



**Company of the Cauldron Celebrates Daffodil  
Dinner  
April 25<sup>th</sup> to April 28<sup>t</sup>, 2024**

**Closed Monday, Tuesday, and Wednesday  
Book a private party on these day's.**

**Dinner**

**Thursday, April 25<sup>th</sup> / One seating 7pm / \$155 plus tax and gratuity**

**The Company Popovers Vermont butter**  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Classic Beef Wellington** jumbo grilled asparagus, potato fondant, red wine Demi glacé  
**K & M Flourless Chocolate Torte** whipped cream fresh berries

**Friday, April 26<sup>th</sup> / One seating 7pm / \$145 plus tax & gratuity**

**The Company Popovers Vermont butter**  
**Little Gem Salad** snap peas, carrots, cucumbers, avocado, radishes, poppy seed, green goddess dressing  
**Prime Grilled Bavette Steak** caramelized shallots, smashed baked potato, sauté green beans almondine.  
**Warm Almond Cake Chantilly Crème** fresh berries

**Saturday, April 27<sup>th</sup> / Two seating's 6pm and 8:30pm / \$155 plus tax & gratuity**

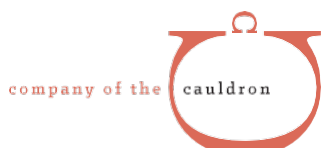
**The Company Popovers Vermont Butter**  
**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers  
**Pan Roasted SR Farms Wagyu Coulotte Steak**, Pomme Puree, grilled California Delta asparagus  
**Passionfruit Posset** coconut mousse, kumquat

**Sunday, April 28<sup>th</sup> / One seating 7pm / \$125 plus tax & gratuity**

**The Company Popovers Vermont Butter**  
**Salade de Laitue** Boston lettuce, shallots, fresh herbs, farm tomatoes, Dijon Vin  
**Fried Chicken & Belgium Waffles** Vermont maple syrup, Grandma's corn soufflé, puree Yukon potatoes  
**Chocolate Pot de Creme** Chantilly cream, raspberries

**Must specify when making reservation**

🌱 House made Vegetarian Lasagna 🌱



**JOSEPH KELLER Executive Chef and Owner**  
**5 India St, Nantucket, MA 02554 / 508.228.4016**  
**[companyofthecauldron.com](http://companyofthecauldron.com)**



**Company of the Cauldron Celebrates Dinner  
May 2<sup>nd</sup> to May 5<sup>th</sup>, 2024**

**Closed Monday, Tuesday, and Wednesday**

**Book a private party on these days**

**Dinner**

**Thursday, May 2<sup>nd</sup> / One seating 7pm / \$155 plus tax and gratuity**

**The Company Popovers Vermont butter**

**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers

**Classic Beef Wellington** Maple roasted baby sweet carrots, croquette almandine, red wine Demi glacé

**Chocolate Pots de Crème Chantilly cream**

**Friday, May 3<sup>rd</sup> / One seating 7pm / \$145 plus tax & gratuity**

**The Company Popovers Vermont butter**

**Compressed Watermelon Salad** heirloom tomatoes, garden cucumbers, pickled peppers, lemon vinaigrette

**Grilled Local Sicilian Style Swordfish** rainbow couscous, farro-white beans, blistered cherry tomatoes, EVO-Garlic-Oregano

**Crème Brûlée**

**Saturday, May 4<sup>th</sup> / One seating 7pm / \$155 plus tax & gratuity**

**The Company Popovers Vermont Butter**

**Classic Caesar Salad** baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers

**Grilles SR Farms Wagyu Coulotte Steak**, Pomme Puree, sauté mushrooms, carrots, asparagus tips

**Teddy's Apple Cake Bourbon Glaze**

**Sunday, May 5<sup>th</sup> / One seating 7pm / \$125 plus tax & gratuity**

**The Company Popovers Vermont Butter**

**Compressed Watermelon Salad** heirloom tomatoes, garden cucumbers, pickled peppers, lemon vinaigrette

**Fried Chicken & Belgium Waffles** Vermont maple syrup, Grandma's corn soufflé, puree Yukon potatoes

**Apple Tart Titan whipped crème fraîche**

**Must specify when making reservation**

🌱 House made Vegetarian Lasagna 🌱



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