

# 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

### **Caminada Pass Oysters**

Cane vinegar-coriander sorbet, sea salt and lemon 12.00

### **Butcher Plate**

Foie gras torchon, duck rilette & smoky foie gras ribbons with  
pickled shimeji mushrooms, mustard seeds and grilled ciabatta 14.00

### **Satsuma Glazed Pork Belly**

Crispy braised pork belly lacquered with satsuma-jalapeño jam over  
beet carpaccio, crispy kale leaves, shaved radishes,  
pickled mustard seed and hot chili oil 12.00

### **Cast Iron Seared Foie Gras**

Grade "A" foie gras with grilled pears, paprika crackers, toasted pistachios,  
Louisiana Muscadines, braised shallots, fennel and cezerye sauce 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



### **Autumn Harvest Salad**

First of the season satsumas with shaved baby carrots,  
watermelon radishes and fennel with local greens, pepitas,  
black pepper goat cheese & pressed white truffle 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

### **Autumn Mushroom Risotto**

Chanterelle and lobster mushrooms with superfino Arborio rice,  
Parmesan Chantilly cream and white truffle oil 26.00  
~Add Prosecco poached crab meat - Additional \$12~  
~Also available vegan~

### **Chicory Coffee Lacquered Quail**

Fire roasted chili & cochon de lait boudin over smoky bacon wilted greens with  
Tabasco pepper jelly and espresso pecan crust 34.00

### **Crispy Soft Shell Crab**

A chilled salad of Louisiana blue crab meat,  
Creole & heirloom tomatoes, roasted corn and shaved mirlitons with  
creamy grits and avocado crema 35.00

### **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

### **Roasted Rack of Lamb**

A Creole mustard crusted rack of Colorado lamb with  
blistered baby sweet potatoes, minted yogurt and roasted garlic jus 48.00

## Side Dishes



**Rustic Autumn Vegetables** 9.00 **Goat Cheese Thyme Grits** 9.00

**Prosecco Poached Crab Meat** 12.00 **Garlic Wilted Farm Greens** 7.00

**Charred Chili Boudin** 9.00 **French Potato Purée** 7.00



Eat Fit Nola with our heart healthy package by Ochsner

\*There is a risk associated with consuming raw oysters or any raw animal protein. If you have  
a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater  
risk of serious illness from raw oysters and should eat oysters full cooked.  
If you are unsure of your risk, consult a physician.

## **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

## **~ Ella's Favorites to Celebrate her 90<sup>th</sup> ~**

### **A Tasting of American Caviars**

Louisiana choupique, ghost pepper and Tennessee paddlefish roe with  
lemony crème fraîche, crushed bread, grated egg, charred parsley and  
Champagne pearls

**Billecart-Salmon** Brut Rosé, Mareuil-Sur-Aÿ, Champagne, France

### **Creole Oyster and Absinthe Dome**

A velvety oyster soup flambéed with artichokes, pork belly, tarragon and absinthe  
~ Served under a flaky pastry shell

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

### **The Five Hour Egg**

A hen's egg cooked at 143° and basted with smoky ham fat ~ Louisiana red beans,  
puffed rice, black pepper bacon, petit leaves and rum vinegar

2014 **Château la Roque**, Pic Saint Loup Rosé, Languedoc, France

### **~le Coup de Milieu~**

### **Blood and Sand**

Chivas Scotch, Cherry Heering, sweet vermouth and orange juice

### **Crabmeat Stuffed Grand Isle Flounder**

Butter roasted flounder stuffed with jumbo lump blue crab ravigote with  
brabant potatoes, salted lemon and chervil infused cream

2013 **Wiengut Ecker**, Zwiegelt Brillant, Wagram, Austria

### **Sugarcane Smoked Breast of Duck**

Northshore pumpkin and butternut squash, toasted farro, garlic wilted field greens,  
toasted rye, sage, satsuma syrup and Sazerac infused duck sauce

2013 **Clos la Coutale** Malbec Blend, Cahors, France

### **Satsuma Crêpe Suzette Soufflé**

Buttermilk crêpe stuffed with citrus infused meringue, satsuma segments,  
candied orange peel and Grand Marnier syrup

### **Ella's Irish Coffee**

New Orleans chicory coffee spiked with Jameson whiskey, Louisiana sugarcane,  
whipped Chantilly and grated European chocolate

90.00

### **Optional Wine Pairing Per Person 41.00**

\*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 Specials**

Price of Entrée includes Soup or Salad, Entrée and Dessert

### Entrées

#### **Wild Louisiana White Shrimp**

Crystal lacquered Gulf shrimp with farro, toasted sweet corn, smoky Creole trinity,  
andouille, late harvest tomatoes, red bean purée and sweet onion soubise 39.00

2014 **Bodegas Eidosela Néboa** Albariño, Rías Baixas, Spain Half 6.25/Full 12.50



#### **Sunflower Crusted Hake**

Pan roasted gulf Hake with parsley pistou popcorn rice,  
eggplant tapenade, charred lemon and fennel fumet 42.00

2011 **Henri Bourgeois** les Baronnes Sancerre Pinot Noir, Loire Valley, France Half 7.25/Full 14.50

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

Fire roasted chili & cochon de lait boudin over smoky bacon wilted greens with  
Tabasco pepper jelly and espresso pecan crust 41.00

2011 **Château Villa Bel-Air** Graves, Bordeaux, France Half 7.00/Full 14.00

### Desserts

#### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

~Finished tableside with warm whiskey cream sauce~  
~One of Chef Paul Prudhomme's Most Famous Creations~  
(Additional \$3 and must be ordered 20 minutes in advance)

#### **Pear and Pecan Spiced Rum Cake**

Spiced rum caramel, buttermilk ice cream and toasted pecans  
(Additional \$3 and must be ordered 20 minutes in advance)

~ Gift Ideas, One Size Fits All! ~

