

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

Pork Belly Hoppin' John

Abita root beer braised pork belly over lucky black-eyed peas with chargrilled winter kale and crispy sweet potato ribbons

Whiskey Roasted Apple & Winter Squash Parfait

Brown butter and roasted zucchini bread, honey whipped Creole cream cheese, mulled red wine syrup and salted pear cider caramel sauce

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)

Stay heart healthy with Eat Fit NOLA by Ochsner.

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 mustard & 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 & Choupique caviar hollandaise
38.00

Tournedos of Black Angus Beef

Spiced tenderloin of Harris Ranch beef, Creole smashed potatoes, local farm truck vegetables with a smoky hog jowl-Napa Valley cabernet jus lié
44.00

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

Candy Apple Lacquered Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple-cabbage choucroute Crystal hot sauce & honey crisp candy apple 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