

Jazz Brunch at Commander's Palace

Soups & Appetizers

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

Soup du Jour

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

Louisiana Citrus Salad

A selection of citrus supremes, shaved fennel, radishes, avocados, sunflower seeds and shallots with petite greens & fennel vinaigrette

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)

Tamale del Sur

A southern style cornbread tamale stuffed with a soft poached egg, rajas con crema, cilantro chimichurri, antelope chorizo & chipotle bierre rouge

Tabasco & Sugarcane Smoked Salmon

Sugarcane cured & cold smoked Atlantic salmon over savory potato pavé, baby greens, pickled mirlitons, barbecued onions and crushed hog cracklins' with spicy red pepper crème fraîche

Plum & Chili Glazed Pork Belly

Crispy pork belly with spicy plum sauce, kimchi-okra, pickled vegetables, black sesame seeds, toasted pecans and a sunny side up quail egg

Spring Jumper

A healthy dish of dehydrated tropical fruit with Macadamia nut granola, strawberry jam, housemade yogurt, toasted coconut and warm Tuaca cane syrup

 Eat Fit Nola dish approved by Ochsner

Entrées

*Price of Entrée includes Appetizer, Entrée and Dessert

Pecan Crusted Gulf Fish

~ A Commander's Palace Favorite ~
Crushed sweet corn sauce, spiced New Roads pecans, petite herbs and Prosecco poached Louisiana blue crab
45.00

Louisiana Wild White Shrimp

Wild caught Gulf shrimp over fresh Ponchatoula red beans, Creole trinity, andouille, grilled corn, toasted garlic, crushed basil and creamy smoked tomato butter
39.00

Griddle Seared Gulf Fish

A warm salad of roasted cauliflower, Brussels sprouts, local tomatoes, baby roots and grilled kale with herb vinaigrette & compound chili oil
39.00

Irish Channel Eggs

Confit smoked corned beef brisket and buttery cabbage with a crispy black-eyed pea cake, soft poached hen's eggs, charred parsley hollandaise & horseradish double cream
40.00

Creole Crawfish Frittata

First of the season Louisiana crawfish tails folded into a farm fresh hen's egg frittata with pepper jack cheese, local tomatoes, roasted mushrooms and white truffle oil
40.00

Cochon De Lait Eggs Benedict

12-hour barbecue shoulder of pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière and housemade tasso hollandaise
37.00

"The Smokey"

Chargrilled beef tips, smoked wild mushrooms, brandy green peppercorn jus and green onion grits with crispy horseradish & a panéed egg
38.00

Black & Blue Salad

Black Angus beef over baby spinach leaves, bacon, barbecued red onions, cherry tomatoes, with blue cheese vinaigrette & crispy eggplant croutons
40.00

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)

Strawberry Shortcake

Ponchatoula strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar & Chantilly cream
(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

Lally's Praline Parfait

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

Pecan Pie a la Mode

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

Spanish Cookies & Milk

Goopy magic cookie bar and Mexican horchata with almonds, chocolate crumbles and coconut

Housemade Sorbet

A refreshing treat with farm to table ingredients spun into velvet ice ~ served in a pecan tuile crisp with fresh mint and a dusting of Dixie crystals

SIDES

Louisiana Crawfish Tails 12.00

Prosecco Poached Crabmeat 12.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Stone Ground White Grits 7.00

Garlic Wilted Spinach 7.00

Chef Tory McPhail's Jazz Brunch Special

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

Chicory Coffee Lacquered Texas Quail

Fire roasted chili & cochon de lait boudin over brown butter spaghetti squash with Tabasco pepper jelly and espresso quail jus

Creole Bread Pudding Soufflé

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

Eye Openers

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 10.75

Irish Coffee

~ Hot chicory coffee with Jameson Irish Whiskey, Chantilly cream & green crème de menthe 8.25

Brandy or Bourbon Milk Punch

~ A brunch favorite 7.50

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 7.75

Mimosa

Fresh orange juice and sparkling wine 8.75

Gift Ideas, One Size Fits All!

