

Commander’s COOLinary Menu 2026
Three Course Offerings

Price of Entrée includes choice of Starter, Entrée & Dessert

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

Slow cooked stock with garlic, Creole seasonings and local hot sauce

Commander’s Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, crispy 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 stuffed with housemade tasso ham, pickled okra,
 sweet red 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

Summer Tomato Tart Tartine

Cast iron caramelized shallot blistered cherry tomatoes,
 fresh slicer and green tomatoes all baked under flaky puff pastry
 topped with Thomasville Tomme and pickled watermelon rind
 (Additional \$4.00)

Entrées

Crispy Pork Cheeks & Summer Tomatoes

Citrus cured & confit’d pork cheeks rolled in sticky Sambuca glaze
 over preserved lemon labneh, shaved spring onions,
 roasted eggplant-sweet potato caponata, pickled watermelon rind
 and Spanish olive oil compressed summer tomatoes 49.00

2024 **True Coast** · Coastal Reserve · Pinot Noir · Pays d'Oc · France Half 7./Full 14.

Double Cut Duroc Pork Chop

Chargrilled 14 oz. Creole spiced pork chop, tasso brined for 48 hours
 over citrusy chermoula-spiced vinaigrette dressed jeweled wild rice
 with toasted pistachios, grilled pineapple compote and
 smoky pepita, basil and chèvre pistou 58.00

2021 **Mazzoni** · Nebbiolo Montereigio · Colline Novaresi · Piedmont · Italy Half 10./Full 20.

Black Sesame & Sunflower Gulf Fish

Cast iron seared Gulf fish over Creole tomato rouille with
 housemade andouille sausage studded Louisiana butterbeans,
 garlic wilted baby spinach, sweet peas and confit garlic 51.00

2024 **Dme. le Novi** · Terre de Safres · Luberon · Rhône · France (1.5L) Half 9.25./Full 18.5

** Rémoulade Spiced Wild White Shrimp**

Dried rémoulade spice marinated cast iron seared Gulf shrimp over
 roasted sweet summer corn-poblano relish with cider vinegar pressed mirliton,
 lemon-charred young okra and summer squash velouté 49.00

2024 **Cht. Petit-Freylon** · Cuvée Marguerite · Bordeaux Blanc · France Half 8.25/Full 16.5

Café Pierre Painted Texas Quail

Broken Arrow Ranch Texas quail stuffed with
 charred chili & smoky pork boudin over tangy bacon and
 apple cider braised Creole choucroute with rustic roots,
 Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus 54.00

2010 **Amalie Robert** · Dijon Clones · Pinot Noir · Willamette Valley Half 15./Full 30.

Collard Green Spanakopita

Crispy baked phyllo dough stuffed with French feta creamed collard greens
 over horseradish spiked spring onion aioli with
 Louisiana butterbeans, roasted St. Francisville chestnut mushrooms,
 pickled summer squash and Georgia peach compote 41.00

2023 **Domaine des Gryphées** · en Rizière · Juliéнас · Beaujolais · France Half 10./Full 20.

Desserts

Creole Bread Pudding Soufflé

“The Queen of Creole Desserts”
 (Must be ordered 20 minutes in advance & is an additional 3.50)

Housemade Ice Cream

Southern Style Pecan Pie à la Mode

Creole Cream Cheese Cheesecake
 (Additional \$3.50)

Piety & Desire Bushwacker Chocolate Tart

A Selection of Artisan Cheeses

A tasting of seasonal fruit, housemade preserves,
 candied nuts and sticky Cabernet syrup
 with New Roads pecan biscotti

Selection of One 15.00 ▫ Two 18.00 ▫ Three 20.00

Chef Meg’s Playground Tasting Menu

*In order to best serve you, we ask that all members of the party
 participate in the Tasting Menu with no substitutions.

** Mirliton & Summer Squash Velouté**

Chilled soup of summer squash, local mirliton and tahini
 with pickled spring onions & caviar

Piper Sonoma · Brut Blanc de Blancs · Sonoma County · California

** Chesapeake Bay Scallop Crudo**

Thinly sliced scallops under local watermelon granita
 with watermelon nước chấm and black sesame sunflower crunch

2024 **Domaine le Novi** · Terre de Safres · Luberon Blanc · Rhône Valley · France

~le Coup du Milieu~

Kiss the Crab

Blue crab-brown butter washed Zacapa No. 23 Solera,
 banana oleosaccharum, dry vermouth, orange peel

** Chargrilled Shrimp Pinchos**

Gulf shrimp skewered into grilled pineapple with
 briny feta, green garlic gastrique,
 Crystal hot sauce beurre blanc and chimichurri

2023 **Dme. Thevenet et Fils** · Chardonnay · Mâcon-Villages · Burgundy · France

Blue Crab Stuffed Blue Crab

Preserved citrus kosho jumbo lump blue crab stuffed crab shell
 over blue crab beurre noisette with preserved citrus peel,
 tender greens and brown butter pistachio gremolata

2023 **Domaine des Gryphées** · en Rizière · Juliéнас · Beaujolais · France

** Lime in the Coconut**

Lime & coconut sorbet, honey coconut almond granola,
 crab boiled candied citrus zest,
 macerated blueberries and blackberries

2024 **Tenuta Olim Bauda** · Centive · Moscato d’Asti DOCG · Piedmont · Italy

90.00 Per Person

Optional Wine Pairing 44.00 Per Person

Commander’s à la Carte Dinner

Entrées

** Pecan Crusted Fish**

Prosecco poached Louisiana jumbo lump crab over
 spiced New Roads pecan crusted fish with
 roasted corn, asparagus, grilled kale, melted leeks
 and whiskey spiked crushed corn cream 41.00

2023 **Dme. Thevenet** · Chardonnay · Mâcon-Villages · Burgundy · France Half 8./Full 16.

Chargrilled Black Angus Filet

Creole spiced 8 oz. center cut beef tenderloin over
 smokey beef fat smashed sweet potatoes with
 charred red cabbage, pickled sweet onions,
 tangy salsa verde and Marchand de vin 56.00

2018 **Spring Valley Vyd.** · Frederick Red · Walla Walla · Washington Half 12.5/Full 25.

Sides

 Sauté of Sweet Corn, Grilled Kale, Asparagus & Leeks 10.00

Tangy Bacon & Apple Cider Braised Cabbage 9.00

Charred Chili Smoky Pork Boudin 9.00

 Garlic Wilted Spinach 9.00

Prosecco Poached Louisiana Jumbo Lump Crab 19.00