

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

Soups 1-1-1

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

The Commander's Salad

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



Marinated Heirloom Tomatoes

A selection of Covey Rise Farm heirloom tomatoes, sweet melon, avocado, black olives, hearts of palm, cane vinegar, ripped herbs, pistachio pesto and shaved ricotta salata

Autumn Jumper

First of the season apples and lemongrass yogurt parfait, New Roads pecan granola, sweet berry jam, toasted coconut, Grand Marnier & burnt orange honey

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mire poix and a smoky duck bone jus

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

Creole Ham & Eggs

Abita Root Beer glazed Chappapeela Farms pork belly with a soft poached hen's eggs set atop jalapeño cornbread toast, Meyer lemon white bean purée, pork jus & Creoleaise 40.00

Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms & Creole smashed new potatoes with spicy tasso marchands de vin 40.00

Hand Foraged Mushroom Frittata

Northshore mushrooms folded into a farm fresh hen's egg frittata with baby squash, arugula, heirloom tomatoes, shaved Parmigiano-Reggiano and compound truffle oil 38.00

Caribbean Curried Shrimp

Seared Gulf shrimp crusted with garlic, ginger and Creole spices over coconut curry popcorn rice with charred chilies & rum barrel aged hot sauce aioli 39.00

New Orleans "Hot Chicken" Pain Perdu

Crispy marinated chicken thighs with Crème brulee battered French toast with grilled apples, chicken liver mousse, and spiced Southern Comfort honey 38.00

Cochon De Lait Eggs Benedict

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

*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)

Caramel Roasted Apple Cobbler

A pecan streusel cake with brandy spiked apples, cinnamon, Creole cream cheese icing & brown butter ice 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

Sugarcane Lacquered South Texas Quail

Charred chili and popcorn rice boudin with tasso 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

Summer Sangria

White wine, orange liqueur, spring fruit & 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

Stay heart healthy with Eat Fit NOLA by Ochsner.