



Гапонъ 1922 New Orleans

Commander's Palace

## Commander's Tasting Menu

Seven Courses

A selection of Chef Jamie Shannon's favorite ingredients combined with varied culinary techniques to create a complete "foodie" experience

75.00

### A la Carte Soups & Appetizers

TURTLE SOUP AU SHERRY 6.00

CREOLE GUMBO DU JOUR 6.00

SOUP DU JOUR 6.00

SOUPS 1-1-1

A demi serving each of three soups: Gumbo, Turtle and Soup du Jour 6.00

COMMANDER'S SALAD

Tossed tableside - crisp greens, shaved Gruyère cheese, garlic croutons, smoked bacon and chopped egg, finished with Commander's dressing 7.50

SHRIMP REMOULADE

With celery root, shaved vegetables, seasonal greens and Remoulade sauce 8.50

JUMBO LUMP BLUE CRAB SALAD

A batonnet of root vegetables, sea beans and sunflower sprouts with blue crab meat tossed in a sherry-truffle vinaigrette 10.00

GARDE MANGER PLATE

Homemade daily assortment of pate, terrines, grilled bread, homemade mustard and pickles, with a rabbit confit salad 7.50

CANE SMOKED SALMON AND CAVIAR

Rolled with celery root Remoulade and sherry-dill Louisiana caviar vinaigrette 9.00

OVEN ROASTED GULF OYSTERS

Local P & J oysters topped with garlic, artichokes, French bread crumbs, Parmesan cheese and cracked black pepper, touched with virgin olive oil 7.50

COMMANDER'S TASSO SHRIMP

Quick-seared and coated with Crystal hot sauce beurre blanc, served with five pepper jelly and pickled okra 8.50

COMMANDER'S SMOKED GULF FISH CAKE

Served with warm light Creole tartar sauce and seared marinated Gulf shrimp 7.50

TRUFFLE AND WILD MUSHROOM LIGHT STEW

An assortment of local wild mushrooms, morels, local field peas and sweet potato hay in a light vegetable broth, finished with white truffle oil 8.50

PAN SEARED FOIE GRAS

Served with Sauterne gastrique, citrus segments and grilled homemade bread 11.00

### Entrees

LYONNAISE GULF FISH

Fresh Gulf fish served with a potato crust and a crisp fennel cabbage vinaigrette slaw, finished with smoked tomato sauce and fried capers 22.00

PANEED GULF FISH

Served with a Duckhorn Vineyards vermouth crème fraîche, poached P & J oysters and chouquette caviar 23.00

GRILLED VEAL CHOP TCHOUPITOULAS

Baby Wisconsin grilled veal presented with goat cheese - thyme grits and wild mushroom Woodland sauce 31.00

SEARED ENGLISH STILTON

STUFFED FILET MIGNON

Over fig caramelized onion debris au jus with a julienne of green onions 29.00

COLORADO ROAST RACK OF LAMB

With a Creole mustard crust and muscadine lamb sauce, served with bouquet of vegetables 37.00

COMMANDER'S CREOLE VEGETABLES

A daily selection of market vegetables created with Commander's flair 22.00

U.S.D.A. PRIME SIRLOIN STRIP

With lyonnaise potatoes and cayenne butter 37.00

We ask that our patrons refrain from cigar and pipe smoking in the restaurant, however we do have a fine selection of cigars at the bar

## Tonight

### CHEF JAMIE'S SPECIALS

#### CHEF JAMIE'S SELECT CAVIARS

OSETRA/\$45.00

BELUGA/\$75.00

#### APPETIZERS

##### AUTUMN SALAD

Mixed greens and watercress, satsuma, almonds and a batonnet of apples - finished with emulsified satsuma poppyseed dressing

or

##### ACORN SQUASH BISQUE

With a quail tenderloin goat cheese ravioli

or

##### FRIED GREEN TOMATO

Served with fresh marinated anchovy, anchovy dressing, roasted peppers and shaved onions

#### ENTREES

##### LAMB SYMPHONY

Grilled lamb T-bone, lamb leg, lamb sausage and a lamb phyllo turnover, finished with a cucumber mint yogurt salad and a Moroccan spice sauce

\$39.00

or

##### SEARED CHILE CRUSTED AHI TUNA

Served over ancho mashed potatoes, barbecue pork and arugula - finished with a tamarind red pepper ketchup

\$39.00

or

##### DOUBLE CUT IOWA PORK CHOP

With savory sweet potato pie, roasted beets and a fig habanero barbecue sauce

\$37.00

or

##### GOLDEN MEADOW SOFT SHELL CRAB

Crispy fried and stuffed with seasoned crabmeat and served over a crushed corn sauce - topped with a crab claw meat and micro greens salad

