

# 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 12.50

### **Joyce Farms Chicken Livers**

Creamy cognac pate & buttermilk crusted chicken livers, pickled sweet peppers, black pepper bread, aged sherry, brandy splashed blackberries and tomato-bacon jam 10.50

### **Smokehouse Braised Hog Jowl Bacon**

Creamy polenta, sweet bell pepper & mustard seed agrodolce with baby arugula, Southern Comfort & Alabama peach jus 13.00

### **Jumbo Louisiana Blue Crab & Cayenne Smoked Redfish**

Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash 15.00

## Soups & Salads

### **Turtle Soup**

The Commander's classic that takes three days to make ~ finished tableside with aged sherry 8.50

### **Gumbo du Jour**

Scratch stocks made with the best regional ingredients, toasted dark roux, holy trinity and rum barrel hot sauce 8.50

### **Soup du Jour**

Summer's best ingredients from local farms and bayous cooked with various techniques 8.00

### **Soups 1-1-1**

A demi serving of three soups: Turtle, Gumbo and Soup du Jour 9.50

### **Commander's Crisp Romaine Salad**

Hearts of romaine, grated parmesan, pressed egg, house made bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

### **Alabama Peach, Bourbon & Green Fig Salad**

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with Southern Comfort vinaigrette 9.50



## Entrées

### **Pecan Roasted Gulf Fish**

Wild caught Gulf fish, Swiss chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet summer corn & Woodford Reserve bourbon 39.00

### **Griddle Seared Gulf Fish**

Blistered cherry tomatoes, charred eggplant, hearty grains, toasted almonds, olive tapenade, fennel & herb vinaigrette 37.00



### **Broiled Whole Redfish**

Sweet plantains, smashed yucca, cilantro, Southern corn chow-chow, crushed lime citronette and harissa pepper paint 39.00

### **Spiced Peach & Honey Lacquered Quail**

Broken Arrow Ranch quail stuffed with spiced Creole boudin, Commander's rum barrel hot sauce kimchi, summer cabbage and boozy peach-honey glaze 34.00

### **Chili Glazed Beef Shortrib**

Sticky 16 oz "fall off the bone" tender beef rib, with Creole smashed potatoes, fresh herb salad, lemon zest and spicy chili glaze 45.00

### **Filet Mignon of Black Angus Beef**

Grilled 8 oz. center cut Harris Ranch beef with herb roasted potatoes, daily farm truck vegetables, Napa Valley Cabernet & hog jowl jus lié 45.00

## Side Dishes

**Champagne Poached Crab Meat** 14.00    **Garlic Wilted Farm Greens** 7.00

**Covey Rise Farm Vegetable** 7.00    **Spicy Cajun Boudin** 7.00

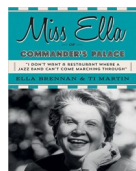
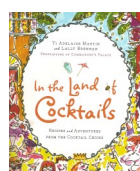
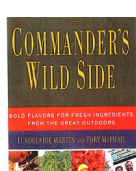
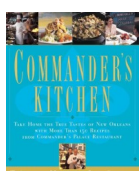
**Herb Roasted Red Potatoes** 7.00

Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System.

### **A Selection of Artisanal Cheese**

A tasting of warm pecan biscotti, local honey, preserved fruits and candied nuts with sticky Cabernet syrup  
Selection of One 10.00    Two 12.00    Three 14.00

### **~Gift Ideas, One Size Fits All~**



# ~ Chef Tory's Summer Picnic ~

**Jumbo Louisiana Blue Crab & Cayenne Smoked Redfish**  
Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash cracker  
Delamotte Brut, le Mésnil sur Oger, Champagne, France

### **Louisiana Blue Crab Roll**

Jumbo lump blue crab stuffed inside a toasted Dong Phoung brioche, fresh tarragon, spicy ravigote and 30 second collard greens  
2016 Wagner-Stempel. Pinot Blanc, Rheinhessen, Germany

### **~le Coup du Milieu~**

### **"Coup de Cassis"**

Bombay Sapphire gin with fresh berries and cassis

### **Crawfish Boil Fried Chicken**

Andouille sausage, spicy crawfish boiled vegetables, Crystal hot sauce "pulp," charred lemon and garlic aioli  
2014 Pine Ridge Vineyards "Dijon Clones" Chardonnay, Carneros, California

### **Hand Carved Raines Farm Wagyu Beef**

Mexican street corn & poblano hash with tequila BBQ'ed onions, Cotija cheese, fresh lime and agave-chipotle jus  
2015 Domaine du Gros 'Noré Bandol, Provence, France

### **Campfire Cookie Dough S'mores**

Chocolate chip cookie dough bread pudding, molten chocolate ganache, graham cracker and a flaming giant puffed marshmallow  
Paul-Marie et Fils "Très Vieux" Pineau des Charentes, Charentes, France

**75.00**

**Optional Wine Pairing Per Person 57.25**

\*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions.

## Coolinary Menu

Includes: Appetizer, Entrée, and Dessert

### Appetizers

#### **Turtle Soup**

A Commander's classic spiked with sherry

#### **Creole Gumbo**

A rich gumbo spiked with Creole seasonings

#### **The Farmer's Soup du Jour**

Daily inspirations using ingredients right from the farm

#### **The Commander's Salad**

Hearts of romaine, Parmesan, egg, bacon, croutons, shaved Gruyère, and creamy black pepper dressing



#### **Alabama Peach and Green Fig Salad**

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort vinaigrette

#### **Chanterelle Mushroom "Ravioli"**

Northshore chanterelle mushrooms, lemon whipped goat cheese, mushroom jus, Soppresata & fresh herbs

#### **Tempura Fried Florida Rock Shrimp Salad**

Coconut milk crispy eggplant and miso-Creole mustard aioli

## Entrées

### **Creole Yellow Tomato Courtbouillon**

Wild Gulf fish, shrimp, oysters and clams steamed in light saffron broth with caramelized fennel, garlic confit, fresh basil and crispy crostini 38.00

### **Grilled Louisiana Wagyu Beef with Sweet Root Beer Lacquer**

Sticky rice, broccoli rabe, pickled fresno chilies, sesame & Chanterelle mushroom vinaigrette 39.00

### **Louis Armstrong "Tamale"**

King Trumpet Mushroom, jumbo lump crab, smoky red bean puree, roasted corn masa & salsa verde, spicy tomato-pepper coulis, Cotija cheese 39.00

## Desserts

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

### **Lally's Praline Parfait**

### **Creole Shrub Chocolate Bar**

### **Housemade Ice Cream or Sorbet**

### **Dessert du Jour**

(Additional \$3 and must be ordered in advance)

### **Creole Bread Pudding Soufflé**

(Additional \$3 and must be ordered in advance)