

# 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 11.50

### **Creole Crawfish Gnocchi**

Chargrilled Breaux Bridge crawfish tails, Creole cream cheese gnocchi, Parmesan cheese, sweet English peas and housemade andouille 14.00

### **Gulf Yellowfin Tuna & Redfish Ceviche**

Caipirinha marinated tuna, redfish and wild white shrimp, grilled pineapple, hearts of palm, spiced sofrito aioli and crispy sweet potato chips 13.00

### **Cast Iron Seared Foie Gras**

Hudson Valley grade A foie gras over Louisiana sugarcane and Southern pecan baklava with sea salt smoked honeycomb, savory apricot jam & sparkling honey cider 18.00

## Soups & Salads

### **Turtle Soup**

A Commander's classic finished tableside with dry Sherry 8.50

### **Gumbo du Jour**

Rich stock slow cooked with fresh regional ingredients spiked with Louisiana hot sauce 8.50

### **Soup du Jour**

Varied cooking techniques combined with farm fresh produce 8.00

### **Soups 1-1-1**

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

### **Commander's Crisp Romaine Salad**

Hearts of romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

### **Sangria Salad**

White wine and apricot brandy soaked pineapples, mangoes, strawberries & blueberries tossed with mixed greens, sweet red onions, piquillo peppers and a boozy sangria vinaigrette 9.50

## Entrées

### **Pecan Crusted Gulf Fish**

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab 39.00

### **Lemon Butter Roasted Hake**

Absinthe braised fennel & sweet onion with grilled kale, baby bok choy, crispy yucca, charred parsley sauce and Calabrian chile oil 35.00

### **Pepper Crusted Yellowfin Tuna**

Warm spring salad of crisp mizuna & arugula, miso butter roasted radishes, roasted shiitakes, English peas, citrus suprêmes, shaved cucumbers, soy bean purée and truffled yuzu vinaigrette 41.00

### **Veal Tenderloin & Foie Gras Rôti**

Grilled broccoli rabe pesto, dehydrated shiitake mushroom sea salt, lemon-mascarpone stone ground grits, Indian Creek oyster mushrooms and rum barrel hot sauce butter 41.00

### **Filet Mignon of Black Angus Beef**

8 oz. of Creekstone Farms beef over buttery Creole smashed potatoes with whiskey smoked onions, foraged mushrooms & tasso marchands de vin 40.00

## Side Dishes

Grilled LA Crawfish Tails 12.00  Garlic Wilted Farm Greens 7.00

Champagne Poached Crabmeat 12.00  Covey Rise Farm Vegetables 7.00

Creole Smashed Potatoes 7.00 Spicy Cajun Boudin 7.00

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## **Menu items will frequently differ from our online sample menu.**

We are proud that the rich palette of farm raised products and bayou gifts Louisiana has to offer fill our menu. Chef Tory's "dirt to plate within 100 miles" policy means that we strive for 90% of our ingredients to come from within 100 miles of our back door. Therefore, menu items are subject to lo-

### **A Selection of Artisanal Cheese**

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

## **~Chef's Playground~**

### **Drunken Oysters**

Served on the half shell with a cucumber-gin mignonette and champagne-grapefruit granita

Billecart-Salmon Brut Sous Bois, Mareuil-sur-Aÿ, Champagne, France

### **Redfish Ceviche & Caviar**

Redfish marinated in Plaquemines citrus, ginger, spiced rum with crispy sweet potatoes and Cajun caviar

2015 Cliff Lede Sauvignon Blanc, Napa Valley, California

### **Squash Blossom**

Tempura fried blossoms filled with Breaux Bridge crawfish tails, smoked trinity, crab boiled mozzarella, and warm remoulade

2015 Tenuta la Pergola Roero Arneis DOCG, Piedmont, Italy

### **~Le Coup de Milieu~**

### **Magazine St. Mule**

Magnolia vodka, house infused rosebud syrup and fresh lemon ~topped off with ginger beer

### **Crispy Soft Shell Crab**

Grilled corn, avocado, heirloom tomatoes, lime, cayenne pepper and smoked oyster ravigote

2013 Michel Guillard Vieilles Vignes Pinot Noir, Gevrey-Chambertin, Burgundy, France

### **Veal Tenderloin**

Grilled broccoli rabe, lemon-mascarpone stone ground grits, shiitake sea salt and foie gras rôti

2014 Neyers Family Vineyards Vista Luna Zinfandel, Lodi, California

### **Sweet Tart Parfait**

Layers of sweet strawberries, Creole cream cheese ice cream, Pernod syrup, Florentine cookie crumble, crème fraîche and tart green strawberries

2013 Naufagar Malvasia di Casorzo DOC, Piedmont, Italy

95.00

**Optional Wine Pairing Per Person 55.75**

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

## **Chef Tory's Three Course Offerings**

Price of Entrée includes Soup or Salad, Entrée and Dessert

### **Entrées**

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

Charred chili and popcorn rice boudin with bacon braised cabbage, sugarcane-rum glaze and Crystal hot sauce pepper jelly 41.00

2013 Albert Bichot Bourgogne Pinot Noir, Burgundy, France Half 6.75/Full 13.50

#### **Louisiana Wild White Shrimp**

Wild white shrimp with dehydrated local citrus, yellow tomato courtbouillon, rum barrel hot sauce, LA popcorn rice, baby bok choy, shaved fennel & petite herbs 39.00

2012 Vincent Girardin Cuvée Saint-Vincent Blanc, Burgundy, France Half 6.75/Full 13.50

#### **Cast Iron Skillet Seared Redfish**

All the flavors of a New Orleans seafood boil: Louisiana crawfish tails, fingerling potatoes, mirlitons, sweet corn, mushrooms, lemon peel and Cajun sauce piquant 42.00

2014 Manni Nössing Kerner, Südtirol Eisacktaler, South Tyrol, Italy Half 8.00/Full 16.00

### **Desserts**

A full dessert menu will be presented. Please note that the desserts listed below must be ordered in advance and are an additional \$3 for a complete meal.

#### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

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

#### **Ponchatoula Strawberry Shortcake**

Ponchatoula strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar and Chantilly cream

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