

company of the



Menus for Monday, August 14 - Sunday, August 20, 2017

INCLUDING A CELEBRATION OF JULIA CHILD'S BIRTHDAY ON AUGUST 15

LOBSTER MONDAY, AUGUST 14 / One seating at 7 pm / \$125 plus tax and gratuity

woodbox popovers: vermont butter

salade laitue: boston lettuce, fresh herbs, fourme d'Ambert (french blue), dijon vinaigrette

creamy lobster bisque en croute: classic style en croute, brandy, cream, served in a lion's head bowl

butter-poached lobster tail and mitts: mac & cheese, buttered broccolini, shaved garlic

fresh summer berries: angel food cake, chantilly cream

JULIA CHILD'S BIRTHDAY: TUESDAY, AUGUST 15 / Two seatings at 6 and 8:30 pm / \$125 plus tax and gratuity

woodbox popovers: vermont butter

frisée salad: bacon lardons, poached egg, pulled croutons, sherry vinaigrette

classic bouillabaisse: lobster, swordfish, cod, clams, shrimp

grand marnier soufflé: vanilla sauce

WEDNESDAY, AUGUST 16 / Two seatings at 6 and 8:30 pm / \$89 plus tax and gratuity

woodbox popovers: vermont butter

bartlett's farm tomato salad: baby cucumbers, mozzarella, fresh basil,

torn garlic croutons, sherry vinaigrette

buttermilk fried chicken and waffle: bartlett's farm summer corn on the cob, anson mills cheese grits

flourless chocolate cake: whipped cream

THURSDAY, AUGUST 17 / Two seatings at 6 and 8:30 pm / \$115 plus tax and gratuity

woodbox popovers: vermont butter

arugula and melon salad: radish and cucumbers, shaved fennel, feta,

crispy prosciutto, honey-tarragon vinaigrette

surf & turf: grilled nw york strip, garlic shrimp, mashed potatoes, roast zucchini

vanilla pudding: cherry compote, shortbread crumble, chantilly cream

FRIDAY, AUGUST 18 / Two seatings at 6 and 8:30 pm / \$93 plus tax and gratuity

woodbox popovers: vermont butter

classic caesar salad: pulled croutons, fried capers, parmesan cheese

pan roasted swordfish "woodbox style": boulangère potatoes, green beans amandine

crème brûlée

SATURDAY, AUGUST 19 / Two seatings at 6 and 8:30 pm / \$118 plus tax and gratuity

woodbox popovers: vermont butter

spinach and fennel salad: mission figs, white nectarines, toasted pine nuts,

bacon crumbles, pernod vinaigrette

rack of veal: smashed potatoes, morel mushrooms, cipollini onions

warm almond cake: three-berry compote, whipped cream

LOBSTER SUNDAY, AUGUST 20 / One seating at 7 pm / \$125 plus tax and gratuity

woodbox popovers: vermont butter

salade laitue: boston lettuce, fresh herbs, fourme d'Ambert (french blue), dijon vinaigrette

creamy lobster bisque en croute: classic style en croute, brandy, cream, served in a lion's head bowl

butter-poached lobster tail and mitts: mac & cheese, buttered broccolini, shaved garlic

bouchons: triple-chocolate brownie, chantilly cream, chocolate sauce

Executive Chef and Owner

JOSEPH KELLER



5 India St, Nantucket,

MA 02554



Sunday and Monday:

One seating at 7 pm

Tuesday - Saturday:

Two seatings at 6 and 8:30 pm



508.228.4016

companyofthecauldron.com





Menus for Monday, August 21 - Sunday, August 27, 2017

Executive Chef and Owner
JOSEPH KELLER



5 India St, Nantucket,
MA 02554



Sunday and Monday:
One seating at 7 pm

Tuesday - Saturday:
Two seatings at 6 and 8:30 pm



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LOBSTER MONDAY, AUGUST 21 / One seating at 7 pm / \$125 plus tax and gratuity

woodbox popovers: vermont butter

salade laitue: boston lettuce, fresh herbs, fourme d'ambert (french blue), dijon vinaigrette

creamy lobster bisque en croute: classic style en croute, brandy, cream

butter-poached lobster tail and mitts: mac & cheese, mixed summer veggies

chocolate bouchons: triple-chocolate brownies, chantilly cream

TUESDAY, AUGUST 22 / Two seatings at 6 and 8:30 pm / \$95 plus tax and gratuity

woodbox popovers: vermont butter

baby iceberg wedge salad: garden radishes, garlic croutons, grated eggs, bacon and bleu cheese dressing

berkshire pork rack: corn grits, charred asparagus, blistered cherry tomatoes, bbq sauce

vanilla pudding: cherry compote, shortbread crumble, chantilly cream

WEDNESDAY, AUGUST 23 / Two seatings at 6 and 8:30 pm / \$89 plus tax and gratuity

woodbox popovers: vermont butter

classic caesar salad: pulled croutons, fried capers, parmesan cheese

buttermilk fried chicken & waffles: bartlett's farm summer corn on the cob, fried bliss potato

key lime cheese cake: whipped cream

THURSDAY, AUGUST 24 / Two seatings at 6 and 8:30 pm / \$115 plus tax and gratuity

woodbox popovers: vermont butter

arugula and melon salad: radish and cucumbers, shaved fennel, feta, crispy prosciutto, honey-tarragon vinaigrette

surf & turf: grilled new york strip, garlic shrimp, smashed potatoes, roast zucchini

strawberry shortcake: whipped chantilly cream

FRIDAY, AUGUST 25 / Two seatings at 6 and 8:30 pm / \$93 plus tax and gratuity

woodbox popovers: vermont butter

kale salad: sunburst tomatoes, pickled red onions, hardboiled egg, bleu cheese vinaigrette

pan-roasted swordfish "woodbox style": boulangère potatoes, green beans amandine

potted citrus curd: strawberries, whipped chantilly

SATURDAY, AUGUST 26 / Two seatings at 6 and 8:30 pm / \$118 plus tax and gratuity

woodbox popovers: vermont butter

spinach and fennel salad: mission figs, white nectarines, toasted pine nuts, bacon crumbles, pernod vinaigrette

rack of veal: smashed potatoes, onion-jam demi-glace, buttered broccolini and shaved garlic

warm almond cake: three-berry compote, whipped cream

LOBSTER SUNDAY, AUGUST 27 / One seating at 7 pm / \$103 plus tax and gratuity

woodbox popovers: vermont butter

baby gem lettuces: garden radishes, red onions, carrot ribbons, tomatoes, citrus vinaigrette

prime mixed grill: lamb lollipops, pork chop and jumbo shrimp scampi served with 3 sauces, creamed potatoes, local farm-fresh vegetables

blonde brownie: salted caramel