

Commander's à la Carte Dinner Menu

Appetizers

Preserved Plaquemines Citrus Glazed Pork Belly

Braised pork belly with Louisiana field peas, warm bacon fat-champagne vinaigrette, blood orange & kumquat marmalade and first of the season spring onion persillade 14.00

Smoked Cauliflower Z' Herbes

Cold smoked florets of cauliflower rolled in corn crust and flash fried with pickled lunch box peppers, hearty greens and house smoked "tasso" mushroom ragout 13.00

Shrimp & Tasso Henican

Wild Louisiana white shrimp stuffed with housemade tasso ham, pickled okra, sweet red onions, five pepper jelly and Crystal hot sauce beurre blanc 14.00

Creole Tomato Crawfish Boil Curry

Marinated Breaux Bridge crawfish tails, shaved mirliton salad and sweet pea tendrils with spring onion-sesame furikake, Gulf fish fritters and spiced Creole tomato curry coulis 13.50

Soups & Salads

Turtle Soup au Sherry

The authentic Louisiana favorite with rich veal fond, chopped egg and crushed lemon
~Finished tableside with a splash of aged sherry 11.00

Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients 10.00

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce 11.00

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing 10.50

Louisiana Watermelon Salad

First of the season local watermelon, pickled cucumber ribbons and spicy arugula with Southern Maids Dairy goat feta, early summer berry & Tabasco vinaigrette, sweet basil buttermilk and black sesame chaat spice 11.00

Entrées

Pecan Crusted Fish

Prosecco poached jumbo lump crab over spiced pecan crusted Gulf fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream 40.00

Miso Mustard Gulf Fish

Cast iron seared Gulf fish & chargrilled baby bok choy over Louisiana soybean-preserved green garlic farro, fried garlic chili oil and crushed crab lemongrass broth 38.00

Lime Daiquiri Lacquered Shrimp

Wild Louisiana white shrimp flambéed with rum & squeezed lime over spicy sweet potatoes, pearl onion lapels, wilted tender greens, a second line of charred sweet chilis and crab boiled pineapple 34.00

Collard Green Cannelloni

Ooey gooey mozzarella & charred collard stuffed housemade pasta with Creole cream cheese bechamel, roasted shiitake mushrooms, toasted almond gremolata & ruby red beet potlikker 29.00
Add Corn Fried Gulf Oysters 15.00

Grilled Harris Ranch Filet

8 oz. center cut filet mignon over a caramelized ancho-duck fat confit sweet potato with a salad of shaved sugar snap peas & local scarlet turnips, burnt sweet onion chimichurri and sticky tamarind demi glace 49.00

Commander's Veal Tender Tchoupitoulas

Grilled tenderloin of milk fed veal over French haricots verts tossed in soft herbs and whipped butter with Creole cream & goat cheese stone ground white grits and classic green peppercorn Tchoupitoulas sauce 42.00

A Selection of Artisanal Cheese

A tasting of seasonal fruit, housemade preserves, candied nuts and sticky Cabernet syrup with sourdough beignets
Selection of One 10.00 ◻ Two 12.00 ◻ Three 14.00

Chef Meg's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Lime Daiquiri Lacquered Shrimp

Wild Louisiana white shrimp flambéed with rum & squeezed lime over a second line of charred sweet chilis, crab boiled pineapple, sweet potatoes, pearl onion lapels and wilted tender greens 46.00

2017 **Dme. Richou** Chauvigné Anjou Chenin Blanc, Loire Valley Half 6.25/Full 12.5

Café Pierre Lacquered Texas Quail

Charred chili smoked pork boudin stuffed quail over tangy bacon and apple cider braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus 45.00

2016 **Elvio Tintero** Langhe Nebbiolo, Piedmont, Italy Half 6.5/Full 13.

Desserts

Dessert menu will be presented.

Please note that the desserts listed below must be ordered in advance and cost an additional \$3.50 for a complete meal.

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream ~

Ponchatoula Strawberry Shortcake

Johndales Farm strawberries dusted in cane sugar over a warm buttermilk biscuit with Chantilly cream

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust chocolate lattice & sticky caramel sauce

Sides

Sauté of Sweet Corn, Grilled Kale, Asparagus & Leeks 7.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

Creole Cream Cheese Stone Ground Grits 8.00

Preserved Green Garlic & Soybean Studded Farro 8.00

Louisiana Crawfish Tails 14.00

Desserts

Commander's Bread Pudding Soufflé

All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream ~ 10.00
(Must be ordered 20 minutes in advance)

Ponchatoula Strawberry Shortcake

Johndales Farm strawberries dusted in cane sugar over a warm buttermilk biscuit with Chantilly cream 9.50
(Must be ordered 20 minutes in advance)

Southern Style Pecan Pie à la Mode

Vanilla & sugarcane infused custard pie with roasted New Roads pecans, warm chocolate and salted caramel
~ Served with house-spun vanilla bean ice cream ~ 8.50

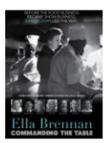
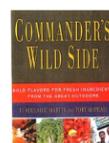
Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust chocolate lattice & sticky caramel sauce 9.50

Piety & Desire Chocolate Lemon Tart

Dark chocolate ganache and sweet lemon curd layered over chocolate cookie crumbs with whipped Chantilly cream, red berry coulis and candied lemon zest 9.50

~Gift Ideas, One Size Fits All~



Eat Fit NOLA items meet the nutritional criteria of Ochsner Health.
For more information please visit EatFitNOLA.com