

# 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

### **Honey Crisp Apple & Celery Root Salad**

Spicy arugula, golden raisins, spiced pecans, cider-bourbon vinaigrette, and crumbled Stilton cheese

### **Smoked Redfish & Wild White Shrimp Fritters**

Roasted Creole trinity, warm vegetable salad, charred basil pesto, local greens and smoked tomato butter

### **Honey & Thyme Roasted Delicata Squash**

Roasted petite local squash stuffed with whipped goat cheese, mascarpone, honey & fresh thyme, golden raisins, cayenne cane syrup and ginger snap granola

### **Glazed Pork Belly Cinnamon Roll**

Bacon stuffed brioche cinnamon roll with pork fat royal icing, satsuma marmalade, braised crispy pork belly with a soft poached egg and Louisiana citrus hollandaise

### **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

\*Price of Entrée includes Starter, Entrée and Dessert

### **Pecan Roasted Gulf Fish**

Wild caught Gulf fish, local greens, melted leeks, spiced pecans, Prosecco poached jumbo lump crab and Woodford Reserve bourbon corn sauce 45.00

### **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

### **New Orleans Barbecued Shrimp**

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

### **Grilled Texas Redfish**

Selection of late summer vegetables, farro, smoked eggplant purée, fresh garden basil, and lemon infused olive oil 40.00

### **Blackened Chicken Croquette**

Whiskey smoked Joyce Farms chicken, holy trinity, Gruyère cheese, Creole tomato cream, poached hen's egg and smokey Choron sauce 38.00

### **Crispy Des Allemands Catfish**

Jambalaya stone ground grits with fire roasted peppers, housemade andouille, a soft poached hen's egg, caviar hollandaise and "cane cured" tomato vinaigrette 37.00

### **Tournedos of Black Angus Beef**

Spiced tenderloin of Harris Ranch beef, Creole smashed potatoes, local farm truck vegetables with a smoky hog jowl-Napa Valley cabernet jus lié 43.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"  
~ Warm whiskey sauce added tableside (Additional \$3 and must be ordered in advance)

### **Honey Crisp Apple Cobbler**

Spiced apples, cinnamon and New Roads pecan streusel, and served with brown sugar bourbon ice cream (Additional \$3 and must be ordered in advance)

### **Pecan Pie a la Mode**

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

### **Creole Shrub Chocolate Bar**

A European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, lightly dusted with spiced Dixie crystals

### **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** 12.00

**Charred Chili Boudin** 8.00

**Buttermilk Biscuits** 4.50

**Sugarcane & Black Pepper Bacon** 7.00

**Black Skillet Wilted Farm Greens** 7.00

**Jambalaya 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

### **Candy Apple Lacquered Quail**

Diamond Ranch quail stuffed with fire-roasted chili & cochon de lait boudin over Savoy cabbage kimchi, shaved late summer apples & honey crisp-candy apple glaze

### **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



Stay heart healthy with Eat Fit NOLA by Ochsner.