

## Chef Meg's Classic Creole Luncheon

### Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs ~Finished tableside with aged sherry

### Café Pierre Lacquered Texas Quail

Charred chili smoked boudin stuffed quail over tangy bacon and apple cider 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  
48.00

## Today's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad.

### Three Little Pigs

16-hour smoked pork shoulder over ancho chili & duck fat smashed sweet potato with cilantro-lime red cabbage, Cajun red bean puree, green garlic crema and crunchy chicharrons  
24.00

### Burrata Barigoule

Preserved lemon & truffled burrata over slow braised artichokes, garlic roasted carrots and a rich vegetable nage with citrus gremolata  
22.00

## ~EAT FIT NOLA~



### Summer Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraîche, salt & vinegar Idaho crisp, and Cajun caviar

### Cast Iron Seared Gulf Fish

Smokey and sticky braised eggplant, Swiss chard, sweet and sour mirlitons, Padron pepper & mint coulis and crispy sweet potato with saffron tomato "Kooby"

### Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily  
42.00

## ~Lunch Libations~

### Lafayette No. 1 \$5

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day

### The Crescent City Cooler \$5

Pineapple mango vodka, freshly squeezed lime, bitters and ginger ale compose a refresher you won't soon forget

## ~Featured Wines~

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2020 **Famille Perrin** Luberon Blanc 5.99

2020 **Famille Perrin** Ventoux Rouge 5.99

## Appetizers

### Smoked Gulf Fish Maque Choux

Crispy smoked Gulf fish & Louisiana wild shrimp croquette atop sweet summer corn, Creole tomatoes, roasted red peppers, shaved fennel, preserved okra with charred poblano aioli and green garlic nage  
14.50

### Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc  
14.00

### Citrus Cured Salmon Croustade

House cured salmon and lemon whipped goat cheese on buttery brioche croustades with dill cured English cucumber, sauce gribiche and avocado-spring pea purée  
14.00

### Summer Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraîche, salt & vinegar Idaho crisp and Cajun caviar  
11.00

## Sides

Garlic Wilted Spinach 7.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

Creole Smash New Potatoes 7.00

Housemade Smoky Boudin 7.00

Covey Rise Farm Truck Vegetables 7.00

## 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

### Soups 1-1-1

A demitasse tasting of all three soups  
13.00

### Commander's Creole Gumbo

Rich stock slow cooked in a dark cast iron roux with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce  
12.00

### 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

### Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"  
~ Available with the purchase of any Entrée ~  
Classic • Commander's • Cosmopolitan • Ray's Melon

## Entrées

### Cast Iron Seared Gulf Fish

Smokey and sticky braised eggplant, Swiss chard, sweet and sour mirlitons, Padron pepper & mint coulis, and crispy sweet potatoes with saffron tomato "Kooby"  
32.00

### 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  
40.00

### Louisiana White Shrimp Panzanella

Cast iron seared shrimp over a warm salad of local Creole tomatoes, roasted peppers, crisp cucumbers and New Orleans style French bread croutons with creamy bagna cauda and brûléed red onion vinaigrette  
34.00

### Crispy Des Allemands Catfish

Cornfried Louisiana catfish over grilled & pickled petite zephyr squash and Creole tomatoes with smoked almond romesco and crispy olive tapenade  
28.00

### Grilled Tenderloin of Pork

Hand carved Duroc tenderloin with Louisiana field pea ragout, charred collard greens and Sazerac barbecue sauce  
38.00

## Desserts

### Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"  
Finished tableside with warm whiskey cream  
(Must be ordered 20 minutes in advance) 11.00

### Granny Smith's Apple Cobbler

Brown sugar & cinnamon soaked apples baked with fluffy coffee cake and autumn spiced streusel topped with Creole cream cheese ice cream  
(Must be ordered 20 minutes in advance) 9.50

### Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce 9.50

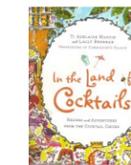
### Commander's Crème Brûlée

Caramelized sugar crust in every bite on a classic Madagascar vanilla bean custard 10.00

### Ice Cream or Sorbet Du Jour

Chefs' daily selection of seasonal fruit sorbet or old fashioned handspun ice cream 8.50

## ~Gift Ideas, One Size Fits All~



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