

**Company of the Cauldron Brunch & Dinner Menus**  
**December 19<sup>th</sup> through December 25<sup>th</sup>**

**Brunch December 23<sup>rd</sup>, 29<sup>th</sup>, 30<sup>th</sup> & January 1<sup>st</sup> 10:30am TO 1:30pm**

**Saturday's TAKE-OUT from 11am to 3pm is "DOUBLE RED TICKET DAY"**

<b>HOMEMADE PUREE OF MUSHROOM &amp; BRIE SOUP</b> 🍄	<b>\$8</b>
<b>HOMEMADE TEXAS TURKEY CHILI IN BAG OF FRITOS</b> 🌶️	<b>\$10</b>
<b>HOMEMADE HOLIDAY SUGAR COOKIES</b>	<b>\$4</b>
<b>BOTTLED WATER</b>	<b>\$2</b>
<b>Chef Keller's Caesar Salad Dressing 12oz bottle</b>	<b>\$10</b>

**BRUNCH MENU**

<b>The Holiday Company Mimosa "ginger-cranberry"</b>	<b>\$20</b>
<b>The Special Company Popovers</b> Vermont butter & Raspberry jam	
<b>Classic Eggs Benedict</b> Canadian bacon, toasted muffin, hollandaise	\$25
<b>Sautéed Jumbo Prawns</b> , Poached egg, Cheesy Grits	\$28
<b>Buttermilk Fried Chicken</b> bacon & chive waffles, Vermont maple syrup	\$25
<b>Belgium Waffle</b> Vermont maple syrup, choice of fresh berries	\$20
<b>Quiche du Jour</b> with a salad of gem lettuces, arugula, Dijon vinaigrette	\$25
<b>Croque Madame</b> Serrano ham, Gruyere cheese, toasted brioche, fried egg	\$26
Mornay sauce, French Fries	
<b>Side Salad or Side of French Fries</b>	\$8
<b>Ask about our Special Dessert, prepared by Chef Kenny</b>	\$8

**DINNER MENU**

**Wednesday December 19<sup>th</sup> / one seating at 7pm / \$55pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Gem Leaf Lettuce** cherry tomato, butter cucumbers, pardon peppers, croutons, ranch dressing  
**Fried Chicken & Waffles** Vermont maple syrup, Brussel sprouts w/ Hobbs smoked bacon  
**Banana Foster** Vanilla Ice Cream, shortbread cookie

**Thursday, December 20<sup>th</sup> / one seating at 7pm / \$75pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Classic Caesar Salad** baby romaine, pulled garlic baguette crouton, grated parmesan, flash-fried capers  
**Julia Child Beef Bourguignon** pearl onions, buttered noodles, garden carrots, cremini mushrooms  
**Pineapple Upside-Down Cake** French Vanilla ice cream

**Friday, December 21<sup>st</sup> / one seating at 7pm / \$85pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Baby Iceberg Wedge** garden radishes, croutons, grated eggs, bacon, Cal Girl blue cheese, Dijon vin  
**Alaskan Salmon Wellington en Crouete** Demi glacé, Yukon Gold puree, parsnips, tomato & carrot stew  
**Vanilla Pudding** persimmon-pear compote, Chantilly cream

**Saturday, December 22<sup>nd</sup> / one seating at 7pm / \$75pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Salad Niçoise** lettuce, green beans, HB eggs, Yukon potato, tomatoes, capers, Lemon-Tarragon Vin  
**Smoked Beef Short Ribs** glazed rainbow Field Carrots, creamy Anson Mills polenta, bourbon glaze  
**Crème Brûlée**

**Sunday, December 23<sup>th</sup> BRUNCH 10:30am to 1:30pm**

**Christmas Eve Monday December 24<sup>th</sup> / one seating at 6pm / \$100pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Baby Iceberg Wedge** garden radishes, tomatoes, garlic croutons, eggs, bacon & blue cheese dressing  
**Beef Wellington en Crouete** red wine Demi glacé, Yukon Gold puree, parsnips, tomato & carrot stew  
**Bûche de Noël**

**Christmas Day Tuesday December 25<sup>th</sup> / one seating at 6pm / \$100pp plus tax and gratuity**

**The Company** Popovers & Vermont butter  
**Classic Caesar Salad** parmesan baguette, croutons, grated parmesan cheese, flash-fried capers  
**Beef Wellington en Crouete** red wine Demi glacé, Boulangère potatoes, buttered Broccoli  
**Bûche de Noël**