

COMPANY OF THE CAULDRON OPENING 2018 SEASON

CELEBRATING EASTER WEEKEND

MARCH 30TH THRU APRIL 1ST

FRIDAY, MARCH 30 / One seating 7pm / \$89 plus tax and gratuity

Fresh Woodbox Popovers Vermont butter
Classic Caesar baby romaine, garlic croutons, grated parmesan cheese, flash-fried capers
Jumbo Prawns & Maryland Crab linguini pasta, thyme scented Roma tomatoes & baked zucchini
Grand Mariner Soufflé orange-vanilla cream sauce

SATURDAY, MARCH 31 / One seating 7pm / \$85 plus tax & gratuity

Fresh Woodbox Popovers Vermont butter
Salad Laitue Butter lettuce, chives, parsley, chervil, shallots, Fourme D'Ambert, French Vinaigrette
Beef Wellington sautéed wild mushrooms, Boulangère potatoes, garlic buttered Broccolini
Red Wine Demi glacé,
Potted Preserved Lemon Cheese Cake Chantilly cream

SUNDAY, APRIL 1 / One seating at 7pm / \$85 plus tax & gratuity

Fresh Woodbox Popovers Vermont butter
Baby Iceberg Wedge garden radishes, garlic croutons, grated eggs, bacon & Ranch dressing
Mediterranean Rack of Lamb buttered Yukon potatoes, ratatouille, savory lamb sauce
Lemon Poppy Seed Cake pastry cream, raspberries, peanut brittle

BRUNCH APRIL 1
10:30am to 2:30pm

Featuring Fresh Woodbox Popovers Vermont butter, Grandmas raspberry jam

These select dishes are featured at our Bouchon Restaurants

Croque-Madame Serrano Ham, Gruyere, brioche, fried egg, mornay sauce, FFries	\$19
Quiche Lorraine / Eggs, ham, Gruyere cheese, shallots, chives with Salad of gem lettuces, arugula, Dijon vinaigrette	\$18
Fried Chicken & Waffles / Free Range Chicken Breast, Belgium waffles Pure Vermont Maple syrup	\$20
Banana-Orange French Toast with Vermont Maple Syrup and a Nufatel Sauce	\$17
Side Salad or Side French Fries	\$8
Desserts Chef's Special Selection	\$9
Beverage, coffee, sodas, juices	\$8

Check out our featured WINES



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