



Menus for Tuesday, October 17 - Saturday, October 21, 2017

**MONDAY, OCTOBER 16**

**RESTAURANT CLOSED FOR THE DAY**

Will reopen Monday, Oct 17

**TUESDAY, OCTOBER 17** / One seating at 7 pm\* / \$90 plus tax and gratuity

**fresh woodbox popovers:** vermont butter  
**salade laitue:** fresh tarragon, italian parsley, chives, fourme d'ambert, dijon vinaigrette  
**prime filet chateau briand:** potato croquette almandine, caramelized parsnips, tomato, carrot stew, fried sage, sauce béarnaise  
**crème brûlée**

**WEDNESDAY, OCTOBER 18** / One seating at 7 pm\* / \$73 plus tax and gratuity

**fresh woodbox popovers:** vermont butter  
**endive and arugula salad:** radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette  
**buttermilk fried chicken & waffles:** vermont syrup, roasted butternut squash, whipped russet potatoes; supplement: crab and lobster mac & cheese (\$25 add, subject to availability)  
**warm chocolate flourless tort:** bourbon crème

**THURSDAY, OCTOBER 19** / One seating at 7 pm\* / \$83 plus tax and gratuity

**fresh woodbox popovers:** vermont butter  
**spinach and fennel salad:** mission figs, white nectarines, toasted pine nuts, bacon crumbles, pernod vinaigrette  
**surf & turf:** pan roasted rib-eye, garlic jumbo prawns, creamy poblano cheesy polenta, roast zucchini  
**potted key-lime cheesecake**

**FRIDAY, OCTOBER 20** / One seating at 7 pm\* / \$89 plus tax and gratuity

**fresh woodbox popovers:** vermont butter  
**classic caesar salad:** parmesan baguette, baby romaine, croutons, grated parmesan cheese, flash-fried capers  
**classic bouillabaisse:** lobster, sword, cod, clams, shrimp  
**grand marnier soufflé:** vanilla sauce

**SATURDAY, OCTOBER 21** / One seating at 7 pm\* / \$89 plus tax and gratuity

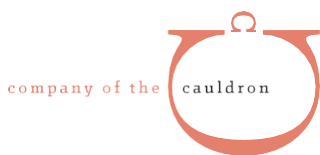
**fresh woodbox popovers:** vermont butter  
**baby iceberg wedge salad:** garden radishes, garlic croutons, grated eggs, bacon and blue cheese dressing  
**prime mixed grill:** lamb lollypops, pork chop and jumbo shrimp scampi, creamed potatoes, winter fresh vegetables, served with 3 sauces  
**warm almond cake:** three-berry compote, whipped crème

**SUNDAY, OCTOBER 22**

**RESTAURANT CLOSED FOR THE DAY**

Will reopen Tuesday, Oct 24

\*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: Two seatings at 6 and 8:30 pm