

**Company of the Cauldron Dinner and Brunch Menus
Sunday August 20th thru Sunday August 26th**

Sunday Brunch August 26th, 11am to 2:00pm

The Company Popovers Vermont butter & Raspberry jam First round of pops on us, second round on you	\$5
Grilled Yellow Peaches local burrata, compressed watermelon, basil, balsamic reduction	\$21
Knuckle Sandwich butter poached lobster, butter lettuce, toasted brioche bun, French fries	\$25
Parisian Burger pan seared filet, toasted brioche bun, onion confit, French Fries	\$22
Buttermilk Fried Chicken bacon & chive waffles, 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, French Fries	\$20
Side Salad or Side of French Fries	\$6
Ask about our Special Dessert, prepared by Chef Kenny	\$8

Sunday, August 19th / One seating 7pm / \$98 plus tax and gratuity

The Company Popovers Vermont Butter
Frisée Salad lardons, poached egg, fresh herbs, warm bacon vinaigrette
Blackberry Farms Braised Lamb Shank farm carrots, cippolini sweet onions, cremini mushrooms Yukon gold turned potatoes, lamb jus
Red Velvet Cupcake butter cream frosting

Lobster 3 Ways / Monday, August 20th / One seating at 7 pm* / \$115 plus tax and gratuity

The Company Popovers Vermont Butter
Bartlett Farm Heirloom Tomato Salad garlic croutons, pickled red onions, mozzarella cheese, basil pesto
Creamy Lobster Bisque En Croute classic style, brandy, cream
Butter Roasted Maine Lobster Tail Bartlett Farm Vegetables, lobster mac and cheese
Pineapple Upside-Down Cake French Vanilla ice cream

Tuesday, August 21st / two seatings at 6:00 & 8:30PM / \$95 plus tax and gratuity

The Company Popovers Vermont Butter
Romaine Lettuce Salad radish, ice top carrots, blue cheese, pickled red onions, fines herbs, garlic vinaigrette
Beef Wellington sautéed mushrooms duxelle, roasted new potatoes, succotash, red wine Demi glacé
Devil's Food Cupcake Chocolate frosting

Wednesday, August 22nd / one seating at 7:00 / \$79 plus tax and gratuity

The Company Popovers Vermont Butter
Bartlett Farms Field Tomato Salad pickled turnips, red onions, padron peppers, blue cheese Vin
Fried Chicken & Waffles maple syrup, Bartlett Farms summer corn on the cob
Vanilla Pudding stone fruit compote, Chantilly

Thursday, August 23rd / two seatings at 6:00 & 8:30PM / \$99 plus tax and gratuity

The Company Popovers Vermont butter
Baby Iceberg Wedge garden radishes, croutons, grated eggs, bacon, Cal Girl blue cheese, Dijon Vin
Wagyu Style New York Strip Foie Gras Butter, smashed red bliss potatoes, wilted greens, onion confit
Devils Food Cupcake butter cream frosting

Friday, August 24th / two seatings at 6:00 & 8:30PM / \$99 plus tax and gratuity

The Company Popovers Vermont Butter
Panzanella Salad heirloom tomato, pulled baguette crouton, pickled red onions, garden cucumbers, basil
Jumbo Shrimp Scampi linguini, Bartlett Farms golden zucchini
Almond Cake organic orchard peaches, marcona almonds, Chantilly

Saturday, August 25th / two seatings at 6:00 & 8:30PM / \$84 plus tax and gratuity

The Company Popovers Vermont Butter
Classic Caesar Salad baby romaine, pulled garlic baguette crouton, grated parmesan, flash-fried capers
Julia Child Beef Bourguignon pearl onions, buttered noodles, garden carrots, cremini mushrooms
Banana Foster Vanilla Ice Cream, shortbread cookie

Sunday, August 26th / One seating 7pm / \$98 plus tax and gratuity

The Company Popovers Vermont Butter
Panzanella Salad Bartlett Farm heirloom tomatoes, pickled red onions, garlic croutons, cucumbers, basil
Prime Mixed Grill Veal Rack, Kurobuta Pork & Jumbo Shrimp, polenta, farm fresh vegetables
Vanilla Shortcake mixed berries, Chantilly cream

Summer Vegetarian 🌿 Galette

Caramelized onions & fennel, sautéed spinach, cremini mushroom, Yukon Gold potatoes & summer truffles