\$40.00

#### DESSERTS

##### BANANA WALNUT BREAD AND ICE CREAM SANDWICH

With crème Parisienne and chocolate sauce - garnished with banana chips

or

##### BREAD PUDDING SOUFFLE

The queen of Creole desserts

#### WHITE

ROBERT MONDAVI WOODBRIDGE CHARDONNAY

\$5.00 a glass; \$20.00 a bottle

TOAD HOLLOW CHARDONNAY 1997

\$8.00 a glass; \$30.00 a bottle

DRY CREEK SAUVIGNON BLANC

\$7.00 a glass; \$28.00 a bottle

COLLIVINI PINOT GRIGIO 1997

\$7.00 a glass; \$28.00 a bottle

JOSEPH DROUHIN "LAFORET" CHARDONNAY 1997

\$7.50 a glass; \$28.00 a bottle

JOSMEYER GEWURZTRAMINER

\$8.00 a glass; \$32.00 a bottle

#### RED

C.K. MONDAVI CABERNET 1996

\$5.00 a glass; \$20.00 a bottle

ROSEMOUNT SHIRAZ 1997

\$7.00 a glass; \$28.00 a bottle

VILLA MT. EDEN PINOT NOIR 1996

\$8.00 a glass; \$30.00 a bottle

FAVELEY BOURGOGNE 1996

\$9.00 a glass; \$36.00 a bottle

HAWK CREST MERLOT 1996

\$8.00 a glass; \$30.00 a bottle

MARCELINA CABERNET SAUVIGNON 1993

\$10.00 a glass; \$38.00 a bottle

CHAMPAGNE/SPARKLING WINE

KORBEL BRUT

\$8.00 a glass; \$30.00 a bottle

## Commander's Creole Favorite

TURTLE SOUP AU SHERRY

LYONNAISE GULF FISH

Fresh Gulf fish served with a potato crust and a crisp fennel cabbage vinaigrette slaw finished with a smoked tomato sauce and fried capers

BREAD PUDDING SOUFFLÉ

32.00

### A GREAT WAY TO START YOUR MEAL

CHEF JAMIE SHANNON'S SELECTION OF FRESH CAVIAR

Served with shallots, homemade crème fraîche, parsley and eggs accompanied by a taste of chilled vodka - market price

## Complete Dinners

Price of Entrée denotes Appetizer, Entrée and Dessert

### Appetizers

TURTLE SOUP AU SHERRY

CREOLE GUMBO DU JOUR

SOUP DU JOUR

COMMANDER'S SALAD

COMMANDER'S SMOKED GULF FISH CAKE

GARDE MANGER PLATE

OVEN ROASTED GULF OYSTERS

TRUFFLE AND WILD MUSHROOM LIGHT STEW

(1.00 additional)

### Seasonal Specials

NEW ORLEANS BARBECUE STEW 33.00

Jumbo Gulf shrimp, Commander's made seafood sausage, garlic crusted redfish and Louisiana P & J oysters sautéed with Abita Beer rosemary barbecue sauce, served with a garlic aioli crouton. Suggested Wine - Pascal Jolivet Sancerre - 38.00

ROASTED MISSISSIPPI QUAIL 32.00

Boned and filled with Creole rock shrimp, served with a sauté of corn and jalapeño, touched with a reduced port quail glaze. Suggested Wine - Marcelina Cabernet Sauvignon - 38.00

RED FISH AND SHRIMP COURT BOUILLON 33.00

Lafourche raised Red Fish and Gulf shrimp simmered in a spicy Creole tomato sauce with garlic, onions and bell peppers - served with bay infused popcorn rice. Suggested Wine - Caymus "Conundrum" Napa 1997 - 48.00

GRILLED GULF FISH OF THE DAY 32.00

Served with a ragoût of six different local legumes and topped with a miniature salad of fresh farm herbs and greens in a roasted shallot vinaigrette. Suggested Wine - Pouilly - Fuisse, Louis Jadot - 41.00

### Dessert

Your Dessert Menu will be presented

BREAD PUDDING SOUFFLÉ

"The Queen of Creole Desserts"

Must be pre-ordered - 3.00 additional

DESSERT DU JOUR

Specially made - 3.00 additional

### Side Dishes

STEWED MISSISSIPPI BUTTER BEANS 5.00

Simmered with onions, garlic and pickled pork

OLIVE OIL STEAMED SPINACH 5.00

With shaved sweet onion, kosher salt and cracked pepper, served in a spinach au jus

CHICORY FARM GOAT CHEESE GRITS 5.00

With fresh thyme and whole butter

GARLIC MASHED POTATOES 5.00

With roasted garlic chips, buttermilk, sour cream and chives

STEAMED ASPARAGUS 7.00

With roasted peppers, onions and tarragon maitre d' butter

LYONNAISE POTATOES 5.00

Commander's Palace  
New Orleans Cookbook

Copies Available from your Captain

18.95



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## Let us blow our horn!

**James Beard Foundation**  
*Lifetime Outstanding Restaurant Award*  
*Lifetime Service Award*  
*Who's Who of Food & Beverage Award*

**1998 Zagat Survey/New Orleans**  
*New Orleans' Favorite Restaurant*

**1998 Food & Wine Magazine**  
*Reader's Choice Award, #1 Restaurant in America*

**1998 Gourmet Magazine**  
*Reader's Top Table Award*  
*Tops for Special Occasions*

**1998 Southern Living Magazine**  
*Reader's Choice Awards, #1 City Restaurant*

**Wine Spectator Magazine**  
*Critic's Choice in 14 Cities*

★★★★★ - Tom Fitzmorris

**New Orleans Magazine**  
*Jamie Shannon, Chef of the Year*  
*#1 Restaurant Citywide*

**Louisiana Life Magazine**  
*#1 Restaurant Statewide*

**Distinguished Restaurants of North America (DiRoNa)**  
*Fine Dining Award*

**Restaurants and Institutions Magazine**  
*Lifetime Ivy Award*

**Nation's Restaurant News Magazine**  
*Lifetime Fine Dining Hall of Fame*

**Sales and Marketing Meeting Magazine**  
*Number One in New Orleans*  
*Number One in USA*

◀ OPEN FOR TONIGHT'S SPECIALS