

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 Commander's Salad

Green Leaf lettuce, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing

Shaved Vegetable Salad

Thin shaved root vegetables, satsuma segments, smoked almonds, black pepper whipped goat cheese, drunken cranberries and spiced apple cider vinaigrette

Spiced Duck and Autumn Apple Fritter

Crispy fried apple fritters, confit of Muscovy duck, roasted mirepoix, spiced pecans, cayenne powdered sugar and bourbon spiked cane syrup

Honey & Thyme Roasted Acorn Squash

Roasted petite local squash stuffed with whipped goat cheese, mascarpone, honey & fresh thyme, golden raisins, cayenne cane syrup and ginger snap granola

Glazed Pork Belly Cinnamon Roll

Bacon stuffed brioche cinnamon roll with pork fat royal icing, satsuma marmalade, braised crispy pork belly with a soft poached egg and Louisiana citrus hollandaise

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

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

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

Autumn Vegetable Frittata

Seasonal Covey Rise Farms vegetables folded into a farm fresh hen's egg frittata with blistered cherry tomatoes, melted leeks, baby arugula and shaved Gruyère
(Add Prosecco Poached Crabmeat \$12)
35.00

Louisiana Bayou Brunch

Crispy Gulf seafood croquette with Louisiana jumbo lump crabmeat, smoked redfish and Gulf shrimp with Creole tomato sauce, soft poached hen's eggs and Cajun caviar hollandaise
39.00

Crispy Des Allemands Catfish

Jambalaya stone ground grits with fire roasted peppers, housemade andouille, a soft poached hen's egg, okra hollandaise and "cane cured" tomato vinaigrette
37.00

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
43.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Warm whiskey sauce added tableside
(Additional \$3 and must be ordered in advance)

Honey Crisp Apple Cobbler

Spiced apples, cinnamon and New Roads pecan streusel, and served with brown sugar bourbon ice cream

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

Commander's Brunch Favorites

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 & 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