

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

Char-Grilled Bone Marrow

Dijon-miso roasted beef bone with assorted farmhouse breads, ripped herbs, shaved blue crab fat & Meyer lemon bottarga 14.00

Marinated Gulf Seafood Bowl

Redfish ceviche with marinated ahi tuna, wild white shrimp, rum-drunk pineapple, hearts of palm, sofrito aioli and crispy purple sweet potatoes 13.00

Foie Gras Financier

Grade A foie seared in cast iron over a wild mushroom brioche bread pudding, char-braised leek, roasted garlic Boursin cheese, smoke-cured foie & preserved Meyer lemon 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



Farmer's Market Salad

Shaved fennel, candy striped baby beets, select Covey Rise Farm vegetables, sunflower seed trail mix, Gournay cheese, lightly wilted kale, tart strawberry and aged balsamic with spiced Meyer lemon infused olive oil 9.50

Entrées

Cast Iron Skillet Seared Redfish

Cajun sauce piquant & grilled Louisiana crawfish tails with corn maque choux popcorn rice, grilled trinity, smoked tomato concassé and pickled okra 39.00



Broiled Whole Snapper

Charred citrus escabèche, marinated mirliton salad, crispy shallots, Louisiana citrus suprêmes & kaffir lime chimichurri 38.00

Coriander Crusted Blue Fin Tuna

Louisiana crawfish boil vegetables with late harvest citrus, ripped herbs, hot chili oil and miso-brown butter vinaigrette 41.00

Mushroom Crusted Veal Tenderloin

Shiitake mushroom & ancho chili crusted tenderloin of veal with confit sweet potatoes, caramelized Vidalia onions, grilled broccoli rabe pesto and bone marrow bordelaise 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

Covey Rise Farm Vegetables 7.00

Spicy Cajun Boudin 7.00

Creole Smashed Potatoes 7.00

Confit Sweet Potatoes 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 local and seasonal availability of ingredients

A Selection of Artisanal Cheese

A tasting of warm pecan biscotti, honeycomb, preserved fruits and candied nuts with sticky Cabernet syrup

~Chef's Tasting Of Louisiana Seafood~

Fresh Catch Ceviche & Caviar

Ahi tuna, wild shrimp & redfish marinated in Plaquemines citrus, ginger, spiced rum with crispy sweet potatoes and Cajun caviar
Billecart-Salmon Brut Sous Bois, Mareuil-sur-Aÿ, Champagne, France

Louisiana Crawfish Boil Bisque

All the flavors of a Louisiana seafood boil spun into a buttery soup with a potato pane crisp, pickled shiitakes, marinated corn and spiced Chantilly cream
2015 Tenuta la Pergola Roero Arneis DOCG, Piedmont, Italy

Drunken Oysters

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

2014 Castro Ventosa El Castro de Valuille Godello, DO Bierzo, Spain

~le Coup de Milieu~

Magazine St. Mule

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

Citrus Crusted Wild White Shrimp

Dehydrated citrus, yellow tomato courtbouillon, Louisiana popcorn rice, shaved fennel, petite herbs

1998 C. H. Berres Riesling Spätlese, Zeltinger, Mosel, Germany

Coriander Crusted Blue Fin Tuna

Louisiana crawfish boil vegetables with late harvest citrus, ripped herbs, hot chili oil & miso-brown butter vinaigrette

2013 Albert Bichot Bourgogne Pinot Noir, Burgundy, France

Praline Stuffed Beignets

Fluffy pastry filled with whipped Maker's Mark pistachio praline, foie gras white chocolate ganache, Meyer lemon curd, Plaquemines citrus and Italian meringue Pavlovas

2013 Naufagar Malvasia di Casorzo DOC, Piedmont, Italy

95.00

Optional Wine Pairing Per Person 53.50

*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 tasso 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 encrusted with dehydrated local citrus, yellow tomato courtbouillon, rum barrel hot sauce, LA popcorn rice, baby bok choy, heirloom tomatoes, shaved fennel & petite herbs 39.00

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

Gulf Fish Lyonnaise

Crispy brown butter-potato, charred shallot petals, cauliflower, roasted eggplant, grilled kale, fire roasted tomato vinaigrette & black garlic emulsion 41.00

2014 Morgan Highland Chardonnay, Santa Lucia Highlands, California Half 7.50/Full 15.00

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)