



**Company of the Cauldron Celebrates Dinner
September 27th to October 2nd, 2023**

RESTAURANT WEEK

Check out our TAKE-OUT MENU with restaurant week pricing

Closed Tuesday

Available for private booking

Dinner

Wednesday, September 27th / One seating 7pm / \$99 plus tax and gratuity

The Company Popovers Vermont Butter

Chopped Salad shaved radish, jingle bell peppers cucumber, haricot verts, cotija cheese, chile lime dressing

Double "R" Ranch Filet Mignon blue lake green beans almondine, scallop yukon potato with gruyere cheese, Demi

or

Grilled Local Sicilian Style Swordfish rainbow couscous, farro-white beans, blistered cherry tomatoes, EVO-Garlic-Oregano

Basque Cake fresh strawberries chantilly cream

Thursday, September 28th / One seating 7pm / \$99 plus tax and gratuity

The Company Popovers Vermont butter

Iceberg Wedge Salad shaved red onion, fourme d'ambert, cherry tomatoes, radish, chili lime dressing

Classic Beef Wellington garlic buttered broccolini, crispy Pancetta, pomme puree, red wine Demi glacé

Marcona Almond Cake whipped cream fresh berries

Friday, September 29th / One seating 7pm / \$89 plus tax & gratuity

The Company Popovers Vermont butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers

Prime SR Farms Short Ribs caramelized cippolini, cremini mushrooms, Hobb's bacon, California carrots, smashed potatoes

Teddy's Apple Cake bourbon glaze and whip cream

Saturday, September 30th / One seating 7pm / \$125 plus tax & gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers

Pan Roasted SR Farms Wagyu Bavette Steak, pomme puree, grilled California Delta asparagus, bearnaise sauce

Potted Key Lime Cheesecake whipped cream

Sunday, October 1st / One seating 7pm / \$99 plus tax & gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers

Fried Chicken & Belgium Waffles Vermont maple syrup, farm sweet corn, puree Yukon potatoes

Chocolate Cupcake with chocolate butter cream

Monday, October 2nd / One seating 7pm / \$135 plus tax & gratuity

Mixed Green Salad blueberries, blue cheese, toasted pumpkin seeds, pickled red onions, red verjus vinaigrette

Creamy Lobster Bisque en Croute lobster meat, shaved black truffles, brandy cream, buttery puff pastry disk, truffle oil finish

Butter Poached Maine Lobster Tail napa cabbage, Maryland lump crab cake, classic risotto, vanilla-lemon emulsion

Crème Brûlée shortbread cookie

Must specify when making reservation

 House made Vegetarian Lasagna 

Fresh spinach, zucchini, broccoli, butternut squash, cauliflower rice, basil, garlic, fresh tomatoes, mozzarella, parmesan, ricotta



JOSEPH KELLER Executive Chef and Owner
5 India St, Nantucket, MA 02554 / 508.228.4016
companyofthecauldron.com



Company of the Cauldron Celebrates Dinner
October 4th to October 9th, 2023

Check out our TAKE-OUT MENU with restaurant week pricing

Closed Tuesday

Available for private booking

Dinner

Wednesday, October 4th / One seating 7pm / \$99 plus tax and gratuity

The Company Popovers Vermont Butter

Chopped Salad shaved radish, jingle bell peppers, farm tomatoes, cucumber, haricot verts, cotija cheese, chili lime dressing
Pan Roasted SRF Wagyu hanger steak, garlic smashed Yukon's, sauté asparagus, black peppercorn demi

or

Grilled Local Sicilian Style Swordfish rainbow couscous, farro-white beans, blistered cherry tomatoes, EVO-Garlic-Oregano
Basque Cake fresh strawberries chantilly cream

Thursday, October 5th / One seating 7pm / \$135 plus tax and gratuity

The Company Popovers Vermont butter

Little Gem Salad radish, shaved carrot, pico peppers, farm tomatoes, green onion, carrot ginger vinaigrette
Classic Beef Wellington buttered garlic scented haricot vert, cottage fried potatoes, red wine demi glacé
Milk Cake dusted with cinnamon-sugar with fromage blanc

Friday October 6th / Two seating's at 6:00pm & 8:30pm / \$145 plus tax & gratuity

The Company Popovers Vermont butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers
Grilled SRF Wagyu Tri Tip, garlic smashed Yukon's, sauté asparagus, black peppercorn demi
Teddy's Apple Cake Bourbon Glaze and whip cream

Saturday October 7th / Two seating's at 6:00pm & 8:30pm / \$135 plus tax & gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers
Grilled S R F Wagyu Coulotte Steak creamy parmesan jasmine rice, charred buttered broccolini, red wine demi-glace
Butter Pecan Cake, cream cheese frosting, brown butter crumble

Sunday, October 8th / One seating 7pm / \$99 plus tax & gratuity

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers
Fried Chicken & Belgium Waffles Vermont maple syrup, farm sweet corn, mashed Yukon potatoes
Brown Sugar Pudding salted caramel sauce, crushed hazelnuts, chantilly cream

Monday, October 9th / One seating 7pm / \$155 plus tax & gratuity

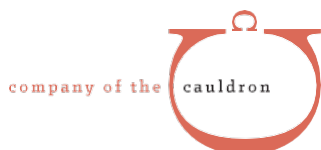
Warm Potato Salad frisee-gem lettuce mix, pickled red onion, cucumbers, celery, Castelvetrano olives, creamy garlic dressing

Creamy Lobster Bisque en Croute lobster meat, shaved black truffles, brandy cream, buttery puff pastry disk, truffle oil finish
Butter Poached Maine Lobster Tail, napa cabbage, Maryland lump crab cake, classic risotto, vanilla-lemon emulsion
Crème Brûlée shortbread cookie

Must specify when making reservation

 House made Vegetarian Lasagna 

Fresh spinach, zucchini, broccoli, butternut squash, cauliflower rice, basil, garlic, fresh tomatoes, mozzarella, parmesan, ricotta



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