

# Jazz Brunch at Commander's Palace

## Starters

### **Turtle Soup**

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

### **Commander's Creole Gumbo**

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

### **Today's Seasonal Soup**

Varied cooking techniques with farm fresh produce

### **The Commander's Salad**

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing



### **Ponchatoula Strawberry Salad**

Sliced Louisiana strawberries, grilled red onions, cracked black pepper chèvre, tender greens, smoked almonds and basil-white balsamic vinaigrette

### **Warm Chocolate Chip Banana Bread**

Sea salt & butter toasted chocolate chip banana bread, mascarpone cheese, caramelized banana, brûléed citrus, strawberries and candied pecans

### **Oyster & Absinthe Dome**

A velvety oyster stew flambéed with Parisian absinthe, artichokes, braised pork belly & ripped tarragon under a flaky French pastry shell



### **Truffled Mushroom & Dirty Rice Gnocchi**

All the flavors of Louisiana dirty rice in this artisan gnocchi with a porcini & wild mushroom ragù, tender greens and parmesan whipped Creole cream cheese

### **Shrimp and Tasso Henican**

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly  
(Additional \$3.50)



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## Entrées

### **Pecan Crusted Gulf Fish**

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab  
45.00

### **New Orleans Barbecued Gulf Shrimp**

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter  
39.00



### **Louisiana Crawfish Frittata**

A farm fresh open-faced omelet with butter poached crawfish tails, tender greens, red potatoes, melted leeks, roasted mushrooms and crab boiled garlic aioli  
39.00

### **Cochon De Lait Eggs Benedict**

16-hour barbecue shoulder of pork over buttermilk biscuits with poached hen's eggs, ripped herbs, sauce forestière and housemade tasso hollandaise  
37.00

### **Ham & Eggs**

Golden potato & Gruyère croquette with Chisesi ham, poached eggs, Creole mustard hollandaise, smoky ham hock cream, baby arugula, shaved red onion, roasted red peppers and fig-whiskey jam  
38.00

### **New Orleans "Hot Chicken" Pain Perdu**

Crispy crawfish boil fried chicken over New Orleans style French toast, grilled apples, cayenne cream cheese & spiced Southern Comfort honey  
37.00

### **Tournedos of Black Angus Beef**

Harris Ranch black angus beef tenderloin with whiskey smoked onions, roasted mushrooms, Creole smashed new potatoes & tasso marchands de vin  
43.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"  
~ Warm whiskey sauce added tableside  
(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

### **Ponchatoula Strawberry Shortcake**

First of the season local strawberries macerated with a touch of cane sugar served on a warm buttermilk biscuit with Chantilly whipped cream  
(Must be ordered 20 minutes in advance)

### **Pecan Pie a la Mode**

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

### **Lally's Praline Parfait**

Handcrafted ice cream, a honey tuile, candied pecans, Chantilly cream and sticky praline syrup  
~ Lally Brennan's favorite dessert

### **Housemade Ice Cream or Sorbet**

A daily selection of seasonal fruit sorbet or old fashioned ice cream

## À la Carte Sides

**Prosecco Poached Crabmeat** 14.00

**Spicy Cajun Boudin** 7.00

**Creole Smashed New Potatoes** 6.00

**Buttermilk Biscuits** 4.50

**Sugarcane & Black Pepper Bacon** 7.00

**Garlic Wilted Greens** 7.00

**Short Stack of Buttermilk Pancakes** 8.00

**Goat Cheese Stone Ground Grits** 7.00

## Commander's Brunch Favorites

### **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

### **Sugarcane Lacquered South Texas Quail**

Charred chili and popcorn rice boudin with tasso braised cabbage, sugarcane-rum vinegar glaze and Crystal hot sauce pepper jelly

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"  
~ Finished tableside with whiskey cream sauce  
46.00

## Eye Openers

### **Classic Bloody Mary**

Our award-winning housemade Bloody Mary mix  
~ Spiked tableside with "ice block" vodka 8.75

### **Winter Sangria**

Wine, fruit liqueur, spices, berries,  
local citrus & fresh herbs 9.00

### **Crescent City Cooler**

Guava rum, freshly squeezed lime, bitters and ginger ale  
~a warm weather refresher you won't soon forget 9.00

### **The Saint 75**

~ St. Germain, Tanqueray gin,  
basil and sparkling wine 11.00

### **Mimosa**

Fresh orange juice and sparkling wine 9.75

SAMPLE MENU



"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 streaming on NetFlix.  
Book available in house and on our website  
www.commanderspalace.com

\*Price of Entrée includes Starter, Entrée and Dessert