

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 and Mountain Rose 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

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, house made 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

Crispy Brussels sprouts, roasted cauliflower and caramelized Vidalia onions with a baked apple beurre blanc 39.00

Louisiana Grass Fed Wagyu Beef

Grilled wagyu beef over a ragout of ivory fingerling sweet potatoes, foraged autumn mushrooms & caramelized onions with crispy root vegetable ribbons 42.00

Cast Iron Seared Maple Farms Duck Breast

Charred chili smoked boudin, sherry glazed Brussels sprouts, satsuma marmalade, Southern Comfort-persimmon jam and duck jus rōti 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

~ The Chef's Playground ~

Scallop Tartare

Cauliflower purée, radishes, truffle soy vinaigrette, local citrus and Cajun caviar
2013 Punta Crena Mataòssu, Spumante Brut, Colline Savonesi IGT, Liguria, Italy

Plaquemines Parish Oyster Risotto

Local oysters, smoked bacon, English peas, creamy risotto, Parmigiano-Reggiano and a sunny side up quail egg
2015 Sylvaine & Alain Normand Mâcon la Roche Vineuse, Burgundy, France

~le Coup du Milieu~

Chai Crusta

Chai infused Buffalo Trace Bourbon and fresh lemon juice with hints of orange

Molasses & Bacon Lacquered Quail

Broken Arrow Ranch quail stuffed with country style cornbread, Cajun ham, and housemade andouille over Creole choucroute with red pepper coulis & molasses-bacon glaze
2012 Cristom Sommers Reserve Pinot Noir, Willamette Valley, Oregon

Beef Cheek Bordelaise

Tender braised cheeks over whipped brie polenta, oyster mushrooms, crispy leeks and red wine veal glaze
2015 Domaine du Gros 'Noré Bandol, Provence, France

Satsuma Meringue Pie

Rich citrusy custard baked in a spiced rum cake crust with tangy lemongrass meringue, walnut-pepita brittle and pumpkin ganache
2017 Govone Terre Sabaude Moscato d'Asti DOCG, Piedmont, Italy

85.00

Optional Standard Wine Pairing Per Person 52.00

*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

Molasses & Bacon Lacquered Quail

Broken Arrow Ranch quail stuffed with country style cornbread, Cajun ham, and housemade andouille over Creole choucroute with red pepper coulis & molasses-bacon 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)

Honey Crisp Apple Cobbler

Spiced apples, cinnamon and New Roads pecan streusel crust, and served with brown sugar bourbon ice cream
(Additional \$3 and must be ordered in advance)

~Gift Ideas, One Size Fits All~

