

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

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing

Honey Crisp Apple & Celery Root Salad

Spicy arugula, golden raisins, spiced pecans, cider-bourbon vinaigrette, and crumbled Stilton cheese

Smoked Redfish & Wild White Shrimp Boulettes

Roasted Creole trinity, warm vegetable salad, charred basil pesto, local greens and smoked tomato butter



"In Season" Brunch Parfait

Late Summer melons and berries with Creole cream cheese yogurt, a crisp pecan tuile Louisiana sugar cane and brandied apple jam

Roasted Hog's Head Risotto

Superfino Arborio rice, crispy bacon lardons, English peas, blistered tomatoes, lemon infused Chantilly cream, shaved Parmigiano-Reggiano & smoky pork jus

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, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet summer corn & Woodford Reserve bourbon 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

Candy Apple Lacquered Quail

Diamond Ranch quail stuffed with fire-roasted chili & cochon de lait boudin over Savoy cabbage kimchi, shaved late summer apples & honey crisp-candy apple glaze 38.00

Griddle Seared Gulf Fish

Selection of late summer Mediterranean vegetables, smoked eggplant purée, fresh garden basil, Kalamata olives, and lemon infused olive oil 38.00

Louisiana Bayou Brunch

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

Crispy Des Allemandes Catfish

Jambalaya stone ground grits with fire roasted peppers, housemade andouille, a soft poached hen's egg, smoky Choron 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 (Additional \$3 and must be ordered in advance)

Pecan Pie a la Mode

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

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

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

Diamond Ranch quail stuffed with fire-roasted chili & cochon de lait boudin over Savoy cabbage kimchi, shaved late summer apples & 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