

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

Crawfish Gnocchi

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

Southern Sweet Tea Glazed Pork Belly

Tender pork belly over charred pepper polenta with
preserved lemon and mint 12.50

Oyster & Absinthe "Dome"

Plump Gulf oysters poached with bacon, artichokes, French absinthe and
a splash of double cream ~ Presented under a flaky pastry cap 10.50

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 Strawberry Salad

Local Ponchatoula strawberries with spiced pecans,
crispy root vegetable crisps, bitter greens, lemon pound cake croutons
and lime-limoncello 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

Grilled Gulf Bluefin Tuna "Steak Frites"

Grilled rare No. 1 grade bluefin tuna with crispy sweet potatoes,
spicy wilted greens and green garlic chimichurri 38.00

Pan Roasted Striped Bass

Skin-on striped bass with field pea "cassoulet", smoked bacon,
endive and crispy Gulf oysters 37.00

Grilled Maggie's Farm Mushrooms

Covey Rise cauliflower, butternut squash and Louisiana popcorn rice pilaf with
Swiss chard, crispy leeks, spiced pecan pesto & miso-mushroom "demi" 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

Blue Crab Gnocchi

Prosecco poached jumbo lump crab, English peas, sweet corn,
Parmesan Reggiano and lemon beurre blanc

2014 **Domaine Zind-Humbrecht** Riesling Clos Windsbuhl, Alsace, France

Maggie's Farm Mushroom Toast

Roasted St. Francisville mushrooms, fines herbes,
brandy and whipped goat cheese

2014 **Domaine Saumaize-Michelin** Mâcon-Villages, Burgundy, France

~le Coup du Milieu~

Fuzzy Buffalo

Buffalo Trace bourbon with peach purée and basil

New Orleans Barbequed Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and charred lemon
over grilled Leidenheimer bread

2012 **Chanson** Bastion Premier Cru Beaune, Burgundy, France

Griddle Seared Skin On Redfish

Sauteed Breaux Bridge crawfish tails, crispy brabant potatoes,
sweet peppers, wilted greens and sauce piquant

2016 **Tenuta Anfosso** Rossese de Dolceaqua DOC, Liguria, Italy (from magnum)

Goat Cheese Semifreddo

Fig and Frangelico semifreddo with pralines, cinnamon cake,
red wine gelée and strawberry wine

2017 **Naufragar** Malvasia di Casorzo DOC, Piedmont, Italy

95.00

Optional Wine Pairing Per Person 69.00

*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

2016 **Hartford Court** Chardonnay Russian River Valley, California Half 8.25/Full 16.50

Griddle Seared Skin On Redfish

Sauteed Breaux Bridge crawfish tails, crispy brabant potatoes,
sweet peppers, wilted greens and sauce piquant 46.00

2016 **Michel Sarrazin et Fils** Pinot Noir, Burgundy, France Half 9.00/Full 18.00

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~

