

# 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

### **Flambéed Crawfish & Creole Cream Cheese Gnocchi**

Chargrilled Breaux Bridge crawfish tails with grated Parmesan, English peas, local legumes & baby heirloom tomatoes 13.50

### **Sweet Tea Glazed Pork Belly**

Tender braised Niman Ranch pork belly with a salad of pickled peaches, shaved fennel, mirliton, peach coulis and lunch box peppers 12.50

### **Gulf Oyster Panzanella**

Crispy corn fried plump Gulf oysters, chopped fennel, petite tomatoes, sweet spring onions and balsamic soaked croutons with a basil aioli 10.50

### **Seared Hudson Valley Foie Gras**

Cast iron seared foie gras, lemon-Creole cream cheese stuffed beignet, spiced pistachio brittle and blueberry-white balsamic gastrique 18.00

## 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**

Spring's best ingredients from local farms cooked with various techniques 8.00

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

A demi serving of three soups: Turtle, Gumbo, and Soup du Jour 10.00

### **Classic Commander's Salad**

Crisp romaine, grated Parmesan, pressed egg, house made bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

### **Ponchatoula Blueberry Salad**

First of the season Ponchatoula blueberries with brandy soaked cherries, spring greens, crumbled blue cheese, vanilla almond granola and Louisiana sugarcane-vanilla bean vinaigrette 9.50

## Entrées



### **Pecan Roasted Gulf Fish**

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

### **Black Skillet Roasted Halibut**

Sauté of English peas, spring onions, foraged mushrooms, foie gras roasted fingerling potatoes and a lemon-champagne beurre blanc 40.00

### **Remoulade Spiced Bluefin Tuna**

No. 1 grade bluefin tuna seared rare over smoky charred tomato Jazzmen rice, shaved radish, mirliton, beech mushrooms, yellow tomato coulis, housemade "blackened sriracha" and green garlic aioli 38.00

### **Mushroom Maggie's Black Truffle Croque Madame**

Roasted Louisiana Lion's Mane mushrooms, fontina cheese, local asparagus, a Champagne poached egg & mushroom "Bordelaise" 28.00

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

Grilled 8 oz. center cut Harris Ranch beef with French potato purée, daily farm truck vegetables, Napa Valley Cabernet & hog jowl demi 45.00

## Side Dishes

Champagne Poached Crab Meat 14.00 Spicy Cajun Boudin 7.00

Garlic Wilted Farm Greens 7.00 Covey Rise Farm Vegetables 7.00

Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System. For more information please visit EatFitNOLA.com

## **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

## ~ Chef Tory's Playground Tasting Menu ~

### **Gulf Bluefin Tuna Tartare**

Hand diced bluefin tuna with capers, lemon, mustard, olive oil, fresh herbs, crispy shallot and a trio of infused oils

Billecart-Salmon Extra Brut, Champagne, France

### **Chilled Gulf Seafood Salad**

Champagne poached wild white shrimp, cold smoked Gulf fish, local bowfin caviar, shaved radish and Crystal hot sauce pepper pulp & fennel vinaigrette

2017 Dme. P. Luneau-Papin Clos des Allées Muscadet, Loire Valley, France

### **Maggie's Farm Mushroom Gnocchi**

Roasted St. Francisville mushrooms, local soybeans, pickled ginger, miso, crispy leeks & shaved black summer truffle

2016 Domaine Perraud Vieilles Vignes Mâcon-Villages, Burgundy, France

~le Coup du Milieu~

### **Fuzzy Buffalo**

Buffalo Trace bourbon with peach purée and basil

### **New Orleans Barbecued Shrimp Shortcake**

Sautéed wild white shrimp, bell peppers, jalapeño-pepper jack cornbread, rosemary, garlic & charred lemon

2017 Michel Sarrazin et Fils Bourgogne Pinot Noir, Burgundy, France

### **Louisiana Wagyu Beef**

Charred lemon scented Covey Rise asparagus, crispy Vidalia onion, and sauced with a smoky bacon demi glace

2011 Dme. Jubain Trémère, Cairanne, Côtes-du Rhône Villages, Rhône Valley, France

### **Lemon Poppy Seed Angel Food Cake**

Limoncello poppy seed Italian meringue, blueberry elderflower coulis, fresh Louisiana berries, candied lemon zest and lemon curd

2018 Elio Perrone Sourgal Moscato d'Asti DOCG, Piedmont, Italy

**95.00**

**Optional Wine Pairing Per Person 54.00**

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

## Chef Tory's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

### Entrées

#### **New Orleans Barbecued Gulf Shrimp**

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over chèvre grits with charred chilies and New Orleans barbecue butter 41.00

2017 Caves de Donnas Nebbiolo Rosé, Vallée d'Aoste DOC, Italy Half 8.00/Full 16.00



#### **Griddle Seared Gulf Fish**

Tender baby bok choy and Louisiana legumes in a lemongrass scented chili crab broth with a charred lime and Thai herb salad and finished with poached blue crab 46.00

2017 Dama del Rovere Tremenalto Soave Classico DOC, Italy Half 6.75/Full 13.50

#### **Molasses Glazed Texas Quail**

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage choucroute & whiskey molasses glaze 43.00

2014 Il Palazzotto Sorì Cristina, Dolcetto di Diano, Piedmont, Italy Half 7.25/Full 14.50

### Desserts

A full dessert menu will be presented. Please note that the desserts listed below must be ordered in advance and are an additional \$3 for a complete meal.

#### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

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

#### **Strawberry Shortcake**

Local strawberries on a fluffy buttermilk biscuit with Chantilly cream (Additional \$3 and must be ordered in advance)

## ~Gift Ideas, One Size Fits All~

