



**Company of the Cauldron Celebrates Dinner  
May 25<sup>th</sup> to May 29<sup>th</sup>, 2023**

**Closed Tuesday, and Wednesday**  
*you can Book a private party on those day's*

**Dinner**

**Thursday, May 25<sup>th</sup> / One seating 7pm / \$145 plus tax and gratuity**

**The Company Popovers** Vermont butter  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Classic Beef Wellington** Brussels with Hobbs smoked bacon, pomme purée, red wine Demi glacé  
**Crème Brûlée Shortbread Cookie**

**Friday, May 26<sup>th</sup> / Two seating's 6pm & 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  
**Prime Grilled Bavette Steak** caramelized shallots, Lobster filled baked potato, sauté green beans almandine  
**Warm Almond Cake Chantilly Crème**

**Saturday, May 27<sup>th</sup> / Two seating's 6pm & 8:30pm / \$155 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 Coulotte Steak**, Pomme Puree, grilled California Delta asparagus  
**Teddy's Apple Cake Bourbon Glaze**

**Sunday, May 28<sup>th</sup> / One seating 7pm / \$115 plus tax & gratuity**

**The Company Popovers** Vermont Butter  
**Salade de Laitue** Boston lettuce, shallots, fresh herbs, farm tomatoes, Dijon Vin  
**Fried Chicken & Belgium Waffles** Vermont maple syrup, corn on the cob, puree Yukon potatoes  
**K&M Peruvian Chocolate Cake** butter crème

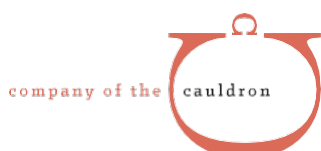
**Happy Memorial Day**

**Monday, May 29<sup>th</sup> / One seating 7pm / \$155 plus tax & gratuity**

**The Company Popovers** Vermont Butter  
**Salade de Laitue** Boston lettuce, shallots, fresh herbs, farm tomatoes, Dijon Vin  
**Creamy Lobster Bisque en Croute**, shaved black truffles, brandy cream, buttery puff pastry disk, truffle oil finish  
**Butter Poached Maine Lobster** Lump Maryland crab & lobster cake, mascarpone infused Red Hill Polenta  
**French Basque Cake** fresh berries

**Must specify when making reservation**

🌱 House made Vegetarian Lasagna 🌱



**JOSEPH KELLER** Executive Chef and Owner  
5 India St, Nantucket, MA 02554 / 508.228.4016  
[companyofthecauldron.com](http://companyofthecauldron.com)



***Company of the Cauldron Celebrates Dinner  
June 1<sup>st</sup> to June 4<sup>th</sup>, 2023***

***Closed Monday, Tuesday, and Wednesday  
you can Book a private party on those day's***

***Dinner***

***Thursday, June 1<sup>st</sup> / One seating 7pm / \$145 plus tax and gratuity***

**The Company Popovers Vermont butter**  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Classic Beef Wellington** garlic buttered broccolini, Yukon pomme purée, red wine Demi glacé  
**K & M Flourless Chocolate Torte** whipped cream

***Friday, June 2<sup>nd</sup> / One seating 7pm / \$145 plus tax & gratuity***

**The Company Popovers Vermont butter**  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Prime Grilled Bavette Steak** caramelized shallots, smashed baked potato, sauté green beans amandine  
**Warm Almond Cake Chantilly Crème**

***Saturday, June 3<sup>rd</sup> / One seating 7pm / \$155 plus tax & gratuity***

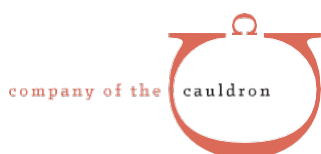
**The Company Popovers Vermont Butter**  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Pan Roasted SR Farms Wagyu Coulotte Steak**, Pomme Puree, grilled California Delta asparagus  
**Olive Oil Cake with Strawberry preserves**

***Sunday, June 4<sup>th</sup> / One seating 7pm / \$115 plus tax & gratuity***

**The Company Popovers Vermont Butter**  
**Salade de Laitue** Boston lettuce, shallots, fresh herbs, farm tomatoes, Dijon Vin  
**Fried Chicken & Belgium Waffles** Vermont maple syrup, corn on the cob, puree Yukon potatoes  
**Spiced Cupcakes** butter cream icing

***Must specify when making reservation***

***🌱 House made Vegetarian Lasagna 🌱***



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