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 of each of three soups: Gumbo, Turtle soup du jour 6.00

COMMANDER'S SALAD
Tossed tableside - crisp greens, shaved Gruyere cheese, garlic created, smoked bacon and chopped eggs, finished with Commander's dressing 7.90

SHRIMP REMOULADE
With celery root, shaved vegetables, seasonal greens and Remoulade sauce 8.90

JUMBO LUMP BLUE CRAB SALAD
A baton of rice vegetables, sea urchin and seaweed sprouts with blue crab tossed in a shrimp-turkey remoulade 10.00

GARDE MANGER PLATE
Homemade daily assortment of paté terrine, grilled bread, homemade mustard and pickles, with a rabbit confit salad 7.90

CANE SMOKED SALMON AND CAVIAR
Rolled with celery root Remoulade and sherry-dill sauce Louisianese caviar and vinegar 9.90

Oven roasted Gulf Oysters
Lobster & P.J. oysters topped with garlic, artichokes, French bread crumbs, Parmesan cheese and cracked black pepper, finished with vinaigrette sauce 7.90

COMMANDER'S TASSO SHRIMP
Quick-seared and coated with Crystal hot sauce beurre blanc, served with four pepper jelly and pickled okra 9.90

COMMANDER'S SMOKED GULF FISH CAKE
Served with warm light Creole tartar sauce and seared marinated shrimp 9.90

TRUFFLE AND WILD MUSHROOM LIGHT STEW
An assortment of local wild mushrooms, morels, local field peas and sweet potato hash in a light vegetable broth, finished with white truffle oil 8.50

PAN SEARED FISH GRAS
Served with feta cheese, garlic, lemon, and grilled homemade bread 11.00

Entheses:
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 22.90

PANROASTED GULF FISH
Served with a Duckhorn Vineyards vermentino cream truffle, poached P.J. oyster and chives 23.00

GRILLED VEAL CHOP TCHOUPOLOULAS
Baby Wisconsin grilled veal presented with grilled ramps, thyme gribits and wild mushroom Woodland sauce 31.00

SEARED ENGLISH STILTON STUFFED FILET MIGNON
Over fettuccine sorrentina, cream sauce, served with a polenta of green onions 29.00

COLORADO ROAST RACK OF LAMB
With a Creole mustard crust and mustard-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.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
OSÉTRE $65.00
BELUGA $75.00

APPETIZERS
AUBURN SALAD
Mixed greens and watercress, sunflowers, almonds and a batonnet of apples - finished with emulsified watercress 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 7-bone, lamb leg, lamb sausage and a lamb phyllo turnover, finished with a cumin mint yogurt sauce and a Moroccon spice sauce $19.00

SEARED CHILE CRUSTED AHI TUNA
Served over ancho mashed potatoes, barbecued pork and arugula - finished with a tormented red pepper-ketchup $19.00

DOUBLE CUT JOWA PORK CHOP
With savory sweet pork chop, roasted beets and a fig balsamico barbecued sauce $17.00

GOLDEN MEADOW SOFT SHELL CRAB
Crystalline fried and stuffed with seasoned crackers and served over a crushed corn sauce-topped with a crab claw meat and micro green salad $49.00

DESSERTS
BANANA WALNUT BREAD AND ICE CREAM SANDWICH
With crème Parisienne and chocolate sauce - garnished with banana chips or BREAD PUDDING SOUFFLÉ
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 $25.00 a bottle COLLEVIN PINOT GRIGIO 1997 $7.50 a glass $27.00 a bottle JOSPEH DROUHIN "LOPRESTI" CHARDONNAY 1997 $7.50 a glass $27.00 a bottle JOSPEH DUROCHER PINOT NOIR 1996 $5.00 a glass $18.00 a bottle ROYCE EMBER PINOT NOIR 1995 $5.00 a glass $18.00 a bottle FALZETI BOURGEOIS 1999 $10.00 a glass $35.00 a bottle HAWK CRUS CRIULTON 1996 $8.00 a glass $30.00 a bottle MARCELINA COTAT NOIR 1994 $10.00 a glass $35.00 a bottle CHAMPAGNE SPARKLING WINE KORR RIU $5.00 a glass $10.00 a bottle

A GREAT WAY TO START YOUR MEAL

CHEF JAMIE SHANNON'S SELECTION OF FRESH CAVIAR
Served with shakshuka, homemade crêpe失调, parsley and egg accompanied by a taste of chilled vodka - market price

Complete Dinners

Price of Entrée denotes Appetizers, Entrees and Dessert

A la Carte
TURTLE SOUP AU SHERRY 6.00
CREOLE GUMBO DU JOUR 6.00
SOUP DU JOUR 6.00

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
Jumbo Gulf shrimp, Commander's made seafood sausage, garlic crusted redfish and Louisiana P.&J. oysters sautéed with Ariba Beer remoulade sauce, served with a garlic Hollandaise sauce. Suggested Wine - Pinot Noir Sancerre - 38.00

ROASTED MISSISSIPPI QUAIL
Bone and filled with Creole rock shrimp, served with a saute of corn and jalapeños touched with a reduced port wine sauce. Suggested Wine - Margotta Cabernet Sauvignon - 58.00

RED FISH AND SHRIMP COURT BOURILLON
Lobsterque raised Red Fish and Gulf shrimp simmered in a spiny Creole tomato sauce with garlic, onions and bell peppers - served with bay infused popcorn rice. Suggested Wine - Caymus "Conundrum" Napa 1997 - 45.00

GRILLED GULF FISH OF THE DAY
Served with a ragout 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:

STEAMED MISSISSIPPI BUTTER BEANS
Served with onions, garlic and pickled pork 5.00

OLIVE OIL STEAMED SPINACH
With shaved sweet onion, kohlrabi salt and cracked pepper, served in a spinach papillote 5.00

CHICKY FARM GOAT CHEESE CRITS
With fresh thyme and whole butter 5.00

GARLIC MASHED POTATOES
With roasted garlic chips, buttermilk, sour cream and chives 5.00

STEAMED ASPARAGUS
With roasted peppers, onions and tarragon mustard butter 7.00

LYONNAISE POTATOES
5.00

Commanders Palace
New Orleans Cookbook
Café 8 Available from your Captain 18.95
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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 of three soups. Gumbo, Turtle and Soup du jour. 6.00

COMMANDERS SALAD
Tossed tableside - crisp greens, shaved 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 bonnet 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

CAN SMOKE D 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

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

COMMANDERS SMOKE D 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, meads, local field peas and sweet potato hoy in a light vegetable broth, finished with white truffle oil 8.50

PAN SEARED FOIE GRAS
Served with Southern gastrique, citrus segments and grilled homemade bread 11.00

Entrees

LYONNAISE GULF FISH
Fresh Gulf fish served with a potato crust and a crisp-fried cabbage vinagrette slow, finished with smoked tomato sauce and fried capers 22.00

PANEED GULF FISH
Served with a Duckhorn Vineyards vermouth creme fraiche, poached P & J oysters and choupinque caviar 23.00

GRILLED VEAL CHOP TCHOUPI TOULAS
Baby Wisconsin grilled veal presented with goat cheese - byrne grits and wild mushroom woodland sauce 31.00

SEARED ENGLISH STILTON
STUFFED PILET 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 mustardine lamb sauce, served with bouquet of vegetables 37.00

COMMANDERS CREOLE VEGETABLES
A daily selection of market vegetables created with Commander's Bar 22.00

U.S.D.A. PRIME SRLOIN STRIP
With lyonnaise potatoes and cayenne butter 37.00

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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 (DiLoma)
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