



**Company of the Cauldron Dinner Menus
Sunday May 27th thru Saturday June 2nd**



**Sunday Brunch May 27th
11am to 2:30pm**

The Company Mimosa \$15
Raspberry-Mint Mimosa \$15

Menu

The Company Popovers Vermont butter & Raspberry jam \$5
Delta Green Asparagus Salad Neuske's smoked bacon, poached eggs, garlic baguette \$19
Parisian Burger pan seared filet, butter toasted brioche roll, caramelized onions, Dijon, served with french fries **This is a must try!** \$22
Buttermilk Fried Chicken bacon & chive waffles, pure Vermont maple syrup \$21
Liege Belgium Waffle pearl sugar, Vermont maple syrup, choice of fruit \$16
Quiche with a salad of gem lettuces, arugula, Dijon vinaigrette \$18
Croque Madame Serrano ham, Gruyere cheese, toasted brioche, fried egg, Mornay sauce, served with french fries \$20
Side Salad or Side French Fries \$6
Ask about our Special Dessert, prepared by Chef Kenny \$10
French Press Coffee for 2 \$8 **Assorted Teas** \$5 **Pellegrino Water & Aqua Panna** \$11
Soft Drinks \$5

Monday, May 28th / One seating at 7pm / \$89 plus tax and gratuity

The Company Popovers Vermont Butter
Spinach Salad grated egg, radishes, cherry tomatoes, pickled red onions, blue cheese, sherry vinaigrette
Rack of Lamb Provençal ratatouille, rosemary roasted new potatoes, savory mint sauce
Blackberry Financier shortbread crumbs, lemon sorbet

Tuesday, May 29th Closed

Wednesday, May 30th / One seating 7pm / \$73 plus tax and gratuity

The Company Popovers Vermont Butter
Endive & Arugula Salad radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette
Buttermilk Fried Chicken & Waffle Vermont maple syrup, sautéed brussels sprouts, Neuskes smoked bacon whipped russet potatoes
Crème Brûlée

Thursday, May 31st / One seating 7pm / \$89 plus tax and gratuity

The Company Popovers Vermont Butter
Classic Caesar Salad baby romaine, baguette crouton, grated parmesan cheese, flash-fried capers
New York Beef Strip Steak Texas sweet onion rings, creamy polenta, peas & carrots
Strawberry-Rhubarb Crisp Moors End Farm strawberries, vanilla ice cream

Friday, June 1st / One seating 7pm / \$79 plus tax and gratuity

The Company Popovers Vermont Butter
Roasted Beet & Mache Salad grated eggs, shaved parmesan, red radish, mushrooms, walnut vinaigrette
Crispy Ling Cod sauce Bérigoule, artichokes, green top carrots, Anna potatoes
K + M Chocolate Pudding whipped cream, toasted coconut

Saturday, June 2nd / One seating 7pm / \$93 plus tax and gratuity

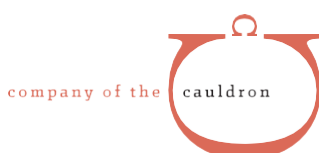
The Company Popovers Vermont Butter
Classic Caesar Salad baby romaine, baguette crouton, grated parmesan cheese, flash-fried capers
Medallions of Filet Mignon, Seared Hudson Valley Foie Gras, sauce Berci, baked potato, butternut squash
Warm Almond Cake three berry compote, whipped cream

Sunday, June 3rd Open for Brunch Closed for Dinner



Spring Vegetarian Selection

Caramelized onion, red endive, fennel, mushroom, Yukon Gold potatoes & black summer truffles galette



JOSEPH KELLER Executive Chef and Owner

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Tuesday - Friday: One seating at 7 pm / Saturday seating's at 6:30 and 8:30 pm