

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 12.50

Cajun Style Hog's Head Cheese

Crispy terrine of smoker braised hog's head meat, mirepoix, fine herbs and hog demi glace with purple mustard frill, pickled vegetables, Creole horseradish and sweet cherry vinaigrette 11.50

New Year's Pork Belly Hoppin' John

Sticky Abita root beer braised pork belly over lucky buttery local black-eyed peas with chargrilled lemon scented winter kale and crispy sweet potato ribbons 12.50

Oyster & Absinthe "Dome"

Plump Gulf oysters poached with bacon, artichokes, French absinthe and a splash of double cream ~ Presented under a flaky pastry cap 10.50

"Mardi Foie"

Seared Hudson Valley foie gras, king cake beignet stuffed with spiced dark rum & praline filling and brandy milk punch 18.00

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged Sherry 8.50

Gumbo du Jour

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

Soup du Jour

Fall's best ingredients from local farms cooked with various techniques 8.00

Soups 1-1-1

A demi serving of three soups: Turtle, Gumbo, and Soup du Jour 10.00

Classic Commander's Salad

Crisp romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50

Winter Citrus & Strawberry Salad

Local strawberries, ruby grapefruit, red navel & tangelo citrus with bitter greens, lemon pound cake croutons, spiced pecans and kaffir-lime limoncello vinaigrette 9.50

Entrées

Pecan Roasted Gulf Fish

Wild caught Gulf fish, rainbow chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet corn & Woodford Reserve Bourbon 39.00

Duck Fat Seared Blue Fin Tuna

First of the season blue fin tuna cast iron seared in smoldering duck fat over Meyer lemon grilled greens and sweet potato boulangère with miso-lemongrass veal bone jus & buttery foie gras ganache 42.00

Grilled Whole Gulf Fish

Creamy smoked turnip purée, wilted winter greens, crispy root vegetable chips, and Louisiana citrus compound butter 38.00

Brown Butter Seared Diver Scallops

U-10 scallops over creamy Arborio risotto with roasted fall vegetables, Louisiana satsuma caramel, shellfish beurre blanc and Parmesan dusted crispy kale 35.00

Osso Buco of Colorado Lamb

Cognac roasted winter mushrooms, blistered tomato concassé, green onions, Creole smashed new potatoes, smoking rosemary & lamb bone marrow jus 42.00

Cast Iron Seared Maple Farms Duck Breast

Cayenne & brown sugar Peruvian potatoes, aged Sherry glazed Brussels sprouts, Louisiana citrus marmalade, Crystal pepper pulp and duck jus rōti 36.00

Filet Mignon of Black Angus Beef

Grilled 8 oz. center cut Harris Ranch beef with French potato purée, daily farm truck vegetables, Napa Valley Cabernet & hog jowl jus lié 45.00

Side Dishes

Champagne Poached Crab Meat 14.00

Spicy Cajun Boudin 7.00

Garlic Wilted Farm Greens 7.00

Covey Rise Farm Vegetables 7.00

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

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 Playground Tasting Menu ~

Spicy Crawfish Boiled New Potato

Smoked redfish mousse, bitter greens, sauce gribiche and Cajun caviar
2013 **Punta Crena** Mataòssu, Spumante Brut, Colline Savonesi IGT, Liguria, Italy

Housemade Pappardelle

Duck confit, English peas, bacon, lemon zest, smoky duck jus and Parmesan
2015 **Vignai da Duline Pittoti** Pinot Grigio, Friuli-Venezia Giulia, Italy

Torchon of Hudson Valley Foie Gras

Chilled foie gras marinated in Sauternes and toasted nutmeg with blood orange marmalade, warm housemade brioche and fleur de sel
2012 **Thierry et Pascale Matrot** l'Effronté Aligoté Moelleux, Burgundy, France

~le Coup du Milieu~

Chai Crusta

A New Orleans classic reborn with warming spices

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with charred chili & smoked pork boudin over apple cider cabbage choucroute and whiskey spiked molasses glaze
2014 **Il Palazzotto** Sori Cristina Dolcetto di Diano d'Alba DOCG, Piedmont, Italy

Grilled Tournedo of Black Angus Beef

Yukon gold potato purée, crispy Vidalia onion, braised greens and miso-mushroom vinaigrette

2010 **Domaine le Sang des Cailloux** Vacqueyras, Rhône Valley, France

Café au Lait "Dome"

Illy espresso-dark chocolate cake with chicory coffee custard, café au lait gelée, bourbon meringue, butterscotch caramel, and toasted almond-white chocolate shortbread

René Geoffroy Ratafia de Champagne, Vin Muté, Champagne, France

95.00

Optional Standard Wine Pairing Per Person 58.00

*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

Louisiana Wild White Shrimp

A rich shellfish fond de veau with Cognac flambéed melted leeks, winter mushrooms & blistered tomato concasse over goat cheese-thyme stone ground grits 39.00

2016 **S. & A. Normand** Chardonnay, Mâcon, Burgundy, France Half 6.75/Full 13.50

Brown Butter Seared Diver Scallops

U-10 scallops over creamy Arborio risotto with roasted root vegetables, Louisiana satsuma caramel, shellfish beurre blanc and Parmesan dusted crispy kale 43.00

2016 **Domaine de Couron** Viognier, Côtes-du-Rhône, France Half 4.75/Full 9.50

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage choucroute & whiskey molasses glaze 43.00
2015 **Domaine de Colette** V.V. Régnié, Cru Beaujolais, France Half 7.00/Full 14.00

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)

Strawberry Shortcake

Local strawberries on a fluffy buttermilk biscuit with powdered sugar and Chantilly cream
(Additional \$3 and must be ordered in advance)

~Gift Ideas, One Size Fits All~

