

# 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 11.50

### **Crawfish & Spring Mushroom "Ravioli"**

Breaux Bridge crawfish tails and Mississippi shiitake mushrooms with fiddlehead ferns, shaved Parmesan, fines herbes, hand rolled pasta and spring pea purée 13.50

### **Truffled Burrata Crostini**

Warm Burrata on a grilled ciabatta crostini with little tomatoes, ripped basil, avocado, truffled tasso vinaigrette and watercress 12.00

### **Foie Gras Beignet Au Lait**

Molten foie gras and brandy soaked blackberry beignet lollipop with honeycomb, cocoa pecan butter, croquant, cinnamon swirls and praline milk 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



### **Compressed Peach & Grape Salad**

Early harvest peaches & table grapes soaked in a Saint 75 cocktail with sweet onion, shaved cucumber, roasted pecans, petite leaves, crispy boniato and ginger-Creole mustard vinaigrette 9.50

## Entrées

### **Pecan Crusted Gulf Fish**

A Commander's Palace classic with crushed sweet corn, spiced pecans, petite herbs and Prosecco poached crab meat 36.00

### **Chili & Plum Roasted Gulf Shrimp**

Wild caught Louisiana white shrimp over red chimichurri popcorn rice and cilantro with pickled chilies, daikon radish, carrot & mirliton ~ finished tableside with golden crab and key lime broth 31.00

### **Crispy Soft Shell Crab**

A jumbo Louisiana blue crab with a salad of charred chilies, avocado, ripped herbs, goat cheese stone ground grits and cebollita ravigote 37.00

### **Wild Mushrooms and Polenta**

Roasted porcinis and spring mushrooms with creamy lemon-mascarpone polenta, roasted asparagus, wild ramp pistou and legumes 29.00

### **Filet of Black Angus Beef**

A chargrilled 8 oz. tenderloin of beef with roasted mushrooms, whiskey smoked onions, French potato purée and tasso marchands de vin 40.00

### **An Assiette of Spring Lamb**

A grilled lamb chop, double-cut with sugarcane breakfast sausage and a wild berry crépinette over confit of sweet potato, ripped mint chimichurri and smoky lamb jus rôti 40.00

## Side Dishes

<b>Lemon-Mascarpone Polenta</b> 7.00	<b>Prosecco Poached Crabmeat</b> 12.00
<b>Louisiana Crawfish Tails</b> 12.00	<b>Garlic Wilted Farm Greens</b> 7.00
<b>Covey Rise Farm Vegetables</b> 7.00	<b>French Potato Purée</b> 7.00

### **A Selection of Artisanal Cheese**

A tasting of warm pecan biscotti, honeycomb, preserved fruits and candied nuts with sticky Cabernet syrup  
Selection of One 10.00 • Two 12.00 • Three 14.00

## ~ Commander's Tasting Menu ~

### **The Chicken & The Eggs**

A truffle infused egg-cup-custard with Cajun caviar & crispy chicken skin

2006 **Moët et Chandon** Cuvée Dom Pérignon Brut, Champagne, France

### **Blue Crab Bisque**

Crushed Louisiana blue crabs with boniato, clipped chives & saffron Chantilly

2014 **Do Ferreira** Albariño, Rías Baixas, Spain

### **Argentinian Churrasco Shrimp**

Chargrilled chili and citrus crusted deep water red shrimp, crushed avocado and buttermilk-brown butter vinaigrette

2014 **Domaine de Triennes**, IGP Var Rosé, Provence, France

~le Coup de Milieu~

### **Lime Daiquiri**

Appleton Light Rum, fresh lime & El Guapo Love Potion No. 9 bitters

### **Crispy Soft Shell Crab**

Charred chilies, avocado, ripped herbs, goat cheese stone ground grits and cebollita ravigote

2012 **Melville Estate** Verna's Vineyard Chardonnay, Sta. Rita Hills, Sta. Barbara, California

### **Carved Spring Lamb**

Garlic grilled rapini, blistered sweet potatoes and housemade Worcestershire

2008 **Château Valentin** Haut-Médoc, Bordeaux, France

### **A Tasting of Chicory Coffee**

A fig & coffee bar with chicory coffee ice cream, liquefied coffee toffee, coffee dirt, a chocolate fleur de lis, coffee mist and chicory toffee

2012 **Domaine la Tour-Vieille** Rimage, Banyuls, Languedoc-Roussillon, France

95.00

### **Optional Wine Pairing Per Person 67.50**

\*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 Specials

Price of Entrée includes Soup or Salad, Entrée and Dessert

### Entrées

#### **Lyonnais Gulf Fish**

Potato crusted fish over chargrilled Swiss chard, BBQ red onions and herb roasted farm carrots with grapefruit butter and pesto 40.00

2012 **Melville Estate** Verna's Vineyard Chardonnay, Sta. Barbara, California Half 7.50/Full 15.00



#### **Lemon Grilled Cobia**

A light dish of sun-dried tomato, roasted peppers, charred lemon, Israeli couscous and herbs with Spanish caponata vinaigrette and green peppercorn crème fraîche 42.00

2015 **Highway 12** Sauvignon Blanc, Sonoma Valley, California Half 5.25/Full 10.50

#### **Chicory Coffee Lacquered Texas Quail**

Fire roasted chili and cochon de lait boudin over smoky bacon wilted greens with Tabasco pepper jelly and pecan espresso crumble 39.00

2014 **Mouton Noir** O.P.P. Pinot Noir, Willamette Valley, Oregon Half 7.50/Full 15.00

### Desserts

#### **Creole Bread Pudding Soufflé**

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

#### **Alabama Peach Cobbler**

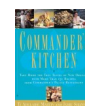
(Additional \$3 and must be ordered in advance)

#### **Housemade Ice Cream & Sorbet**

#### **Southern Style Pecan Pie à la Mode**

#### **Lally's Praline Parfait**

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