



Dinner Menus for Friday, April 20 and Saturday, April 21, 2018

And

Daffodil Week

Dinner Menus for Thursday, April 26th thru Sunday April 29th, 2018



Friday, April 20th / One seating at 7pm / \$89 plus tax, gratuity

The Company Popovers Vermont butter

Baby Iceberg Wedge red radishes, sweet tomatoes, garlic croutons, grated eggs, bacon & BC dressing

Sautéed Dover Sole meunière butter, buttered arrow leaf spinach, duchess potato

Warm Almond Cake lemon scented whipped cream

Saturday, April 21 / One seating at 7pm / \$89 plus tax & gratuity

The Company Popovers Vermont butter

Classic Caesar Salad parmesan baguette, crispy capers, baby romaine, croutons, grated parmesan

Beef Wellington red wine Demi glacé, Yukon Gold potatoes au gratin, broccoli gratin

Grand Mariner Soufflé orange-vanilla cream sauce

Daffodil Week

Thursday, April 26 / One seating at 7pm / \$79 plus tax and gratuity

The Company Popovers Vermont butter

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

Sautéed Prime Culotte Steak caramelized shallots, herb butter, roasted carrots, black truffle potatoes

Warm Flourless Chocolate Cake Orange cream

Friday, April 27 / Two seatings 6pm & 8:30pm / \$93 plus tax and gratuity

The Company Popovers Vermont butter

Endive & Arugula Salad radishes, pears, poached sultanas, blue cheese, toasted walnuts, apple vinaigrette

Jumbo Prawns & Maryland Crab Scampi, linguini pasta, thyme scented Roma tomatoes

Salted-Butter Apple Galette Maple Whipped Cream

Saturday, April 28 / Two seatings 6pm & 8:30pm / \$89 plus tax and gratuity

The Company Popovers Vermont butter

Classic Caesar Salad parmesan baguette, crispy capers, baby romaine, croutons, grated parmesan

Beef Wellington red wine Demi glacé, Yukon Gold potatoes au gratin, broccoli gratin

Classic Crème Brûlée short bread cookie

Sunday, April 29 / One seating 7pm / \$79 plus tax and gratuity

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

The Company Popovers Vermont butter

Baby Iceberg Wedge red radishes, sweet tomatoes, garlic croutons, grated eggs, bacon & BC dressing

Buttermilk Fried Chicken & Belgium Waffles whipped potatoes, cream corn Nueske's apple-wood bacon

Warm Almond Cake Lemon scented whipped cream

Spring Vegetarian 🌱 Selection

Caramelized onion, red endive, fennel, mushroom, Yukon potato and black summer truffle Galette

Herb 🌿 Salad



JOSEPH KELLER Executive Chef and Owner

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