Jazz Brunch at Commander’s Palace

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, Creole seasonings and local hot sauce

Today’s Seasonal Soup
Varied cooking techniques with farm fresh produce

The Classic Commander’s Salad
Crisp romaine, Parmesan, pressed egg, smoky bacon, French bread croutons, grated Gruyère & creamy black pepper dressing

First of the Season Heirloom Tomatoes
Heirloom, red slicers & cannon ball tomatoes with yellow tomato courtbouillon vinaigrette, crisp romaine, Parmesan, pressed egg, and caviar hollandaise

Grilled Redfish Cake
Smoked redfish & Creole Gumbo sauce, creamy black pepper & garlic, Creole boudin blackened, topped with a goat cheese & black truffles, a poached hen, crispy spring leeks with a lemony yellow tomato vinaigrette

Shrimp and Tasso Honican
Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly
(Additional $3.50)

Spicy Oyster Sardou Salad
Parmesan dusted plump Gulf oysters over baby spinach & arugula, lemon roasted artichokes, melted leeks and warm Herbsaint vinaigrette with a soft poached hen’s egg and caviar hollandaise

Stay heart healthy with Eat Fit NOLA by Ochsner.

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Pecan Roasted Gulf Fish
Wild caught Gulf fish, local greens, melted leeks, spiced pecans, Prosecco poached jumbo lump crab and Woodford Reserve bourbon corn sauce
48.00

Wild Louisiana White Shrimp
Rosemary & garlic seared Gulf shrimp with roasted summer mushrooms, petite tomatoes, local soybeans and rippled herbs with a lemony yellow tomato purée and smoky Creole tomato vinaigrette
40.00

Louisiana Blue Crab Frittata
Jumbo lump & crabmeat, spring asparagus, roasted beets, mushroom duxelle, spicy arugula, over a black egg open-faced sandwich with chopped herb butter, English pea purée and shaved Parmesan
43.00

Black Truffle Croque Madam
Chèvres ham layered between griddled brioche with gooey cheese & black truffles, a poached hen’s egg, first of the season Georgia peach purée and shaved Oregon truffles
36.00

Snapping Turtle Sauce Picante
Cognac & heirloom tomato braised turtle over smoky boudin rouge, soft poached hen’s egg, pepper pulp hollandaise and crispy spring leeks
39.00

Cochon De Lait Eggs Benedict
16-hour barbecued shoulder of pork over buttermilk biscuits, rippled herbs and sauceforestière with soft poached hen’s eggs and housemade tasso hollandaise
38.00

Tourneados of Black Angus Beef
Spiced tenderloin of grilled Harris Ranch beef over Creole smashed new potatoes with whiskey smoked onions, herb roasted mushrooms and Marchand de Vin
44.00

Desserts

Creole Bread Pudding Soufflé
“The Queen of Creole Desserts” – Warm whiskey sauce added tableside (Additional $3 and must be ordered in advance)

Louisiana Blueberry Crisp
Fresh Louisiana blueberries baked under a crunchy almond and New Roads pecan streusel with ginger lime curd and Creole cream cheese ice cream (Additional $3 and must be ordered in advance)

Creole Shrub Chocolate Bar
A European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, lightly dusted with spiced Dixie crystals

Pecan Pie a la Mode
Southern style pecan pie with vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel

À la Carte Sides

Prosecco Pouched Crabmeat 12.00
Charred Chili Boudin 8.00
Buttermilk Biscuits 4.50
Sugar cane & Black Pepper Bacon 7.00
Black Skillet Wilted Farm Greens 7.00
Goat Cheese Stone Ground Grits 7.00

Eye Openers

Classic Bloody Mary
Our award-winning housemade Bloody Mary mix – Spiked tableside with “ice block” vodka

Turtle Soup
A Commander’s classic finished with a splash of sherry

Molasses Glazed Texas Quail
Broken Arrow Ranch quail stuffed with five-rose chili boudin, smoked bacon lardons, apple cider braised cabbage, five pepper jelly and whiskey spiked molasses glaze

Creole Bread Pudding Soufflé
“The Queen of Creole Desserts” – Finished tableside with warm whiskey cream
48.00

Eye Openers

Classic Bloody Mary
Our award-winning housemade Bloody Mary mix

Fresh Sangria
Wine, fruit liqueur, spices, berries, local citrus & fresh herbs

Crescent City Cooler
Guava rum, freshly squeezed lime, bitters and ginger ale – a warm weather refresher you won’t soon forget

The Saint 75
– St. Germain, Tanqueray gin, old fashioned ice cream

“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.

Feature film now available on iTunes. Book available in house and on our website www.commanderspalace.com