3.50)

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

Sour Cherry and Duck Galette

Cherry Herring braised duck thigh meat draped over a wild mushroom, winter leek, and melted whipped brie stuffed French pastry, with sour cherry duck jus roti

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

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
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 Marchand de Vin
56.00

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

Pumpkin Pain Perdue

Roasted pumpkin-cinnamon custard, smoky praline syrup, candied pecans, whipped pumpkin spiced ricotta cheese and chicory coffee dusted sweet potato chips
36.00

Turtle Boudin Hand Pie

Smoked chili & snapping turtle boudin stuffed pastry over garlic wilted spinach with fiery creole tomato sauce piquant, a soft poached hen's egg and Tabasco mash hollandaise
38.00

Wild Louisiana White Shrimp

Garlic crusted Gulf Shrimp with Louisiana red beans, housemade andouille sausage, grilled creole trinity, roasted garlic, sweet corn and wild rice with crispy kale, satsuma caramel and warm andouille vinaigrette
45.00

Crispy Des Allemands Catfish

Autumn squash boulangère with grilled poblano peppers, caramelized onions, roasted mirlitons, sweet potatoes, acorn squash and local pumpkin with spicy New Orleans style remoulade sauce
38.00

Pork Chop Tchoupitoulas

Grilled 12oz double cut Tasso brined pork chop over Creole cream cheese stone ground grits with winter asparagus, wilted rapini, a soft poached egg and classic green peppercorn Tchoupitoulas sauce
48.00

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)

Honey Crisp Apple Cobbler

Sweet honey crisps baked into warm coffee cake with autumn spiced streusel and miso-butterscotch ice cream
(Additional \$3.50 & must be ordered in advance)

Candied Sweet Potato Casserole Ice Cream

Hand crafted purple sweet potato & brown sugar ice cream layered with fluffy marshmallow and candied New Roads pecans

Pecan Pie à la Mode

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

Piety & Desire Chocolate Coconut Bar

Dark chocolate & chicory ganache over toasted coconut with Commander's coffee-coconut cream, toasted almonds and Ecuadorian coca nibs

À la Carte Sides

Garlic Wilted Spinach 7.00

Black Pepper Cane Syrup Bacon 7.00

Sauté of Corn, Asparagus, Grilled Kale & Leeks 7.00

Creole Cream Cheese Stone Ground Grits 8.00

Two Poached Eggs & Hollandaise 7.00

Warm Buttermilk Biscuits 5.00

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

Pineapple mango vodka, 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