

Restaurant Review: Enjoy Haute Creole Cuisine at Commander's Palace



By [Bonnie Griffin](#)

In this [restaurant review](#), Commander's Palace in New Orleans has been voted one of the best restaurants in the South by *Southern Living*. Commander's Palace is known for award-winning food and a lively atmosphere full of history, giving visitors an enjoyable glimpse into New Orleans history while enjoying Haute Creole cuisine.

Restaurant Review: Commander's Palace is the go-to for Haute Creole cuisine!



Outside view of Commanders Palace in New Orleans. Photo: Facebook/@Andrew Schuld

It is no wonder that Commander's Palace has won seven James Beard Foundation Awards. The restaurant has had numerous renowned chefs working there, preparing delicious cuisine from Emeril Lagasse, to Tory McPhail.



Commander's Palace Turtle Soup. Photo: Yelp.com

Thanks to the owner's pride in the restaurant and these famous chefs, Commander's Palace is a world-class restaurant you'll be dying to try if you make a trip to New Orleans.



Commanders Palace Pecan Crusted Gulf Fish. Photo: Yelp.com

If you're looking for a great place to eat on [date night](#) and wanting to dress up for your partner, look no further than Commander's Palace. This [popular restaurant](#) has a strictly enforced dress code, and the restaurant is all about fine dining with elegant white tablecloths and crystal chandeliers. It will be sure to impress your date. You can enjoy one of the chef's innovative meals like pecan-crusted gulf fish, turtle soup, or gumbo du jour. Top it all off with a glass of wine from their award-winning wine list.



Commanders Palace Wine. Photo: Instagram/@commanderspalace

Commander's Palace is great for date night, or dinner anytime. Although many patrons are from out of town the atmosphere is elegant and welcoming with an air of sophistication. You can enjoy award-winning food and wine while receiving top-notch service. You can find them on their website at

<https://www.commanderspalace.com/>, or through social media on [Facebook](#) and [Twitter](#).