



Company of the Cauldron
Daffodil Week Menu
Thursday April 24th thru Sunday April 28th, 2019



Daffodil
SUNDAY BRUNCH APRIL 28th
10:30am to 1:30pm

Fresh Company Popovers Vermont butter, Grandmas raspberry jam

| | |
|---|------|
| Croque-Madame, Serrano Ham, Gruyere, brioche, fried egg, mornay sauce | |
| French Fries | \$18 |
| Quiche Lorraine / Eggs, ham, Gruyere cheese, shallots, chives | \$18 |
| with Salad of gem lettuces, arugula, Dijon vinaigrette | |
| Belgium Waffle choice of fruit, Pure Vermont Maple syrup | \$14 |
| Scrambled Eggs & Sautéed Nantucket Bay Scallops, fresh herbs | \$25 |
| Side Salad or Side French Fries | \$6 |
| Beverage, coffee, sodas, juices | \$8 |

Dinner

Wednesday, April 24 / One seating at 7pm / \$75 plus tax and gratuity

The Company Popovers Vermont butter
 Spinach Salad granny smith apples, red grapes, celery, radishes, green goddess dressing
 Osso Buco braised escarole, blistered cherry tomatoes, glazed shallots, classic gremolata
 Chocolate Mousse whipped Chantilly cream

Thursday, April 25 / One seating at 7pm / \$65 plus tax and gratuity

The Company Popovers Vermont butter
 Garden Lettuce Salad apples, celery, grapes, garden radishes, blue cheese, apple cider vin
 Snake River Farms Wagyu Beef Brisket braised red cabbage, baked beans, corn pone
 whipped honey butter
 Classic Crème Brûlée short bread cookie

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

The Company Popovers Vermont butter
 Classic Caesar Salad crispy capers, parmesan cheese, garlic croutons, Caesar dressing
 Shrimp Basquaise with Piperade and Garlic Pain de Champagne
 Flourless Chocolate Cake coffee ice cream, marshmallow, cocoa nibs

Saturday, April 27 / Two seating 6pm & 8:30pm / \$89 plus tax and gratuity

The Company Popovers Vermont butter
 Endive & Radicchio Salad shaved red onions, pine nuts, Fiji apples, sweet cream dressing
 Prime Roasted Rib Eye summer squash ratatouille, creamy polenta, broccoli di ciccio
 Pear Upside Down Cake bacon caramel sauce, crème fraiche ice cream

Sunday, April 28
SERVING SUNDAY BRUNCH
10:30 to 1:30pm

Spring Vegetarian  Selection

Galette

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

Herb  Salad



JOSEPH KELLER Executive Chef and Owner
 5 India St, Nantucket, MA 02554 / 508.228.4016 / companyofthecauldron.com
 Tuesday - Friday: One seating at 7 pm / Saturday seating's at 6:30 and 8:30 pm