



## 2025 Season

***Company of the Cauldron Celebrates  
Daffodil Weekend 2025 Dinner April 25<sup>th</sup> to April 27<sup>th</sup>***

***Hi everyone, our plan is to open daffodil weekend however  
that will be contingent on us getting all our permits. We  
will keep everyone informed as to our progress  
Thank you***

## Dinner

**Friday, April 25<sup>th</sup> / Two seating's at 6:00pm & 8:30pm / \$145 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** puree of Yukon potatoes, Hobbs bacon & Brussels, red wine Demi glacé

**Lemon Posset** with fresh berries

**Saturday, April 26<sup>th</sup> / Two seating's at 6:00pm & 8:30pm / \$165 plus tax and gratuity**

**The Company Popovers** Vermont Butter

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

**Wagyu Coulotte Steak & butter poached Lobster Tail**, smashed Yukon gold potatoes, grilled asparagus, demi

**Butterscotch Pudding** whipped cream, shortbread crumble

**Sunday, April 27<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

**Seared Prime Filet Mignon 8oz au Poivre** Duchess Yukon potato, sauté blue lake green beans almondine

**Basque Cake** Chantilly Cream

***Must specify when making reservation***

***Spring Vegetarian 🌱 Selection***



JOSEPH KELLER Executive Chef and Owner

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