



Company of the Cauldron
September 29 to October 5th, 2025

Dinner

Restaurant Week

Monday, September 29th / One seating at 7pm / \$135 plus tax & gratuity

The Company Popovers Vermont Butter

Mixed Greens Salad Bartlett Farm strawberries, pickled peppers, croutons, creamy peppercorn dressing

Creamy Lobster Bisque en Croute lobster meat, brandy cream, buttery puff pastry

Chef Keller's Grilled Lobster Thermidor California asparagus tips, cremini mushrooms, Red Hill steal cut polenta

Crème Brûlée shortbread cookie

CLOSED TUESDAY

Wednesday, October 1st / One seating at 7pm / \$125 plus tax & gratuity

The Company Popovers Vermont Butter

Bibb Lettuce Salad roma plumb tomatoes, radishes, cucumbers, shaved carrots, green goddess dressing

Snake River Farms Gold Wagyu Grilled Tri-Tip buttered Brussels with Hobb's bacon, cottage fried potatoes, demi-glace

Lemon Posset Chantilly whipped crème

Thursday, October 2nd / One seating at 7pm / \$95 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 hobb's bacon & brussels sprouts, Russian fingerling potato, red wine Demi glacé

Samoa Chocolate Bunt Cake chocolate sauce Oreo crumbles

Friday, October 3rd / One seating at 7pm / \$95 plus tax and gratuity

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

Olive Oil Cake fresh strawberry jam whipped chantilly crème

Saturday, October 4th / One seating at 7pm / \$95 plus tax and gratuity

The Company Popovers Vermont Butter

Iceberg Wedge Salad pulled croutons, sundried tomatoes, Hobb's bacon, radishes, blue cheese vinaigrette

Julia Child's Coq au Vin caramelized pearl onions, carrots, mushrooms and Hobb's bacon in a red wine demi

Warm Almond Cake, Amaretto cream, toasted almonds (tree nuts)

Sunday, October 5th / One seating at 7pm / \$85 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, corn on the cob, puree Yukon potatoes

Vanilla Panna Cota with a Bing cherry marmalade chantilly crème

Must specify when making a reservation.

 House made to order Vegetarian Lasagna 



JOSEPH KELLER, Executive Chef and Owner
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