Commander's a la Carte Dinner Menu

Appetizers
Shrimp & Tasso Henicun
Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc. 11.50

Duck & Foie Gras "Ravoli"
Hudson Valley foie gras, tender Muscovy duck, dark roux pasta, a Champagne poached egg, grilled French mirepois and a smoky duck bone jus 16.00

Craps Gulf of Mexico Royal Reds
Caribbean spiced Royal Red shrimp, rumnuggage summer fruit, green tomato jam and Seirucha remoulade 13.00

Breakfast "Foie" Dinner
Cast iron seared Hudson Valley grade A foie gras with grilled Louisiana cornspoon bread, savory bacon marmalade, wild cherry couls & a sunny side up quail egg ~served with a tasting of our housemade “Breakfast Bourbon Cocktail” 18.00

Soups & Salads
Turtle Soup
A Commander’s classic finished tablesilde with dry Sherry. 8.50

Gumbo du Jour
Rich stock slow cooked with fresh regional ingredients spiked with Louisiana hot sauce. 8.50

Soup du Jour
Varied cooking techniques combined with farm fresh produce. 8.00

Soups 1-7-1
A demi serving of three soups: Gumbo, Turtle and Soup du Jour 9.50

Commander’s Crisp Romaine Salad
Hearts of romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Grayere & black pepper dressing 8.50

Summer Sangria Salad
White wine and apricot brandy soaked pineapples, mangoes, & cherries tossed with ripe watermelon, petit leaves, ripped herbs, grilled onions, piquillo peppers, and a boozsy sangria vinaigrette 9.30

Entrées
Pecan Crusted Gulf Fish
A Commander’s Palace classic with crusted corn cream, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab 39.00

Crapsy Soft Shell Crab
A jumbo Louisiana blue crab with curried corn sauce, ripe avocado, heirloom tomatoes, barbeque onions, lime, cayenne pepper, creamy stone ground grits and smoked oyster ravigote 36.00

Garlic & Basil Marinated Gulf Shrimp
Late harvest tomato sauce with shaved zucchini ribbons, eggplant, kale, rosemary cream and smoked parmesan 33.00

Grilled Seared Gulf Fish
Honey Island Swamp Chanterelles, assorted local legumes, hearty greens, roasted shitake mushrooms, white micro-peach citronette & trinity salad 34.00

Veal Short Ribs
Red wine braised veal short ribs with fresh corn polenta, charred kale, crispy Vidalia onions, peach jalapeño chutney and natural jus 38.00

Filet Mignon of Black Angus Beef
8 oz. of Creekstone Farms beef over buttery Creole smashed potatoes with whiskey smoked onions, foraged mushrooms & tobacco marchand de vin 40.00

Side Dishes
Champagne Poached Crab Meat 12.00
Garlic Wilted Farm Greens 7.00
Creole Rise Farm Vegetable 7.00
Creole Smashed Potatoes 7.00
Spicy Cajun Boudin 7.00

Eat Fit Nola with our heart healthy package by Ockhner

~Chef Tony’s Tasting Menu~
Hamachi Crudo
Thinly sliced Hamachi with a shaved fennel & green apple salad, radish and a preserved lemon scuppernong vinaigrette 2015 Elvio Tintero Langhe Favorita DOC, Piedmont, Italy

Hand Foraged Mushroom Pasta
Handcut pasta, local mushrooms with heirloom tomato sauce and cajun “bonmarga” 2013 Champalou Vouvray Sec, Loire Valley, France

Hudson Valley Foie Gras Torchon
Brandy marinated foie gras, lunch box pepper relish, warm briscotto and fience de sel 2016 Musique de la Vigne Rosé by Bruno Lafon, Côtes de Provence, France ~le Coup de Milieu~

The Last Word
A prohibition era cocktail ~ Gin, Chartreuse, Lime and Lustardo

Pan Roasted Stripped Bass
Crapsy skin on stripped bass with poached Gulf oysters and a sweet corn & tomato okra stew 2013 Albert Bichot Bourgogne Pinot Noir, Burgundy, France

Lime & Tequila Marinated Wagyu Beef
Grilled Wagyu", beef over roasted sweet potatoes with braised greens, tomatillo salsa verde and green peanut grenouila 2014 Neyers Family Vineyards Vista Linda Zinfandel, Borden Ranch, Lodi, California

Covey Rise Farm Fig Tart
Bruleed figs with sweet jam, whipped mascarpone, fresh rosemary, goat cheese ice cream and a Louisiana honey-balsamic syrup 2012 Domaine la Tour Vieille Rimaige, Banyuls, Languedoc-Roussillon, France 75.00

Optional Wine Pairing Per Person 39.00

*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions.

--Gift Ideas, One Size Fits All--
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

Restaurant Week
Includes Appetizer, Entrée, and Dessert

Soups & Salads
Turtle Soup
A Commander’s classic with rich veal fond and finished lemon finished tablesilde with a splash of aged sherry

Country Style Gumbo
A robust gumbo with smoked duck, housemade andouille, Cognac flambéed trinity & fois gras dark roux

BBQ’D Louisiana Blue Crab Bisque
Creole seasoned and char-grilled local crab slow cooked into a velvety soup, spiked with cayenne pepper & finished with grilled corn Chantilly

The Commander’s Salad
Hearts of romaine, Parmesan, pressed egg, house cured bacon, French bread croutons, grated Grayere & creamy black pepper dressing

Late Harvest Heirloom Tomato Salad
A selection of Creovey Rise Farm heirloom tomatoes, sweet melon, avocado, black olive, hearts of palm, cane vinegar, ripped herbs, pistachio pesto & shaved ricotta salata

Absinthe Braised Rabbit “Carbonara”
Braised rabbit with housemade pancetta bacon, English peas, beech mushrooms, a soft poached hen’s egg with parmesan cheese and hand rolled pasta

Smoked Redfish Croquettes
Crapsy redfish croquettes with curried shaved vegetable salad, fresh cilantro & rum barrel hot sauce aioli

Entrées
Crapsy Stripped Bass
Creamy red lentils with braised Swiss chard, caramelized shiitakes over a charred parsley sauce $38

Braised Beef Short Rib & Foie Gras Crêpinette
Tender Beef short rib with collard greens, Yukon gold potato puree, roasted mirepoix & aged port wine braised oxtail jus $40

Louisiana Blue Crab Lasagna “Blanc”
Roasted eggplant, sautéed leeks, hand foraged mushrooms and braised fennel layered with blue crab & white truffle coulis $39

Desserts
Crème Brûlée
Pecan Pie à la Mode
Lilly’s Praline Purfuit
Chocolate Coconut Candy Bar
Commanders Bread Pudding Soufflé (Addition $3)
Limoncello Flambéed Cherry Curdles (For A Minimum Of Two)