

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

Roasted Pumpkin Gnocchi

Hand rolled Creole pumpkin dumplings with brown butter, sage & aged Parmesan, smoked Joyce Farms chicken, grilled oyster mushrooms and crispy leeks 15.00

Smokehouse Braised Hog Jowl Bacon

Autumn spiced chicken liver paté, fennel & apple salad with roasted pistachios, crispy sweet potato ribbons and Armagnac-apple hog jus 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 10.50

Pan Seared Hudson Valley Foie Gras

Smoked maple pot de crème, whiskey bourbon cream, pickled apple relish spiced pecans and Sauternes 18.00

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

Fall'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 9.50

Classic Commander's Salad

Green leaf lettuce, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

Shaved Root Vegetable Salad

Thinly shaved root vegetables, crisp arugula, local satsumas, black pepper goat cheese, drunken cranberries, and spiced apple cider 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

Griddle Seared Gulf Fish

Charred eggplant, butter braised turnips, roasted garlic, brûléed sweet fennel, rosemary-Creole tomato confit and lemony Vidalia onion soubise 32.00

Brown Butter Seared Diver Scallops

U-10 scallops over creamy Arborio risotto with roasted fall vegetables, Louisiana satsuma caramel, shellfish beurre blanc and Parmesan dusted crispy kale 33.00

Broiled Whole Redfish

Grilled baby bok choy, roasted cauliflower and caramelized Vidalia onions with baked apple beurre blanc 39.00

South Texas Sika Venison

Hand carved Broken Arrow Ranch venison over whipped Yukon Golds, foraged autumn mushrooms, grilled baby bok choy, local farm truck vegetables and a jus of roasted venison drippings & strawberry-rhubarb jam 43.00

Cast Iron Seared Maple Farms Duck Breast

Creamy sweet potato polenta, sherry glazed Brussels sprouts, satsuma marmalade, Southern Comfort-persimmon jam, and duck jus röti 36.00

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 jus lié 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 2018 Réveillon Tasting Menu ~

Jumbo Lump Blue Crab Ravigote

Shaved celery root and fennel salad, fresh dill, Cajun caviar vinaigrette and crispy lavash cracker

MV **Edi Kante** Extra Brut Rosé Metodo Classico, Venezia Giulia, Italy

Baby Arugula and Winter Frissé

Roasted butternut squash, golden raisins, cranberries, cane syrup dressing, spiced pecans and Gorgonzola crumbles

2017 **CADE** by Plumpjack Sauvignon Blanc, Howell Mountain, Napa Valley, California

Chestnut Gnocchi

Warm duck confit, dried dates, Swiss chard, cognac, roasted shallots and fried sage

2015 **Domaine Guillemot-Michel** Viré-Cléssé Mâcon Quintaine, Burgundy, France

~le Coup du Milieu~

Creole Cider

Warm mulled spiced wine with a charred cinnamon stick

Pan Roasted Red Snapper

Saffron-mussel nagé, Yukon Gold potato, lemon scented greens and oven roasted tomato

2015 **Mont Gravet** Carignan Vieilles Vignes, Pays d'Hérault, France

Hand Carved Harris Ranch Filet

A foie gras-Yorkshire pudding, honey glazed carrots and an escargot-roasted garlic Bordeaux demi glace

2015 **Domaine du Gros** 'Noré Bandol, Provence, France

Apple Cider Spice Cake

Port wine poached apples, Creole cream cheese icing and apple pie ice cream

2017 **Govone** Terre Sabaude Moscato d'Asti DOCG, Piedmont, Italy

95.00

Optional Standard Wine Pairing Per Person 56.00

*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

Louisiana Wild White Shrimp

A rich shellfish fond de veau with cognac flambéed melted leeks, autumn mushrooms & yellow tomato concasse over goat cheese-thyme stone ground grits 39.00

2016 **Domaine de Couron** Viognier, Côtes-du-Rhône, France Half 4.75/Full 9.50

Griddle Seared Gulf Fish

Charred eggplant, butter braised turnips, roasted garlic, brûléed sweet fennel, rosemary-Creole tomato confit and lemony Vidalia onion soubise 42.00

2017 **Figueirasse** Gris de Gris Rosé · Sables de Camargue, France Half 6.50/Full 13.00

Candy Apple Lacquered Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple-cabbage choucroute & honey crisp candy apple glaze 43.00

2012 **Cristom** Sommers Reserve Pinot Noir, Willamette Valley Half 8.25/Full 16.50

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 powdered sugar and Chantilly cream

(Additional \$3 and must be ordered in advance)

~Gift Ideas, One Size Fits All~

