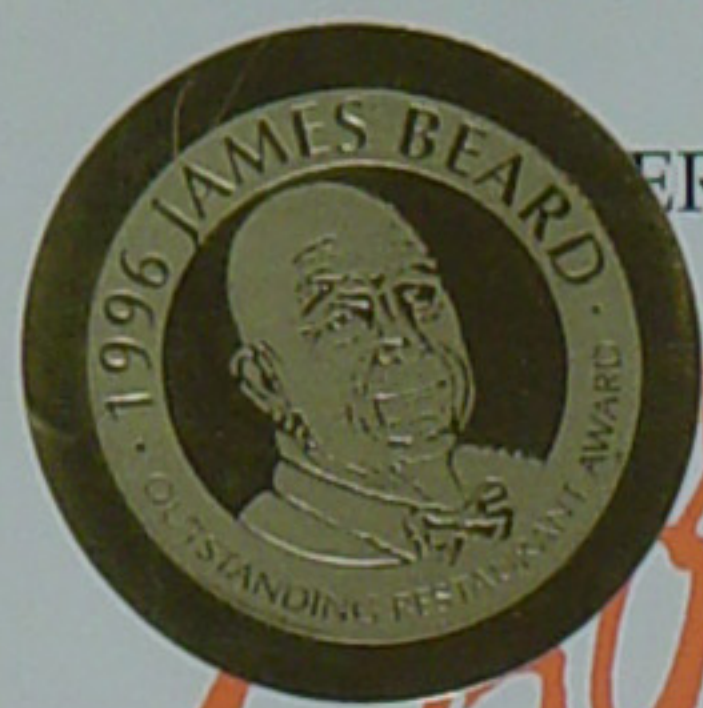




Commander's  
Celebration

Trapolin New Orleans





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# Cookin' with Jazz

## COMMANDER'S KITCHEN

Copies Available  
from your Captain  
\$35.00



### Eye Openers

Absinthe Suisse.....	5.00	Milk Punch.....	5.00
Sazerac.....	5.00	Commander's Bloody Mary.....	6.00
Kir Orleans.....	5.00	New Orleans Gin Fizz.....	5.00
Mimosa.....	5.00	Mint Julep.....	6.00
Godchaux Plantation Punch.....		7.00	

### Wines

Kim Crawford	Schug
Sauvignon Blanc.....35.00	Pinot Noir.....49.00
Crisp and bright	Elegant and soft
Trimbach	Markham
Pinot Blanc.....32.00	Merlot.....35.00
Great, fruity classic Alsatian	Round and flavorful
Rutherford Hill	Marcelina
Chardonnay.....36.00	Cabernet Sauvignon.....38.00
A crisp wine from California	Robust and full bodied
Louis Jadot	E. Gugigal Côte de
Pouilly-Fuisse.....47.00	Rhone.....30.00
A classic white Burgundy	Spicy and robust
Hartford	Ramsay
Chardonnay.....50.00	Pinot Noir.....36.00
Beautiful, long finish	Fruity and delicious

### Traditional Jazz Brunch

#### Commander's Palace Bloody Mary

Our own blend of horseradish, housemade Worcestershire, Commander's pepper sauce and a vegetable juice blend - garnished with pickled vegetables and topped with frozen vodka at your table

#### Egg Sardou

Poached egg on creamed spinach and a fresh artichoke bottom - topped with Hollandaise sauce

#### Roasted Mississippi Quail

Partially deboned and filled with andouille and sweet potato dressing, served over wild mushroom bread pudding and finished with fresh asparagus - touched with a Jack Daniel's quail reduction

#### Creole Bread Pudding Soufflé

The richness of bread pudding whipped into a light fluffy soufflé - whiskey sauce is added at your table

29.00

### Appetizers

Fruit of the Day . . . Turtle Soup  
Soup du jour . . . Gumbo du jour  
Commander's Salad

A colorful combination of crisp greens, shaved Gruyère cheese, garlic croutons, smoked bacon and chopped egg - finished with Commander's dressing

#### Truffle and Wild Mushroom Light Stew

An assortment of seasonal wild mushrooms, morels, Plaquemines Parish field peas and sweet potato hay in a light vegetable broth - finished with white truffle oil

#### Commander's Smoked Gulf Fish Cake

Topped with a jumbo Gulf shrimp and served with warm light Creole tartar sauce

#### Egg Sardou

Poached egg on creamed spinach and a fresh artichoke bottom - topped with Hollandaise sauce

#### Gulf Oyster and Artichoke Gratinée

Simmered in an oyster and Gruyère sauce with homemade tasso - finished with herbed garlic bread crumbs

#### Shrimp Remoulade

A Commander's Creole specialty 1.00 additional

### Entrées

Price includes appetizer, entree, dessert

#### Scrambled Eggs with Truffles

Served with fresh baked brioche and wild mushroom herb sausage 29.00

#### Poached Eggs With Commander's Made Salmon Gravlax

Thin slices of chilled gravlax on homemade brioche and touched with horseradish cream - garnished with red onion marmalade and a brunoise of red peppers 25.00

#### Eggs Sardou

Poached eggs on creamed spinach and fresh artichoke bottoms - topped with Hollandaise sauce 23.00

#### Eggs Jeannette

Garlic and black pepper crusted pork loins served sliced and simmered in a rich mushroom and leek sauce, placed atop a sage biscuit and finished with two poached eggs and Creole Hollandaise 25.00

#### Pecan Crusted Gulf Fish

With crushed corn sauce - finished with a jumbo lump crabmeat and pinched green salad 29.00

#### Grilled Fish Of The Day

Served with a ragoût of six different local legumes and topped with a miniature salad of fresh farm herbs and greens in roasted shallot vinaigrette 25.00

#### Roasted Mississippi Quail

Partially deboned and filled with andouille and sweet potato dressing, served over wild mushroom bread pudding and finished with fresh asparagus - touched with a Jack Daniel's quail reduction 26.00

#### Grilled Creole Seasoned Petit Filet Mignon

Served with garlic mashed potatoes, caramelized onions and roasted mushrooms - finished with homemade Worcestershire demi glace 29.00

### Desserts

#### Commander's Made Vanilla Ice Cream

#### Chocolate Mousse Ice Cream

#### Commander's Made Sorbet

#### Praline Parfait

#### Chocolate Fudge Sheba

#### Dessert du Jour 3.00 Additional

#### Bread Pudding Soufflé 3.00 Additional (allow 20 minutes preparation)

### Sparkling Wines

Domaine Chateau St. Michelle.....	32.00
A fruity, bubbly wine from California	
Domaine Chandon Blanc de Noir.....	36.00
A well balanced, fresh sparkling wine	
Commander's Palace Cuvee	
By Iron Horse.....	47.00
A great sparkling wine from California	
Schramsberg Blanc de Noir.....	61.00
One of California's best	
Montaudon.....	58.00
A smooth, rich glass of bubbles	