

Chef Tory's Classic Creole Luncheon

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry

Candy Apple Lacquered Quail

Diamond Ranch quail stuffed with charred chili boudin over apple-cabbage choucroute & honey crisp-candy apple glaze

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
39.00

Today's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad.

Des Allemands Catfish Salad

Crispy wild caught local catfish, butter lettuce, barbecued onion, cucumber, cane cured Creole tomatoes and pickled okra ravigote
22.00

"The Creole Tostada"

16-hour applewood smoked pork shoulder, Creole spiced tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
18.00



~EAT FIT NOLA~

Roasted Squash and Sweet Potato Veloute

A velvety soup of blistered sweet potato and fire roasted acorn squash with honey and smoked cayenne pepper

Pan Seared Gulf Fish

Selection of roasted farm truck autumn vegetables, farro, local legumes, compressed basil, and saffron Creole tomato broth

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
36.00

~Lunch Libations~

Sangria \$5

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

The Crescent City Cooler \$5

Guava rum, freshly squeezed lime, bitters and ginger ale compose a refresher you won't soon forget

~Featured Wines~

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2017 **Famille Perrin** Luberon Blanc 5.99

2017 **Famille Perrin** Ventoux Rouge 5.99

Due to very limited quantities, these wines are available only at lunch.
Not available for Private Parties.

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
12.50

King Cake Beignets

Ponchatoula strawberry & Creole cream cheese stuffed beignets with spiced caramel, foie gras "snow" and foie gras royal icing
12.50

New Year's Pork Belly Hoppin' John

Abita root beer braised pork belly over lucky black-eyed peas with chargrilled winter kale and crispy sweet potato ribbons
11.00

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

SIDES

Prosecco Poached Crabmeat 12.00

Roasted Farm Vegetables 7.00

Charred Chili Boudin 8.00

Garlic Wilted Spinach 7.00

Soups & Salads

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry
8.50

Creole Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasty dark roux, holy trinity and rum barrel hot sauce
8.50

Soup du Jour

Varied cooking techniques combined with fresh produce
8.00

Classic Commander's Salad

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



Winter Strawberry & Citrus Salad

Local strawberries, red grapefruit, navel orange & kumquat over spicy greens with lemon pound cake croutons, pecans and kaffir-lime limoncello vinaigrette
9.50

Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System. For more information please visit EatFitNOLA.com

Entrées

New Orleans Barbecued Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter
24.00

Pan Seared Gulf Fish

Selection of roasted farm truck autumn vegetables, farro, local legumes, compressed basil, and saffron Creole tomato broth
26.00

Hand Carved Tenderloin of Veal

Garlic, red chili and lemon charred rapini, red peppers, fingerling potatoes, roasted garlic, & mushroom and onion ragu
30.00

Classic Commander's Duck Cassoulet

Muscovy duck leg confit, roasted root vegetables, pork belly and white bean cassoulet with navel orange & crispy cracklin' gremolata
24.00

Tournedos of Black Angus Beef

Grilled Harris Ranch beef, Creole smashed potatoes, whiskey smoked onions, roasted mushrooms, and glace de viande
32.00

Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"
~ Available with the purchase of any Entrée ~
Classic • Commander's • Cosmopolitan • Ray's Melon

Desserts

Creole Bread Pudding Soufflé

All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream
(Must be ordered 20 minutes in advance.) 9.50

Ponchatoula Strawberry Shortcake

Local strawberries on a fluffy buttermilk biscuit with powdered sugar and Chantilly cream
(Must be ordered 20 minutes in advance.) 9.50

Creole Shrub Chocolate Bar

European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest and dusted with spiced Dixie Crystals 9.50

Lally's Praline Parfait

Hand-crafted vanilla ice cream layered in an old fashioned parfait glass with candied pecans and sticky New Orleans praline syrup
~ Lally Brennan's favorite dessert 9.50

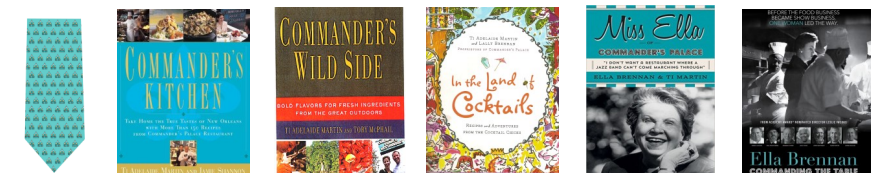
Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce 8.50

Commander's Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust, chocolate lattice and sticky caramel sauce 9.50

~Gift Ideas, One Size Fits All~



Gift Cards are available for purchase at our bar in any denomination.