



Menus for Tuesday, October 24 - Saturday, October 28, 2017



MONDAY, OCTOBER 23rd

RESTAURANT CLOSED FOR THE DAY

Will reopen Tuesday, Oct 24th

TUESDAY, OCTOBER 24 / One seating at 7 pm* / \$90 plus tax and gratuity

Fresh Woodbox Popovers Vermont butter

Salade Laitue Boston lettuce, fresh tarragon, Italian parsley, chives, Fourme d'ambert, Dijon vinaigrette

Prime Filet Medallions potato croquette almandine, caramelized parsnips, tomato, carrot stew, red wine Demi truffle sauce

Supplement: Maryland Crab Cakes, herbed lemon aioli sauce (add \$25, subject to availability) serves 2

Crème Brûlée

WEDNESDAY, OCTOBER 25 / One seating at 7 pm* / \$73 plus tax and gratuity

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

Fresh Woodbox Popovers Vermont butter

Endive & Arugula Salad, radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette

Buttermilk Free Range Fried Chicken & Belgium Waffles Vermont maple syrup, braised brussel sprouts with Nueske's applewood smoke bacon, creamy whipped russet potatoes

Supplement: lobster mac & cheese (add \$25, subject to availability) serves 2

Warm TJK Chocolate flourless tort bourbon crème

THURSDAY, OCTOBER 26 / One seating at 7 pm* / \$83 plus tax and gratuity

Julia's debut cooking show 1964 PBS "Boeuf Bourguignon"

Fresh Woodbox Popovers Vermont butter

Frisée Salad Nueske's applewood smoked bacon lardons, poached egg, herbs, shallots, baguette toasted croutons, Dijon vinaigrette

Julia Child's Boeuf Bourguignon beef tips, red wine Demi glacé, tourney potatoes, California carrots, pearl onions, garden peas

Soufflé au Chocolate Vanilla sauce

FRIDAY, OCTOBER 27 / One seating at 7 pm* / \$79 plus tax and gratuity

Fresh Woodbox Popovers Vermont butter

Classic Caesar salad parmesan baguette, baby romaine, croutons, grated parmesan cheese, flash-fried capers

Classic Lemon Sole Veronique filled with King Crab meat, sauce supreme, poached grapes, Jasmin rice pilaf, braised buttered broccolini

Toasted Coconut-Lemon cake Italian meringue

SATURDAY, OCTOBER 28 / One seating at 7 pm* / \$89 plus tax and gratuity (Two seating 6 and 8:30 pm TBD)

Fresh Woodbox Popovers Vermont butter

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

Prime Mixed Grill Lamb Lollypops, N.Y. Strip & Jumbo Shrimp Scampi, creamed potatoes, winter melange of mixed vegetables, served with 3 sauces

Warm Almond Cake three berry compote, whipped cream

SUNDAY, OCTOBER 29

RESTAURANT CLOSED FOR THE DAY

Will reopen Tuesday, Oct 31

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



JOSEPH KELLER Executive Chef and Owner

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Tuesday - Friday: One seating at 7 pm / Saturday: One or Two seatings at 6 and 8:30 pm TBD