

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

Soup du Jour

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

Fire Roasted Pumpkin Salad

Covey Rise Farm pumpkins with arugula, Belgian Endive, pecan tuile, brandy soaked grapes, artisan cheese and Satsuma-cane syrup vinaigrette

Autumn Orchard Parfait

Warm Cornmeal Madeleines with Apricot brandy yogurt, spiced pears, roasted apples, burnt orange honey, pecan streusel & candied cranberries

Lemongrass Lamb Belly

Tender lamb belly confit, silver dollar banana pancakes, cayenne grilled pineapple, mojito vinaigrette, crispy plantains & fresh cilantro

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)

Entrées

Pecan Crusted Gulf Fish

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab 45.00

New Orleans Barbecued Gulf Shrimp

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

Hand Foraged Mushroom Frittata

Northshore mushrooms folded into a fresh hen's egg frittata with charred shallots, arugula, heirloom tomatoes, shaved Parmigiano-Reggiano & compound truffle oil 38.00

Cochon De Lait Eggs Benedict

16-hour barbecue shoulder of pork over buttermilk biscuits with poached eggs, ripped herbs, sauce forestière and housemade tasso hollandaise 37.00

Hot Pastrami & Eggs

House cured pastrami-potato hash cake, caraway pickled salad, horseradish double cream, poached local egg & Creole mustard hollandaise 39.00

New Orleans "Hot Chicken" Pain Perdu

Crispy crawfish boil fried chicken over New Orleans style French toast, grilled apples, cayenne cream cheese & spiced Southern Comfort honey 37.00

Tournedos of Black Angus Beef

Harris Ranch black angus beef tenderloin with whiskey smoked onions, roasted mushrooms, Creole smashed new potatoes & spicy tasso marchands de vin 43.00

Desserts

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)

Ponchatoula Strawberry Shortcake

First of the season local strawberries macerated with a touch of cane sugar served on a warm buttermilk biscuit with Chantilly whipped cream (Must be ordered 20 minutes in advance)

Pecan Pie a la Mode

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

Lally's Praline Parfait

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

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

Spicy Cajun Boudin 7.00

Creole Smashed New Potatoes 6.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Garlic Wilted Greens 7.00

Short Stack of Buttermilk Pancakes 8.00

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

Turducken Stuffed Quail

Turkey, duck, & chicken boudin stuffed quail with bacon braised cabbage, molasses glaze, Crystal hot sauce jelly & charred pepper coulis

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

Autumn 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 9.00

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

*Price of Entrée includes Starter, Entrée and Dessert

Stay heart healthy with Eat Fit NOLA by Ochsner.