

# 2025 Season

Company of the Cauldron Celebrates Dinner May 9<sup>th</sup> to May 11<sup>th</sup>



## Welcome to The Company of the Cauldron 2025 Season



# Dinner

## Friday, May 9<sup>th</sup> / One seating at 7 pm \$145 plus tax and gratuity

The Company Popovers Vermont Butter

**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers **Grilled Local Sicilian Style Swordfish** rainbow couscous, farro-white beans, blistered cherry tomatoes EVO-Garlic-Oregano

Chocolate Samoa Cake buttercream, coconut, caramel

### Saturday, May 10<sup>th</sup> / One seating at 7 pm \$155 plus tax and gratuity

#### The Company Popovers Vermont Butter

*Classic Panzanella Salad* Bartlett Farms field tomatoes, crusty country bread, fresh basil, tomato vinaigrette *Classic Beef Wellington* blue lake green beans almondine, Yukon smashed potatoes, red wine Demi glacé *Key Lime Posset* whipped cream sugar lemon cookie

> Sunday, May 11<sup>th</sup> Brunch 10:30am to 3pm See attached menu online

Must specify when making reservation Spring Vegetarian T Selection

**Closed Sunday night** 



JOSEPH KELLER Executive Chef and Owner 5 India St, Nantucket, MA 02554 / 508.228.4016 / companyofthecauldron.com