



Executive Chef and Owner

JOSEPH KELLER



5 India St, Nantucket,

MA 02554



Sunday and Monday:

One seating at 7 pm

Tuesday - Saturday:

Two seatings at 6 and 8:30 pm



508.228.4016

companyofthecauldron.com



Menus for Monday, September 18 - Sunday, September 24, 2017



LOBSTER MONDAY, SEPTEMBER 18 / One seating at 7 pm* / \$125 plus tax and gratuity

woodbox popovers: vermont butter

endive and arugula salad: radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple cider vinaigrette

creamy lobster bisque en croute: classic style en croute, brandy, cream

butter-poached lobster tail and mitts: lobster mac & cheese, roasted butternut squash and vermont maple syrup

blonde brownies: caramel whipped cream

TUESDAY, SEPTEMBER 19

RESTAURANT CLOSED FOR THE DAY

WEDNESDAY, SEPTEMBER 20 / One seating at 7 pm* / \$89 plus tax and gratuity

woodbox popovers: vermont butter

classic caesar salad: pulled croutons, fried capers, parmesan cheese

buttermilk fried chicken & waffles: bartlett's farm summer corn on the cob, mashed potatoes; supplement: crab lobster mac & cheese (\$35 additional)

authentic apple strudel: chantilly crème

THURSDAY, SEPTEMBER 21 / One seating at 7 pm* / \$115 plus tax and gratuity

woodbox popovers: vermont butter

arugula and melon salad: radish and cucumbers, shaved fennel, feta, crispy prosciutto, honey-tarragon vin

surf & turf: roast new york strip, garlic jumbo prawns, creamy poblano cheese polenta, roast zucchini

warm almond amaretto cake: fresh berry compote, whipped chantilly cream

FRIDAY, SEPTEMBER 22 / Two seatings at 6 and 8:30 pm* / \$89 plus tax and gratuity

woodbox popovers: vermont butter

kale and arugula salad: sunburst tomatoes, pickled red onions, hardboiled egg, blue cheese vinaigrette

roast swordfish "woodbox style": au gratin potatoes, bartlett farm green beans almandine; supplement: crab lobster mac & cheese (\$35 additional)

lemon-meringue bars

SATURDAY, SEPTEMBER 23 / Two seatings at 6 and 8:30 pm* / \$115 plus tax and gratuity

woodbox popovers: vermont butter

spinach and fennel salad: mission figs, white nectarines, toasted pine nuts, bacon crumbles, pernod vinaigrette

rack of colorado milk-fed veal: wild mushroom ragout, creamed potatoes and chives

chocolate pudding: shortbread crumble, whipped cream

LOBSTER SUNDAY, SEPTEMBER 24 / One seating at 7 pm* / \$115 plus tax and gratuity

woodbox popovers: vermont butter

salade laitue: hearts of boston lettuce, fresh herbs, fourme d'ambert (french blue), dijon vinaigrette

classic bouillabaisse: maine lobster, atlantic sword, local cod, cherrystone clams, jumbo prawns, saffron

grand marnier soufflé: vanilla sauce

*Dinner service times are subject to change; ask when making reservations.



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Menus for Monday, September 25 - Sunday, October 1, 2017

LOBSTER MONDAY, SEPTEMBER 25 / One seating at 7 pm* / \$125 plus tax and gratuity

woodbox popovers: vermont butter

endive and arugula salad: radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple cider vinaigrette

creamy lobster bisque en croute: classic style en croute, puff-pastry crust, lobster, brandy, cream

butter-poached lobster tail and mitts: lobster mac & cheese, mixed fall veggies, beurre monté

blonde brownies

RESTAURANT WEEK BEGINS

RUNS THROUGH SUNDAY, OCT 1

TUESDAY, SEPTEMBER 26 / One seating at 7 pm* / \$49 plus tax and gratuity

salade laitue: butter lettuce, fresh herbs, blue cheese, dijon vinaigrette

mixed grill: sliced pork loin, lamb lollipops, beef tenderloin, butter mixed veggies, cheesy polenta
crème brûlée

WEDNESDAY, SEPTEMBER 27 / One seating at 7 pm* / \$49 plus tax and gratuity

gem mixed lettuces: ice top carrots, shaved fennel, roma tomatoes, red onions, citrus vinaigrette

buttermilk fried chicken & waffles: bartlett's farm corn on the cob,

whipped potatoes, buttered garlic broccolini;

supplement: crab and lobster mac & cheese (\$35 additional; subject to availability)

lemon meringue bars

THURSDAY, SEPTEMBER 28 / One seating at 7 pm* / \$49 plus tax and gratuity

baby iceberg lettuce: heirloom tomatoes, red onions, bacon lardons, ranch dressing

josef's meatloaf: buttered brussels sprouts, parsnips, carrots, creamed potatoes, veal demi-glace

chocolate pudding: chantilly crème

FRIDAY, SEPTEMBER 29 / One seating at 8:30 pm* / \$49 plus tax and gratuity

classic caesar salad: parmesan croutons, grated parmesan cheese, flash-fried capers

poached lemon sole, oscar-style: alaskan crab,

delta baby asparagus, jasmine rice pilaf, sauce béarnaise

flourless chocolate cake

SATURDAY, SEPTEMBER 30 / Two seatings at 6 and 8:30 pm* / \$49 plus tax and gratuity

salad niçoise: local green beans, boiled eggs, red onions, radish,

heirloom tomatoes, lemon vinaigrette

sliced tenderloin: potatoes au gratin, glazed parsnips, carrots and brussels sprouts, sauce beryc

vanilla pudding: chantilly crème

SUNDAY, OCTOBER 1 / One seating at 7 pm* / \$49 plus tax and gratuity

woodbox popovers: vermont butter

salade laitue: boston lettuce, fresh herbs, fourme d'ambert, dijon vinaigrette

braised short ribs: red wine-butter sauce, buttered egg noodles, caramelized butternut squash

bouchons: triple-chocolate brownie, chantilly crème, chocolate sauce

MONDAY, OCTOBER 2

RESTAURANT CLOSED FOR THE DAY

WILL REOPEN TUESDAY, OCT 3