



Menus for Tuesday, November 21 - Sunday, November 26, 2017

Ask about our Holiday Brunch



****COME AND JOIN US THIS HOLIDAY SEASON****

TUESDAY, NOVEMBER 21 / One seating at 6:30pm* / \$85 plus tax and gratuity

fresh Woodbox Popovers Vermont butter

Classic Caesar Salad baby romaine, parmesan, croutons, flash-fried capers, classic dressing

Beef Wellington potatoes au gratin, parsnips, tomato, carrot stew

Crème Brûlée short bread cookie

WEDNESDAY, NOVEMBER 22 / One seating at 6:30pm* / \$79 plus tax and gratuity

This recipe is from our restaurant in Yountville "AD HOC"

fresh Woodbox Popovers Vermont butter

Classic Caesar Salad baby romaine, parmesan, croutons, flash-fried capers, classic dressing

Buttermilk Free Range Fried Chicken & Belgium Waffles Vermont maple syrup, whipped potatoes,

braised Brussel sprouts with Nueske's apple-wood smoke bacon

TJK Flourless Chocolate Cake whipped cream

THANKSGIVING HOLIDAY MENU

THURSDAY, NOVEMBER 23 / 4 seating's 1 pm, 3:15pm, 5:30pm, 7:45pm

\$79 plus tax and gratuity \$39 children under 10

Sliced Honey-Roasted Free-range Turkey, fresh herbs, Whipped Yukon Gold Potatoes

Roasted Sweet Potato & Root Vegetable Tarte Tatin, Crème Fraiche & bacon

Hasselback Butternut Squash, Bay Leaves and Maple Glaze, Roasted Brussels Sprouts, Pancetta &

Garlic Croutons, Blistered Haricot Verts with Tomato-Almond Pesto, Traditional Savory Sage-

Cornbread Stuffing, Cranberry, Tangerine & Crystallized Ginger Relish, Gible-Cider-Sage Gravy

Dessert - Chef's choice

coffee, beverage, wine (extra)

LOBSTER FRIDAY, NOVEMBER 24 / 2 seating at 6:00pm & 8:30pm / \$125 plus tax and gratuity

fresh Woodbox popovers Vermont butter

Salad Laitue, Butter lettuce, chives, parsley, chervil, shallots, Fourme D'Ambert, French Vinaigrette

Creamy Maine Lobster Bisque En Croute, classic style en croute, brandy, cream

Butter Poached Maine Lobster Tail and Mitts, buttered Broccolini, whipped mashed potatoes

Vanilla Pudding shortbread cookie, Chantilly cream

SATURDAY, NOVEMBER 25 / 2 seating at 6:00pm & 8:30pm / \$89 plus tax and gratuity

fresh Woodbox popovers Vermont butter

Baby Iceberg Wedge Salad garden radishes, garlic croutons, grated eggs, bacon & blue cheese dressing

surf & turf oven roasted NY strip, garlic jumbo prawns, cheesy poblano pepper polenta, roast zucchini

Chocolate Mousse honey-Chantilly cream

SUNDAY, NOVEMBER 26 / One seating at 6:30pm* / \$75 plus tax and gratuity

fresh Woodbox Popovers Vermont butter

Baby Iceberg Wedge Salad garden radishes, garlic croutons, grated eggs, bacon & blue cheese dressing

Medallions of Prime Filet red wine demi, buttered egg noodles Ratatouille (recipe from the movie)

twice baked potatoes, savory mint sauce

TJK Flourless Chocolate Cake whipped cream



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