

À La Carte Menu

A Selection of Artisanal Cheese

Roasted pecan biscotti, Bocage honeycomb
& candied pecans with preserved Louisiana fruit,
Fuji apples and red wine syrup

Selection of . . .

One 10.00 | Two 12.00 | Three 14.00

Soups & Salads

TURTLE SOUP - A Commander's classic spiked with sherry 8.00

GUMBO DU JOUR - Rich stock slow cooked with fresh regional ingredients 8.00

SOUP DU JOUR - Varied cooking techniques combined with farm fresh produce 8.00

SOUPS 1-1-1 - A demi serving of three soups: Gumbo, Turtle & Soup du Jour 8.50

THE COMMANDER'S SALAD - Hearts of romaine, Parmesan, pressed eggs, house made bacon, French bread croutons, grated Gruyère and creamy black pepper dressing 8.50

LOCAL TOMATO "CEVICHE" - Creole & green tomato caviars with crab boiled mozzarella, yellow tomato curry, tiny tomatoes, sweet onions pressed basil and green tomato chow chow 8.50

Appetizers

CRAWFISH CARBONARA - Grilled Breaux Bridge crawfish tails, crispy bacon, Louisiana soy beans, ripped herbs, hand made linguine & caramelized garlic sweet cream 10.50

SHRIMP & TASSO HENICAN - Louisiana wild white shrimp, Crystal hot sauce, pickled okra and five pepper jelly 10.50

WILD BURGUNDY ESCARGOT - Basil fed Burgundy snails flambéed with Hennessy cognac, house made bacon, shiitake mushrooms, red wine demi glace and melted St. Andre cheese 12.00

OYSTER & ABSINTHE "DOME" - Plump oysters poached with bacon, artichokes, absinthe & double cream ~ Presented under a flaky French pastry 10.00

FOIE GRAS "2" WAYS - Seared Grade "A" and a torchon of Hudson Valley foie gras with spring berry beignets, crushed pecan brittle, foie gras ganaché and blackberry jam 18.00

Side Dishes

CHAMPAGNE POACHED CRABMEAT 9.00

ASPARAGUS & TARRAGON BUTTER 7.00

GARLIC WILTED SPINACH 6.50

FRENCH POTATO PURÉE 6.50

GOAT CHEESE STONE GROUND GRITS 6.50

Entrées

PECAN CRUSTED GULF FISH - Champagne poached jumbo lump crab, crushed corn sauce and spiced pecans 34.00

BLACK SKILLET SEARED WILD FISH - A hearty selection of spring vegetables with char grilled Meyer lemons, ripped herbs and brown butter vinaigrette 30.00

TABASCO & GARLIC SEARED SHRIMP - Marinated with lemon & blackening spice, cast iron seared with Hennessy cognac and roasted mushrooms, cracked corn-jalapeño grits and spicy Creole tomato paint 29.00

SPRING VEGETABLE TART - Wild spring ramps, roasted garlic, bronzed fennel, abalone mushrooms, sliced & smashed Creole tomatoes, peppery arugula, St. Andre cheese and a Champagne poached duck egg in a crisp pastry shell 26.00

BLACK ANGUS FILET MIGNON - Char-grilled filet of Harris Ranch beef with French potato purée, smoked mushrooms, grilled onions and garlic-red wine jus 39.00

VEAL CHOP TCHOUPITOULAS - 14 oz. chop of milk fed veal over goat cheese stone ground grits with buttered spring asparagus, fire roasted tomatoes and Commander's classic green peppercorn demi glace 42.00