

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 Quail

Charred chili boudin stuffed Texas quail over
bacon wilted greens with Tabasco pepper jelly and
espresso pecan crust

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

White Peach Bellini

~ Fresh peaches crushed
with sparkling wine 8.75

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

Brunch Trimmings

Prosecco Poached Crabmeat

12.00

Buttermilk Biscuits

4.50

Sugarcane & Black Pepper Bacon

7.00

Louisiana Stone Ground Grits

7.00

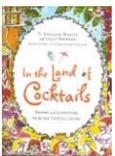
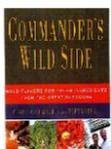
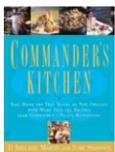
Garlic Wilted Spinach

7.00

Grilled Louisiana Crawfish

12.00

Commander's Gift Ideas One Size Fits All!



CommandersPalace CommandersPalace

Commanders_NOLA

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 combined
with farm fresh produce

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)

State Fair Funnel Cake

Foie Gras funnel cake and royal icing with
candied bacon, hot nuts, blueberries,
fresh mint and Louisiana cane syrup

The Commander's Salad

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

Southern Waldorf Peach Salad

First of the season peaches soaked in apricot brandy
with candied pecans, shaved celeriac, sultana raisins,
blue cheese and warm bacon fat vinaigrette

Melon and Shaved Tasso Salad

House cured tasso and local cantaloupe with
baby greens, caramelized fennel, rye bread croutons,
champagne vinaigrette and cervelle de canut

Louisiana Gulf Fish Tapenade

Smoked and marinated Louisiana Gulf fish with
cane cured tomatoes, grilled ciabatta, olive tapenade,
a soft poached hen's egg & crispy shallots

Stuffed Pecan Scone

Buttermilk scone, foie gras roasted apples,
preserved fruits, sunny side up quail egg,
Creole Shrub Chantilly cream and cane syrup

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

Griddle Seared Fish

Louisiana soybeans, English peas,
leeks, sweet corn and grilled kale with
Vidalia vinaigrette & compressed basil
39.00

New Orleans Barbecued Gulf Shrimp

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

Spring Lamb & Egg

Spicy lamb & rosemary sausage over sweet potato
hash with cherry tomatoes, peppers, grilled onions,
pecan-basil pesto and sunny side up hen's egg
39.00

Soft Shell Crab & Eggs

Crispy Louisiana blue crab with
crawfish jambalaya grits, soft poached hen's eggs,
smoky sauce choron and cebolita ravigote
40.00

Louisiana Sportsman's Brunch

Braised duck debris and blueberry compote over
lemon-mascarpone griddle cakes, blackberry duck jus,
a poached hen's egg & foie gras hollandaise
37.00

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
36.00

Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms and
Creole smashed new potatoes with
spicy tasso marchands de vin
41.00

Desserts

Blueberry Galette with Lemon Curd

Ponchatoula blueberries baked in a
flaky French pastry with lemon curd
and almond streusel

(Must be ordered 20 minutes in advance
and is an additional \$3 for a complete meal)

Flourless Chocolate Cake

Rich dark chocolate cake with blueberry coulis,
white & milk chocolate mousse,
Chantilly whipped cream and fresh mint

Lally's Praline Parfait

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

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)

Housemade Ice Cream du Jour

A selection of seasonally inspired ingredients
spun into a rich old fashioned ice cream
in a caramelized cane sugar florentine

Pecan Pie a la Mode

Southern Style Pecan Pie & vanilla bean ice cream
with melted chocolate, candied pecans
and Fleur de Sel caramel sauce