

Commander's Palace Menu
Supper at Sunset
5 p.m. to 6:30 p.m.

Commanders Classics Three Course Dinner

Turtle Soup

A Commander's classic spiked with sherry

Lyonnais Gulf Fish Vacarro

Baby arugula, whole roasted shallots, smoked tomato butter, and artichoke caponata

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

\$29

Price of Entrée includes a choice of Soup, Salad, and Entrée listed below:

Soups & Salads

COMMANDERS TURTLE SOUP

A classic spiked with sherry

or

GUMBO DU JOUR

Jasmine rice and Plaisance filé

or

SOUP DU JOUR

Varied cooking techniques with seasonal farm fresh ingredients

or

THE CHOPPED SALAD

Hearts of red romaine, house bacon, pressed egg, grape tomatoes, parmesan cheese straw and cayenne avocado dressing

or

SPICED APPLE SALAD

Fuji, Honey Crisp, and Granny Smith apples with late harvest greens, Tupelo honey roasted pumpkin seeds, Creole buffalo mozzarella and shaved mirlitons tossed with a Spice Mulled Cider vinaigrette

or

ADELAIDE'S SPINACH SALAD

"Pepper jelly" bacon, bourbon cayenne pecans, fresh chèvre, and red onions with Steens molasses vinaigrette

Entrées

PECAN CRUSTED GULF FISH

Golden beets, avocado, crushed corn sauce and spiced pecans \$23

or

NEW ORLEANS BARBECUED SHRIMP

Bon Apetit Bakery french bread, toasted garlic, charred lemon, worcestershire, Crystal hot sauce and goats cheese stone ground grits \$19

or

HERB GRILLED PORK TENDERLOIN

Roasted sweet potatoes, caramelized shallots, grilled peppers and oyster mushrooms with honey green peppercorn glaze \$22

or

TRUFFLE ROASTED CHICKEN

Over a warm salad of pepper jelly bacon, smoked local tomatoes, crispy new potatoes, chicory greens and lemon tarragon vinaigrette \$19

or

TOURNEDOS OF BLACK ANGUS BEEF

Creole cream cheese smashed potatoes, smoked mushrooms, fire roasted tomato and onion marmalade and Tamarind Glace de Viande \$24