

Commander's à la Carte Dinner Menu

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 12.50

Joyce Farms Chicken Livers

Creamy cognac pate & buttermilk crusted chicken livers, pickled sweet peppers, black pepper bread, aged sherry, brandy splashed blackberries and tomato-bacon jam 10.50

Smokehouse Braised Hog Jowl Bacon

Creamy polenta, sweet bell pepper & mustard seed agrodolce with baby arugula, Southern Comfort & Alabama peach jus 13.00

Jumbo Louisiana Blue Crab & Cayenne Smoked Redfish

Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash 15.00

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged sherry 8.50

Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasted dark roux, holy trinity and rum barrel hot sauce 8.50

Soup du Jour

Summer's best ingredients from local farms and bayous cooked with various techniques 8.00

Soups 1-1-1

A demi serving of three soups: Turtle, Gumbo and Soup du Jour 9.50

Commander's Crisp Romaine Salad

Hearts of romaine, grated parmesan, pressed egg, house made bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

Alabama Peach, Bourbon & Green Fig Salad

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with Southern Comfort Vinaigrette 9.50

Entrées

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 39.00

Broiled Whole Redfish

Sweet plantains, smashed yucca, cilantro, Southern corn chow-chow, crushed lime citronette and harissa pepper paint 39.00

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with spiced Creole boudin, Commander's rum barrel hot sauce kimchi, summer cabbage and boozy peach-honey glaze 34.00

Creole Yellow Tomato Courtbouillon

A medley of gulf fish, shrimp, oysters and clams steamed in flavorful broth with caramelized fennel, confit garlic, fresh basil and crispy crostini 38.00

Filet Mignon of Black Angus Beef

Grilled 8 oz. center cut Harris Ranch beef with black pepper potato rösti, daily farm truck vegetables, Napa Valley Cabernet & hog jowl jus lié 45.00

Side Dishes

Champagne Poached Crab Meat 14.00

Garlic Wilted Farm Greens 7.00 **Covey Rise Farm Vegetable** 7.00

Spicy Cajun Boudin 7.00

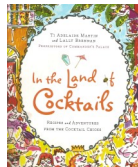
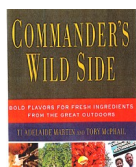
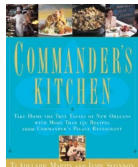


Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System.

A Selection of Artisanal Cheese

A tasting of warm pecan biscotti, local honey, preserved fruits and candied nuts with sticky Cabernet syrup
Selection of One 10.00 Two 12.00 Three 14.00

~Gift Ideas, One Size Fits All~



~ Chef Tory's Summer Picnic ~

Jumbo Louisiana Blue Crab & Cayenne Smoked Redfish
Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash cracker
Delamotte Brut, le Mésnil sur Oger, Champagne, France

Louisiana Blue Crab Roll

Jumbo lump blue crab stuffed inside a toasted Dong Phoung brioche, fresh tarragon, spicy ravigote and 30 second collard greens
2016 Wagner-Stempel. Pinot Blanc, Rheinhessen, Germany

~le Coup du Milieu~

"Coup de Cassis"

Bombay Sapphire gin with fresh berries and cassis

Crawfish Boil Fried Chicken

Andouille sausage, spicy crawfish boiled vegetables, Crystal hot sauce "pulp," charred lemon and garlic aioli
2014 Pine Ridge Vineyards "Dijon Clones" Chardonnay, Carneros, California

Hand Carved Raines Farm Wagyu Beef

Mexican street corn & poblano hash with tequila BBQ'ed onions, Cotija cheese, fresh lime and agave-chipotle jus
2015 Domaine du Gros 'Noré Bandol, Provence, France

Campfire Cookie Dough S'mores

Chocolate chip cookie dough bread pudding, molten chocolate ganache, graham cracker and a flaming giant puffed marshmallow
Paul-Marie et Fils "Très Vieux" Pineau des Charentes, Charentes, France

75.00

Optional Wine Pairing Per Person 57.25

*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions.



Coolinary Menu



Includes Appetizer, Entrée, and Dessert

Appetizers

Turtle Soup

A Commander's classic spiked with sherry

Creole Gumbo

A rich gumbo spiked with Creole seasonings

The Farmer's Soup du Jour

Daily inspirations using ingredients right from the farm

The Commander's Salad

Hearts of romaine, Parmesan, egg, bacon, croutons, shaved Gruyère, and 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

Chanterelle Mushroom "Ravioli"

Northshore Chanterelle Mushrooms, lemon whipped goat cheese, mushroom jus, smoked bacon & fresh herbs

Tempura Fried Florida Rock Shrimp Salad

Coconut Milk Crispy Eggplant and Miso-Creole Mustard aioli

Entrées

Creole Yellow Tomato Courtbouillon

Wild Gulf fish, shrimp, oysters and clams steamed in light saffron broth with caramelized fennel, garlic confit, fresh basil and crispy crostini
38.00

Grilled Louisiana Wagyu Beef with Sweet Root Beer Lacquer

Sticky sweet rice, broccoli rabe, pepper, sesame & Chanterelle mushroom vinaigrette
39.00

Louis Armstrong "Tamale"

King Trumpet Mushroom, jumbo lump crab, smoky red bean puree, roasted corn masa & salsa verde, spicy tomato-pepper coulis, Cotija cheese
39.00

Desserts

Pecan Pie a la Mode

Lally's Praline Parfait

Creole Shrub Chocolate Bar

Housemade Ice Cream or Sorbet

Dessert du Jour

(Additional \$3 and must be ordered in advance)

Creole Bread Pudding Soufflé

(Additional \$3 and must be ordered in advance)