



**Company of the Cauldron Celebrates Dinner
June 8th to June 11th, 2023**

Closed Monday, Tuesday, and Wednesday

you can Book a private party on those day's

Dinner

Thursday, June 8th / One seating 7pm / \$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 Maple roasted baby sweet carrots, pomme purée, red wine Demi glacé

Warm Chocolate Flourless Tarte Grand Marnier cream

Friday, June 9th / One seating 7pm / \$145 plus tax & gratuity

The Company Popovers Vermont butter

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

Prime Grilled Bavette Steak caramelized shallots, potato au gratin Brie cheese, green beans almondine

Warm Almond Cake Chantilly Crème

Saturday, June 10th / 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, June 11th / One seating 7pm / \$115 plus tax & gratuity

The Company Popovers Vermont Butter

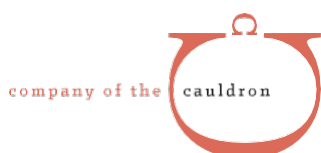
Compressed Watermelon Salad heirloom tomatoes, garden cucumbers, pickled peppers, lemon vinaigrette

Fried Chicken & Belgium Waffles Vermont maple syrup, summer corn on the cob, puree Yukon potatoes

Spiced Cupcake with butter cream icing

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



**Company of the Cauldron Celebrates Dinner
June 15th to June 18th, 2023**

**Closed Monday, Tuesday, and Wednesday
you can Book a private party on those day's**

Dinner

Thursday, June 15th / One seating 7pm / \$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 garlic buttered broccolini, Yukon pomme purée, red wine Demi glacé

Strawberry Romanoff Lady Fingers shortbread crunch

Friday, June 16th / One seating 7pm / \$125 plus tax & gratuity

The Company Popovers Vermont butter

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

Prime SR Farms Short Ribs caramelized cippolini, cremini mushrooms, Hobb's bacon, California carrots, smashed potato

Bavarian Crème Puff, K&M Chocolate, shaved chocolate

Saturday, June 17th / 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

Pan Roasted SR Farms Wagyu Coulotte Steak, Pomme Puree, grilled California Delta asparagus

Death by Kenny Chocolate Cake Chocolate Nibs and raspberries

Sunday, June 18th / One seating 7pm / \$115 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, corn on the cob, puree Yukon potatoes

Lemon Cake with Lemon Butter Cream

Must specify when making reservation

🌱 House made Vegetarian Lasagna 🌱



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