

# Jazz Brunch at Commander's Palace

## Starters

### **Turtle Soup**

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

### **Commander's Creole Gumbo**

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

### **Today's Seasonal Soup**

Varied cooking techniques with farm fresh produce

### **The Classic Commander's Salad**

Crisp romaine, Parmesan, pressed egg, smoky bacon, French bread croutons, grated Gruyère & creamy black pepper dressing



### **Winter Strawberry & Citrus Salad**

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

### **Veal Grillades & Grits**

Panèed veal tenderloin over smoked andouille & sweet corn grits, chargrilled winter kale, roasted mushrooms and pepper gravy with a sunny side up hen's egg

### **King Cake Beignets**

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

### **Oyster & Absinthe "Dome"**

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

### **Shrimp and Tasso Henican**

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly  
(Additional \$3.50)



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## Entrées

\*Price of Entrée includes Starter, Entrée and Dessert



### **Pecan Roasted Gulf Fish**

Wild caught Gulf fish, local greens, melted leeks, spiced pecans, Prosecco poached jumbo lump crab and Woodford Reserve bourbon corn sauce  
45.00

### **Hot Fried Chicken & Whiskey Pain Perdu**

Crispy Joyce Farms chicken thighs and NOLA French toast soaked in Maker's Mark custard & LA citrus marmalade  
36.00

### **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  
39.00

### **Farmer's Market Vegetable Frittata**

A three egg open-faced omelet with winter Covey Rise Farm tomatoes, basil, melted leeks and spicy arugula, Gruyère mornay & chargrilled red pepper paint  
(Add Prosecco Poached Crabmeat \$12)  
35.00

### **Cochon De Lait Eggs Benedict**

16-hour barbecue shoulder of pork over buttermilk biscuits with poached hen's eggs, ripped herbs, sauce forestière and housemade tasso hollandaise  
37.00

### **Crispy Des Allemands Catfish & Eggs**

Jambalaya stone ground grits with fire roasted peppers, housemade andouille, a soft poached hen's egg, smoked tomato vinaigrette & Choupinque caviar hollandaise  
38.00

### **Grilled Veal Tenderloin**

Sliced Creole spiced veal with crispy fried oysters, bacon lardoons and farm truck root vegetable hash with Marchands de Vin and Béarnaise  
45.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"  
~ Warm whiskey sauce added tableside  
(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)

### **Creole Shrub Chocolate Bar**

A European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, lightly dusted with spiced Dixie crystals

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

Handcrafted ice cream, candied pecans, Chantilly cream and sticky praline syrup  
~ Lally Brennan's favorite dessert

### **Housemade Ice Cream or Sorbet**

A daily selection of seasonal fruit sorbet or old fashioned ice cream

### **Pecan Pie a la Mode**

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

## À la Carte Sides

**Prosecco Poached Crabmeat** 12.00

**Charred Chili Boudin** 8.00

**Buttermilk Biscuits** 4.50

**Sugarcane & Black Pepper Bacon** 7.00

**Black Skillet Wilted Farm Greens** 7.00

**Jambalaya Grits** 7.00

## Tory's Favorite Brunch Package

### **Classic Bloody Mary**

Our award-winning housemade Bloody Mary mix  
~ Spiked tableside with "ice block" vodka

### **Turtle Soup**

A Commander's classic finished with a splash of sherry

### **Molasses Glazed Texas Quail**

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage and whiskey molasses glaze

### **Creole Bread Pudding Soufflé**

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

46.00

## Eye Openers

### **Classic Bloody Mary**

Our award-winning housemade Bloody Mary mix  
~ Spiked tableside with "ice block" vodka 8.75

### **Fresh Sangria**

Wine, fruit liqueur, spices, berries, local citrus & fresh herbs 9.00

### **Crescent City Cooler**

Guava rum, freshly squeezed lime, bitters and ginger ale  
~ a warm weather refresher you won't soon forget 9.50

### **The Saint 75**

~ St. Germain, Tanqueray gin, basil and sparkling wine 11.00

### **Mimosa**

Fresh orange juice and sparkling wine 9.75



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

Feature film now streaming on Netflix.  
Book available in house and on our website  
[www.commanderspalace.com](http://www.commanderspalace.com)