



Executive Chef and Owner

JOSEPH KELLER



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Open Monday-Saturday

Closed Sunday



508.228.4016

companyofthecauldron.com



Menus for Monday, July 17 - Saturday, July 22, 2017

LOBSTER MONDAY, JULY 17 / One seating at 7 pm / \$119 plus tax and gratuity

woodbox popovers: vermont butter

salad of baby mixed greens: garden cucumbers, red onions, fennel, bacon bits,
torn garlic croutons, sliced pepperoncini, dill cream dressing

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

butter-poached lobster tail and mitts: summer succotash, buttered red bliss potatoes

vanilla pudding: cherry compote, shortbread crumble, chantilly cream

TUESDAY, JULY 18 / Two seatings at 6 and 8:30 pm / \$88 plus tax and gratuity

woodbox popovers: vermont butter

roasted beet and leek salad: baby golden cioggia and red beets, king richard leeks,
blonde frisée, bacon lardons, shaved baguettes, green goddess dressing

josef's meatloaf: sautéed garlic broccolini, au gratin potatoes, veal demi-glace

potted key lime cheesecake: whipped crème fraiche

WEDNESDAY, JULY 19 / Two seatings at 6 and 8:30 pm / \$83 plus tax and gratuity

woodbox popovers: vermont butter

salad of baby iceberg wedge: bacon crisps, egg, cherry tomatoes, garden radishes,
baguette croutons, red onions, catalina dressing

buttermilk fried chicken and waffles: shaved brussels sprouts, hobbs smoked bacon,
smashed yukon potato

lemon bars: meringue pine-nut crust

THURSDAY, JULY 20 / Two seatings at 6 and 8:30 pm / \$99 plus tax and gratuity

woodbox popovers: vermont butter

salad laitue: butter lettuce, herbs, fourme d'ambert, french vinaigrette

prime beef chateaubriand: potato croquette almondine, caramelized parsnips
tomato carrot stew, fried sage

warm almond cake: warm applesauce, whipped cream

FRIDAY, JULY 21 / 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

pan roasted swordfish "woodbox style": creamed potatoes, haricots verts,
almonds, caramelized shallots

mixed berry shortcakes: lemon curd, chantilly cream

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

woodbox popovers: vermont butter

chophouse salad: romaine hearts, roasted baby beets, pickled red onions, grated hen egg,
brioche croutons, sweet sherry vinaigrette

prime rib of beef: wild mushroom ragout, broccoli florets,
whipped yukon gold potatoes, buttermilk onion rings

strawberries and cream: moor's end farm strawberries, shortbread cookie