

Coolinary Jazz Brunch at Commander's Palace

Starters

Turtle Soup au Sherry

The authentic Louisiana favorite
with veal fond, egg and crushed lemon
~Finished tableside with a splash of aged Sherry

Soup du Jour

Varied cooking techniques combined with
fresh seasonal ingredients

Commander's Creole Gumbo

Rich stock in a black skillet roux
slow cooked with regional ingredients,
toasted garlic and local hot sauce

Commander's Crisp Romaine Salad

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

Sweet & Spicy Summer Salad

Thinly shaved batons of crisp green apple and fennel
with spicy arugula tossed in smoked Johnsdale Farms
blackberry vinaigrette topped with
coconut oil roasted almond-oat granola
over lemon buttermilk chèvre

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham,
pickled okra, sweet onions, five pepper jelly
and Crystal hot sauce beurre blanc
(Additional \$3.50)

Hickory Smoked Cauliflower

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

Wild White Shrimp Rémoulade

Crab boil poached Gulf shrimp dressed with
sauce rémoulade over spicy local greens with
shaved radish and Louisiana citrus
(Additional \$2.00)

Collard Green Spanakopita

Crispy baked phyllo dough stuffed with
French feta creamed collard greens over
whipped Louisiana blue crab fat aioli with
spicy arugula & pickled watermelon rind
(Additional \$2.00)

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Eggs Sardou

Two soft poached hen's eggs with chili hollandaise
nestled in crispy cornfried artichoke hearts over
garlicky spinach, Parmesan and Herbsaint coulis
48.00

Cochon de Lait Eggs Benedict

16-hour barbecued shoulder of pork over
warm buttermilk biscuits, sauce forestière with
roasted mushrooms, caramelized onions,
soft poached hen's eggs and tasso hollandaise
46.00

Louisiana Black & Blue Pain Perdu

Crème de cassis macerated blueberries and
blackberries over griddled French bread
stuffed with whipped New Roads pecan praline custard
and burnt orange-white chocolate crème anglaise
44.00

Cast Iron Roasted Wild White Shrimp

Herb & garlic marinated Gulf shrimp
over jeweled wild rice with cherry tomatoes,
navel orange, tender summer squash
and ruby beet coulis
49.00

New Roads Pecan Crusted Fish

Prosecco poached jumbo lump crab over
spiced pecan crusted fish with roasted corn,
asparagus, grilled kale, melted leeks
and whiskey spiked crushed corn cream
56.00

Tournedos of Black Angus Beef

Chargrilled beef tenderloin over
black truffle Creole cream cheese stone ground grits,
crispy crushed red pepper oven dried kale
and Marchand de vin
58.00

Crispy Pork Jowl

Citrus cured and confit'd Beeler's Farm pork jowl
over Cajun smoked pork neck backbone stew with
pepper jelly glazed brussels sprouts,
gold cauliflower and pickled purple cabbage
52.00

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

Desserts

Creole Bread Pudding Soufflé

All the richness of Creole bread pudding
whipped up into a light soufflé
~ Finished tableside with warm whiskey cream ~
(Additional \$3.50 & must be ordered 20 minutes in advance)

Blueberry & Peach Buckle

Mississippi blueberry and Alabama peach studded
almond coffee cake, brown sugar streusel and
housemade Creole cream cheese ice cream
(Additional \$3.50 & must be ordered 20 minutes in advance)

Commander's Cookies & Cream Ice Cream

Dark chocolate cookies and fudgy brownie chunks
folded into house-spun vanilla bean ice cream with
duck fat caramel swirl in a pecan Florentine tuile

Southern Style Pecan Pie à la Mode

Vanilla & sugarcane infused custard pie with
New Roads pecans in a handmade pie crust,
chocolate and salted caramel,
served with house-spun vanilla bean ice cream

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake
with a honey graham crust,
chocolate lattice & sticky caramel sauce
(Additional \$3.50)

Piety & Desire Bushwacker Chocolate Tart

Coconut rum and Kahlua-spiked dark chocolate
with a toasted coconut crust, Chantilly cream,
cocoa nibs and white chocolate Bailey's ganache

À la Carte Sides

 Garlic Wilted Spinach 9.00

Black Pepper Cane Syrup Bacon 13.00

 Corn, Asparagus, Grilled Kale & Leeks 10.00

Creole Cream Cheese Stone Ground Grits 10.00

Two Poached Eggs & Hollandaise 12.00

Warm Buttermilk Biscuits 10.00

 Prosecco Poached Jumbo Lump Crab 19.00

French Truck Iced Coffee \$6

Our signature blend of chicory & coffee

Specialty Mango Iced Tea \$7

Garnished with a sprig of fresh mint & lemon

Chef Meg's Favorite Brunch Package

Classic Bloody Mary

~ Spiked tableside with "ice block" vodka ~

Turtle Soup

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

Café Pierre Lacquered Texas Quail

Broken Arrow Ranch quail stuffed with
charred chili smoked pork boudin over
tangy bacon and apple cider braised cabbage with
Crystal hot sauce pulp and Grand Marnier Cognac jus

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce ~

63.00

Commander's Eye Openers

Mimosa

~ Everyone's brunch fave! ~
12.00

Classic Bloody Mary

~ Spiked tableside with "ice block" vodka ~
11.00

Brandy Milk Punch

~ A boozy New Orleans Brunch classic ~
11.00

True Coast "Coastal Reserve" Rosé

Half Glass 6.25 / Full Glass 12.50
~ Support Louisiana coastal restoration efforts ~

Serenello Prosecco

Half Glass 6.25 / Full Glass 12.50

Life is a celebration.

SHOP & SHIP

Commander's
COLLECTION

