

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,
ginger tarragon oil and Creole cream cheese
"cracklin"

Griddled Redfish Cake

Smoked redfish & Creole trinity bound by poblano aioli
over tender spring greens, pickled cucumbers,
bbq'd red onions, lunch box peppers and
an heirloom tomato romesco

Crispy 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

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)

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 ripped herbs with a lemony yellow tomato purée
and smoky Creole tomato vinaigrette
40.00

Louisiana Blue Crab Frittata

Jumbo lump & claw crabmeat, spring asparagus,
roasted beech mushrooms and spicy arugula
over a three egg open-faced omelet with whipped
herb butter, English pea purée and shaved Parmesan
43.00

Black Truffle Croque Madam

Chisesi ham layered between griddled brioche with
gooey cheese & black truffles, a poached hen's egg,
first of the season Georgia peach syrup 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, ripped herbs and sauce forestière with
soft poached hen's eggs and housemade tasso hollandaise
38.00

Tournedos 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

Lally's Praline Parfait

Handcrafted ice cream, candied pecans,
Chantilly cream and sticky praline syrup
~ Lally Brennan's favorite dessert

Housemade Ice Cream or Sorbet

A daily selection of seasonal fruit sorbet or
old fashioned ice cream

Pecan Pie a la Mode

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

À la Carte Sides

Prosecco Poached Crabmeat 12.00

Charred Chili Boudin 8.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Black Skillet Wilted Farm Greens 7.00

Goat Cheese Stone Ground Grits 7.00

Tory's Favorite Brunch Package

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
fire-roasted 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
~ Spiked tableside with "ice block" vodka 8.75

Fresh Sangria

Wine, fruit liqueur, spices, berries,
local citrus & fresh herbs 9.00

Crescent City Cooler

Guava rum, freshly squeezed lime, bitters and ginger ale
~ a warm weather refresher you won't soon forget 9.50

The Saint 75

~ St. Germain, Tanqueray gin,
basil and sparkling wine 11.00



"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