

The Company of the Cauldron
November 20th to November 25th Tuesday thru Sunday

WE PARTICIPATE IN THE RED TICKET PROGRAM

We will be open for Sunday Brunch November 25th
10:30am to 1:30pm

Chefs Suggested Brunch Menu

Mimosa's

Sautéed Jumbo Prawns creamy cheese polenta, side salad	\$28
Butter Poached Lobster Crepe , light mornay sauce, mushrooms, shallots, side salad	\$30
Buttermilk Fried Chicken bacon & chive waffles, Vermont maple syrup	\$25
Belgium Waffle pearl sugar, Vermont maple syrup, choice of fruit	\$20
Quiche du jour side salad of gem lettuces, arugula, Dijon vinaigrette	\$25
Croque Madame Serrano ham, Gruyere cheese, mornay sauce, fried egg	\$26
Beverages: Hot Teas, Juices, sodas, hot chocolate, French Press Coffee, sparkling/still water	

Dinner menu

Tuesday, November 20th / one seating at 7:00 / \$69pp plus tax and gratuity

The Company Popovers & Vermont butter

Endive & Arugula Salad radish, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette
Braised Short Ribs, red wine-veal demi, Anson Mills creamy Polenta, roasted zucchini
Devil's Food Cupcake butter cream frosting

Wednesday, November 21st / one seating at 7:00 / \$65pp plus tax and gratuity

The Company Popovers Vermont Butter

Romaine Lettuce Salad Hobbs bacon, cherry tomatoes, butter cucumbers, blue cheese, ranch dressing
Fried Chicken & Waffles maple syrup, Green Beans, Pancetta, parmesan mashed potatoes
Blackberry Financier vanilla ice cream

November 22nd Family style Thanksgiving Day 2:30, 5:30, 8:15pm \$79pp/\$39 under 10yrs

The Company Popovers & Vermont butter

SOUP: Puree of Mushroom and Brie Bisque

ENTRÉE: Fresh Turkey 100% Organic all natural, Whipped Yukon Gold Potatoes

SIDES: Corn with Prunes, Apples & Polenta Croutons, Maple Glaze Caramelized Butternut Squash
Pan Roasted Brussels Sprouts with Pancetta and Garlic Croutons
Traditional Savory Sage-Cornbread Stuffing, Giblet-Cider-Sage Gravy
Cranberry, Tangerine, and Crystallized Ginger Relish

DESSERTS by our Pastry Chef Kenneth King

Pumpkin-Orange Tarts, Teddies Apple Cake, Caramelized Pear French Toast Bake, Crème Caramel

Friday, November 23rd / two seating 6:00 & 8:30 / \$89pp plus tax and gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic baguette crouton, grated parmesan, flash-fried capers
Beef Wellington sautéed mushrooms duxelle, Foie Gras, mashed potatoes, butternut squash, Demi glacé
Teddies Warm Apple Cake Bourbon whip cream

Saturday, November 24th two seating 6:00 & 8:30 / \$79pp plus tax and gratuity

The Company Popovers Vermont Butter

Heirloom Tomato & Watermelon Salad garden cucumbers, croutons, pickled peppers, frisee, lemon vin
Julia Child Coq au Vin Cipollini onions, Yukon potatoes, garden carrots, smoked lardon, cremini mushrooms
Caramelized Pear French Toast Bake

Sunday, November 25th / one seating at 7:00 / \$85pp plus tax and gratuity

Fresh Woodbox Popovers Vermont butter

Classic Caesar Salad baby romaine, pulled garlic baguette crouton, grated parmesan, flash-fried capers
Julia Child's Boeuf Bourguignon Demi glacé, turned potatoes, sweet carrots, mushrooms, pearl onions, baby peas
Pastry Chef's Choice

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