

COMMANDER'S PALACE

Restaurant Week 3 Course Dinner Starting at \$40

Price of entrée is inclusive of your choice of first course and dessert

First Course

Turtle Soup au Sherry

*Rich veal stock simmered slowly for 72 hours with
minced snapping turtle, holy trinity & pressed eggs
~ Finished tableside with aged sherry ~*

Commander's Creole Gumbo

*Slow cooked with a dark cast iron roux spiked with toasted garlic,
Creole seasonings and local hot sauce*

Soup Du Jour

Varied cooking techniques with fresh ingredients

Commander's Crisp Romaine Salad

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

Lamb Pastrami "Chopped" Salad

*Thinly shaved house cured and smoked lamb pastrami
over tender greens drenched in Calabrian chile champagne vinaigrette
topped with grated Grana Padano and a torched Robiola Bosina Leidenheimer crostini*

Shrimp Remoulade Salad

*Gently poached Gulf shrimp doused in tangy remoulade sauce with
crispy cornfried green tomatoes, spicy arugula
and shaved root & ripped herb salad*

Hickory Smoked Cauliflower

*Charred cold smoked florets of cauliflower with green tomato chow chow, crispy oyster
mushrooms and Louisiana field pea hummus*

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*

(Additional \$4.50)

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Entrees

Lemongrass Lacquered Gulf Fish

Cast iron seared fish splashed with lemongrass lime leaf glaze over Louisiana soybeans, roasted mushrooms, charred chilis, coconut compressed green tomato and crushed crawfish saffron frappé 50.00

Wild White Shrimp & Grits

House curry rubbed cast iron seared Gulf shrimp over Creole cream cheese stone ground grits with crushed blue crab & mirliton velouté 48.00

Pork Cheek & Breaux Bridge Crawfish “Tamale”

Crispy citrus confit'd pork cheeks with green garlic glaze, harissa-lime marinated crawfish tails, golden cauliflower & pickled spring vegetables over crushed coriander sweet corn masa with charred poblano aioli 54.00

Tasso Brined Double Cut Duroc Pork Chop

Chargrilled 14 oz. pork chop over chermoula spiced wild rice with toasted pistachios, compressed pineapple compote and smoked pepita-chèvre pistou 56.00

Chargrilled Louisiana Baby Squash

Grilled young summer squash roasted in a cast iron crock with a warm salad of preserved lemon marinated spring peas, Maggie's chestnut mushrooms, crispy red pepper crusted artichokes and whipped sweet potato-toasted cashew butter creamed collard greens 40.00

Add Cognac Flambéed Breaux Bridge Crawfish Tails 16.00

Café Pierre Painted Texas Quail

Charred chili smoked pork boudin stuffed quail over tangy bacon and apple cider braised Creole choucroute with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus 54.00

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Desserts

Sparkle Plenty

Lally's Praline Parfait

Southern Style Pecan Pie à la Mode

For an additional \$3.50

Creole Bread Pudding Soufflé

Creole Cream Cheese Cheesecake

Dessert Du Jour

COMMANDER'S PALACE

Restaurant Week 2 Course Lunch Starting at \$23

Price of entrée is inclusive of your choice of soup or salad.

Soups & Salads

Turtle Soup au Sherry

*Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed eggs
~ Finished tableside with aged sherry ~*

Commander's Creole Gumbo

*Slow cooked with a dark cast iron roux spiked with toasted garlic,
Creole seasonings and local hot sauce*

Soup Du Jour

Varied cooking techniques with fresh ingredients

Commander's Crisp Romaine Salad

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

Lamb Pastrami "Chopped" Salad

*Thinly shaved house cured and smoked lamb pastrami
over tender greens drenched in Calabrian chile champagne vinaigrette
topped with grated Grana Padano and a torched Robiola Bosina Leidenheimer crostini*

Entrees

Cochon de Lait Tostada

*Garlic & hot sauce rubbed fall apart 18-hour smoked pork shoulder on a crisp tortilla with smoky boudin, silky red bean puree, pickled corn & okra chow chow,
crumbled Cotija and charred poblano aioli*

23.00

Chargrilled Chicken Thighs

Chargrilled chicken thighs marinated in tangy mustard & whipped tahini yogurt over pickled summer vegetables, chimichurri and briny feta

25.00

Shrimp Remoulade Salad

*Gently poached Gulf shrimp doused in tangy remoulade sauce with
crispy cornfried green tomatoes, spicy arugula
and shaved root & ripped herb salad*

25.00