

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

Soup du Jour

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

Harvest Salad

Plaquemines  umas, shaved Brussels sprouts, pepitas, baby carrots, and watermelon radishes with petite greens, black pepper goat cheese & pressed white truffle vinaigrette

Parish Granola Parfait

Lemongrass yogurt with burnt orange honey, white chocolate  granola crumble, Luxardo-drunk cherries, Plaquemines satsumas & Ponchatoula strawberries

Foie Gras Figgy Bread Pudding

Louisiana fig preserves & foie gras custard soaked brioche with tart red onion marmalade, pistachio praline, foie royal icing, candied pomegranate and carrot curd

Zwolle Tamale

Charred Vidalia and tasso ham tamale with 18 hour char-smoked jerk pork, red bean mole, poached hen's egg with rum barrel hot sauce and farm radish

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)

*Price of Entrée includes Appetizer, Entrée and Dessert

Entrées

Cochon De Lait Eggs Benedict

18-hour smoked pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière

Commander's Brunch Favorites

Classic Bloody Mary

~ Spiked tableside with "ice block" vodka

Turtle Soup

A Commander's classic finished with a splash of sherry

Sugarcane Lacquered South Texas Quail

Charred chili and popcorn rice boudin stuffed inside a boneless farm quail with braised greens, pepper jelly, Louisiana sugarcane and rum vinegar glaze

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

46.00

and housemade tasso hollandaise

36.00

Pecan Crusted Gulf Fish

Louisiana sweet yam bisque, spiced New Roads pecans, fired-roasted corn and Prosecco poached blue crab

45.00

Garlic Seared Gulf Shrimp Panzanella

A hearty salad of roasted farm pumpkin, marinated heirloom tomatoes, chargrilled sweet onions, artisan greens and over-sized pistou croutons with spiced olive oil & Plaquemines citronette

39.00

Cornbread Crusted Catfish

Des Allemandes catfish fillets over smoked corn grits, Cajun sausage, Louisiana red beans, charred Vidalia onions and Creole tomato beurre rouge

40.00

Barcelona Croqueta Poach

Buttery golden potato, ham & Manchego croquettes nestled beneath soft hen's eggs with aged sherry hollandaise, blistered Padrón chilies and carved Spanish pork

37.00

Tournedos of Black Angus Beef

Chargrilled petite filets with confit baby Louisiana yams, honey roasted parsnip, deep-fried Brussels sprouts, tasso marchand de vins and Béarnaise

40.00

Chargrilled Gulf Redfish

Louisiana crab boiled peanuts puréed with brown butter, roasted eggplant, wild grains, grilled kale, slow-roasted tomatoes and a charred Fresno-fish bone beurre blanc

41.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

~ Warm whiskey sauce added tableside

(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

Ponchatoula Strawberry Shortcake

First of the season local strawberries macerated with a touch of cane sugar over a warm buttermilk biscuit and Chantilly whipped cream (Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

Pecan Pie a la Mode

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

Satsuma & Ginger Parfait

Hand-crafted ice cream layered with Chantilly cream, candied pecans, crystallized ginger, satsuma jam, crushed white chocolate and caramelized sugarcane

Commander's Classic Fudge Sheba

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel & absinthe-white chocolate ganache

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

Confit Baby Sweet Potatoes 7.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Garlic Wilted Spinach 7.00

Shortstack of Buttermilk Pancakes 8.00

Truffled Scrambled Eggs 9.00

Smoked Corn Stone Ground Grits 7.00

Eye Openers

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix ~ Spiked tableside with "ice block" vodka 8.75

Ferrel's Hurricane

A fresh, modern take on the classic Tiki punch featuring Rougaroux Full Moon rum 12.00

Red Dawn

A bright, refreshing cocktail featuring our housemade lemoncello and a special sparkler from Savoie, France 11.25

Brandy or Bourbon Milk Punch

~ A brunch favorite 8.50

Mimosa

Fresh orange juice and sparkling wine 9.50

Jazzy Brunch Wines

2012 Commander's Palace Cuvée Brut Blanc de Noirs Russian River Valley, California 16.5

2015 William Fèvre "Champs Royaux" Chardonnay Chablis, Burgundy, France 14.5

2015 Domaine Saint-Nicolas Fièfs-Vendéens Rosé Loire Valley, France 11.00

2012 Naufregar Malvasia di Casorzo (light, sweet, spritzy red) Piedmont, Italy 8.5

2013 Paul Garaudet Bourgogne Pinot Noir Burgundy, France 13.5

2012 Badenhorst Family "Secateurs" Red Rhône Blend, Swartland, South Africa 11.5



"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.

The Miss Ella book is available in our restaurant now and feature film debuted in October 2016.
www.commanderspalace.com