

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

Pan Seared Hudson Valley Foie Gras

Molten foie gras & smoked maple beignets with spiced apple jam, Southern Comfort caramel, sticky red wine syrup and foie gras "snow" 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

Green leaf lettuce, 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 rôté 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 ~

Caviar, Smoked Redfish & Black Truffles

Choupique caviar & smoked redfish profiterole with Champagne-Meyer lemon emulsion and imported French truffles
2009 Schramsberg J. Schram Brut, North Coast, California

Blue Fin Tuna Niçoise

BBQ blue fin tuna spine & tuna tartar with ruby red grapefruit, yuzu, boiled egg, pickled vegetables and smoked spine ravigote
2015 Manni Nössing Kerner, Alto Adige Valle Isarco DOC, Northern 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
2017 Naufagar Malvasia di Casorzo DOC, Piedmont, Italy

~le Coup du Milieu~

Hot Buttered Rum

Tropical rum cocktail with brown sugar & 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
2017 Lost & Found Wines Pinot Noir, Sonoma Mountain, Sonoma Cnty., California

Grilled Veal Tenderloin

Yukon gold potato purée, crispy Vidalia onion, braised greens and miso-mushroom vinaigrette
2010 Domaine le Sang des Cailloux Vacqueyras, Rhône Valley, France

Bourbon Chocolate Trio

Chocolate cake with amaretto custard & bourbon meringue, gold dusted chocolate, fig truffles and bourbon milk punch with star anise, cinnamon and amaretto
Paul-Marie et Fils JEP #1, Pineau des Charentes, Charentes, France

95.00

Optional Standard Wine Pairing Per Person 60.00

*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~

