

Commander's à la Carte Dinner Menu

Appetizers

Louisiana Crawfish Quiche

Savory crab boil custard, tender leeks, Gruyère cheese, smoky Romesco sauce and sautéed crawfish tails 14.50

Hot Smoked Yellowfin Tuna Collar

Cajun BBQ tuna collar, crab boiled potatoes, Cognac roasted oyster mushrooms, crispy shallots, grated hen's egg and Louisiana Caviar crème fraîche 14.00

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 11.50

Seared Hudson Valley Foie Gras

Bourbon & salted caramel stuffed beignet with spiced pecans, warm apple compote and café au lait 18.00

Soups & Salads

Turtle Soup

A Commander's classic finished tableside 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 1-1-1

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 Gruyère & black pepper dressing 8.50

Ponchatoula Strawberry Salad

Sliced Louisiana strawberries, grilled red onions, cracked black pepper chèvre, tender greens, smoked almonds and basil-white balsamic vinaigrette 9.50

Entrées

Pecan Crusted Gulf Fish

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs, and Prosecco poached Louisiana blue crab 39.00

Cast Iron Seared Yellowfin Tuna

Pepper crusted loin and Cajun barbecued tuna collar over smoked pecan dirty rice, "30 second" collard greens, pickled red radish, crispy roots, and lemony white miso vinaigrette 38.00

Cold Water Diver Scallops

Seared scallops with a creamy turnip & pear puree, charred grapefruit, smoked French mirepoix, citrus-shellfish beurre blanc and bowfin caviar 41.00

Griddle Seared Gulf Fish

Covey Rise Farms English & sugar snap peas, blistered cherry tomatoes, marinated Vidalia onions, butternut squash purée and toasted almond gremolata with smoked oyster-arugula emulsion 33.00

Dry Aged Breast of Heritage Duck

Maple Leaf Farm duck breast, sweet potato gratin, housemade duck sausage, bacon wilted greens, kumquat marmalade and pot liquor duck jus 37.00

Filet Mignon of Black Angus Beef


8 oz. of Harris Ranch beef over Yukon gold potato purée with foraged mushrooms, crispy onions & tasso Marchands du Vin 43.00

Side Dishes

Champagne Poached Crab Meat 12.00

 Garlic Wilted Farm Greens 7.00 ** Covey Rise Farm Vegetable** 7.00

Creole Smashed Potatoes 7.00 **Spicy Cajun Boudin** 7.00

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

~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

~Chef Tory's Tasting Menu~

Creole Oyster and Absinthe Stew

A velvety oyster stew flambéed with absinthe, artichokes, crab boiled fingerlings, ripped tarragon and double cream
Bollinger Special Cuvée Brut, Ay, Champagne, France

Crawfish Boiled Maine Lobster Risotto

Creamy Arborio rice with sweet corn, mushrooms, mirliton, brandy Chantilly and spiced garlic & lemon whipped herb butter
2016 **Domaine Dupeuble** Beaujolais Blanc, Burgundy, France

Yellowfin Tuna²

Pepper crusted loin and Cajun barbecued tuna collar over pecan dirty rice, "30 second" collard greens, and lemony white miso vinaigrette
2013 **Domaine Bechtold** Riesling Sussenberg, Alsace, France

~le Coup de Milieu~

Mulled Hard Apple Cider

House brewed apple cider spiked with grilled cinnamon, star anise and Bourbon vanilla bean infused tawny Port wine

Boudin Stuffed Quail

Charred chili boudin stuffed quail with bacon braised cabbage, Crystal hot sauce pepper jelly
2010 **Edi Kante Terrano** Refosco, IGT Venezia Giulia, Italy

Raines Farm Wagyu New York Strip

Grilled Louisiana Wagyu beef, roasted pearl onions, braised greens, Yukon gold potato purée and red wine demi-glace
2014 **Obsidian Ridge** Cabernet Sauvignon, Red Hills, Lake County, California

Butter Pecan Biscotti & Salted Butterscotch

Butterscotch pudding, housemade biscotti, candied pecans & puffed rice
~Dusted with black & gold sea salt~

Château de Leberon Vin Muté de Gascogne, Gascony, France

85.00

Optional Wine Pairing Per Person 63.00

*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

New Orleans Barbecued Gulf Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter 39.00
2013 **Commander's Palace** Cuvée Brut Blanc de Noirs, Russian River Half 8.25/Full 16.5

Griddle Seared Gulf Fish

Covey Rise Farms English & sugar snap peas, blistered cherry tomatoes, marinated Vidalia onions, butternut squash purée and toasted almond gremolata with smoked oyster-arugula emulsion 41.00
2013 **Albert Bichot** Secret de Famille Pinot Noir, Burgundy, France Half 7.25/Full 14.5

Boudin Stuffed Quail

Charred chili boudin stuffed quail with bacon braised cabbage, molasses glaze, Crystal hot sauce jelly and charred pepper coulis 42.00
2015 **Coleman Vineyard** Cherry Cove Pinot Noir, Willamette, Oregon Half 6.75/Full 13.5

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)

Ponchatoula Strawberry Shortcake

Ponchatoula strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar and Chantilly cream
(Additional \$3 and must be ordered in advance)