



Menus for Wednesday, December 13 thru Sunday, December 17, 2017

**Brunch Weekends DECEMBER 16 & 17**

**11am to 2pm**

**Brunch Menu**

**Fried Chicken & Waffles, Quiche & Salad, Croque Madame with French Fries  
Farm Scrambled Eggs with Nantucket Bay Scallops with Shaved Black Truffles**



**Dinner Menu's Include: warm popovers, specially created salad, main entrée  
with a great dessert**

**CLOSED  
MONDAY & TUESDAY**

**WEDNESDAY, DECEMBER 13 / One seating 7pm\* / \$55 plus tax and gratuity**

This recipe is from our restaurant in Yountville "AD HOC"

**fresh Woodbox Popovers** Vermont butter

**Classic Caesar Salad** baby romaine, parmesan, croutons, flash-fried capers, classic dressing

**Buttermilk Free Range Fried Chicken & Belgium Waffles** Vermont maple syrup, whipped potatoes,  
braised Brussel sprouts with Nueske's apple-wood smoke bacon

**Warm Almond Cake** Amaretto whipped cream

**THURSDAY, DECEMBER 14**

**Closed for Private Christmas Party**

**FRIDAY, DECEMBER 15 / One seating 6:30\* / \$55 plus tax and gratuity**

**fresh Woodbox popovers** Vermont butter

**Baby Iceberg Wedge** garden radishes, croutons, grated eggs, bacon, Cal Girl blue cheese, Dijon Vin

**Braised boneless Short ribs**, turned sweet carrots, parsnips, mashed potatoes, red wine Demi

**Warm TJK Flourless Chocolate Cake** Chantilly crème

**SATURDAY, DECEMBER 16 / One seating 8:30\* / \$69 plus tax & gratuity**

**6pm seating is closed for private party**

**fresh Woodbox Popovers** Vermont butter

**Salad Laitue**, Butter lettuce, chives, parsley, chervil, shallots, Fourme D'Ambert, French Vinaigrette

**Classic Beef Wellington (individual)** glazed carrots & Brussels, creamed buttery Yukon potatoes

**Pumpkin Spice cheese cake**, Chantilly crème

**SUNDAY, DECEMBER 17 / One seating at 7pm\* / \$63 plus tax & gratuity**

**fresh Woodbox Popovers** Vermont butter

**Classic Caesar Salad** baby romaine, parmesan, croutons, flash-fried capers, classic dressing

**Rack of Lamb Provençal** cheesy Hans Mills Polenta, winter mélange of vegetables, savory mint sauce

**Warm Apple Cake** with a Sugar Bourbon glaze, Chantilly Cream, peanut brittle

*“\*” denotes a possible second seating*



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Tuesday - Friday: One seating at 7 pm / Saturday seating's at 6:30 and 8:30 pm