

# 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

### **Alabama Peach and Green Fig Salad**

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort Vinaigrette

### **Smokehouse Braised Hog Jowl**

Slow smoked hog jowl with jalapeño polenta, sweet bell pepper & mustard seed agrodolce, baby arugula, Southern Comfort & Alabama peach jus

### **"In Season" Brunch Parfait**

Sweet summer cantaloupe & local blueberries with Creole Shrub infused yogurt, toasted almond granola, Louisiana cane syrup and blueberry-ginger jam

### **Chanterelle Mushroom "Ravioli"**

Northshore Chanterelle Mushrooms, lemon whipped goat cheese, mushroom jus, smoked bacon & fresh herbs with a poached egg

### **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

\*Price of Entrée includes Starter, Entrée and Dessert

### **Commander's Palace Classics**

#### **Pecan Roasted Gulf Fish**

Wild caught Gulf fish, rainbow chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet summer corn & Woodford Reserve bourbon  
45.00

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

Creole spiced tenderloin of Harris Ranch beef, Boulanger potatoes, local farm truck vegetables with a smoky hog jowl-Napa Valley Cabernet jus lié  
43.00



### **Coolinary Specials**

#### **Louisiana Bayou Brunch**

Louisiana jumbo lump crabmeat, pecan smoked redfish & Gulf shrimp with yellow tomato-saffron "Kooby", soft poached hen's eggs and Cajun Caviar hollandaise  
39.00

#### **New Orleans Barbecued Wild White Shrimp**

Rosemary & cracked pepper flambéed shrimp over Hoppin' John salad with spicy local mustard greens, housemade tasso ham and New Orleans BBQ vinaigrette  
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

#### **Spiced Peach & Honey Lacquered Quail**

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze  
38.00

#### **Crispy Des Almandine Catfish**

Lemon- Mascarpone grits, fingerling potato, malt vinegar, fire roasted peppers and tomato vinaigrette  
37.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"  
~ Warm whiskey sauce added tableside  
(Additional \$3 and must be ordered in advance)

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

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

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

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

### **Creole Shrub Chocolate Bar**

A European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, lightly dusted with spiced Dixie Crystals

### **Campfire Cookie Dough S'mores**

Chocolate chip cookie dough bread pudding, molten chocolate ganache, graham cracker streusel and a flaming giant puffed marshmallow

### **Alabama Peach Crisp**

Fresh Alabama Peaches, cinnamon and New Roads Pecan streusel crust, and served with spiced brown sugar ice cream  
(Additional \$3 and must be ordered in advance)

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

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

## À la Carte Sides

**Prosecco Poached Crabmeat** 12.00

**Charred Chili Boudin** 8.00

**Buttermilk Biscuits** 4.50

**Sugarcane & Black Pepper Bacon** 7.00

**Black Skillet Wilted Farm Greens** 7.00

**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

### **Spiced Peach & Honey Lacquered Quail**

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze

### **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

### **Fresh 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 9.50

### **The Saint 75**

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

### **Mimosa**

Fresh orange juice and sparkling wine 9.75



"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](http://www.commanderspalace.com)