

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

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged Sherry 9.00

Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasted dark roux, holy trinity and rum barrel hot sauce 9.00

Soup du Jour

Spring's best ingredients from local farms cooked with various techniques 8.50

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 9.00



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 10.00

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 American Red Snapper

Sauté of English peas, spring onions, foraged mushrooms, 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, blistered shishito, sweet potato dauphinoise and ancho pepper-tequila demi glace

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

Fresh Louisiana Blackberry Galette

A fluffy puff pastry crust with lemon curd, white chocolate-elderflower pot de crème and candied lemon zest

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 39.00

2015 Domaine de Colette Vieilles Vignes Régné Cru Beaujolais, France Half 7.00/Full 14.00

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

2015 The Hilt Chardonnay Santa Barbara, California Half 9.25/Full 18.50

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage choucroute & whiskey molasses glaze 44.00

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~

