

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

Today's Seasonal Soup

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

Spring Strawberry Sangria Salad

"Compressed" strawberries & Riesling pickled grapes with spicy greens, crispy Louisiana sweet potatoes and boozy Pinot Noir vinaigrette

Hog Jowl Bacon Hoppin' John

Smoky house cured hog jowl bacon with black-eyed-peas, Louisiana popcorn rice, "30 second" greens, crushed cracklin' gremolata, a coddled hen's egg & hog face potlikker jus

"In Season" Brunch Parfait

Local cantaloupe & blueberries soaked in Creole Shrub, with toasted almond granola, lemongrass yogurt and ginger infused blueberry jam

Southern Peach Pain Perdue

Dong Phoung French bread & rich vanilla custard with first of the season peaches, Louisiana blueberries, whipped Creole cream cheese, crushed white chocolate and Southern Comfort cane syrup

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)

 Stay heart healthy with Eat Fit NOLA by Ochsner.

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 goat cheese grits with charred chilies & New Orleans barbecue butter
39.00



Cajun Crawfish Frittata

Breaux Bridge crawfish tails folded into a farm fresh hen's egg frittata with blackened onions, crawfish boiled mirlitons, corn & mascarpone mornay
39.00

Soft Shell Crab & Egg

Half a jumbo Louisiana blue crab with shaved baby roots, local tomatoes, hearty greens, a soft poached egg, rum barrel hot sauce-hollandaise and cebollita ravigote
40.00

Cochon De Lait Eggs Benedict

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

Duck, Duck, Goose

Smoked Maple Leaf Farms duck fricassee with grilled Creole trinity, housemade duck sausage, Louisiana sweet potatoes, soft poached eggs and foie gras hollandaise
38.00

Tournedos of Black Angus Beef

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

*Price of Entrée includes Starter, Entrée and Dessert

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

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, 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 14.00

Creole Spiced Breaux Bridge Crawfish Tails 12.00

Spicy Creole Boudin 7.00

Creole Smashed New Potatoes 6.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Black Skillet Wilted Farm 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

Sugarcane Lacquered South Texas Quail

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

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

Fresh 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 9.50

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