



Company of the Cauldron
September 28 to October 4th, 2026

Dinner

Restaurant Week

Monday, September 28th / One seating at 7pm / \$125 plus tax & gratuity

The Company Popovers Vermont Butter

Mixed Greens Salad California nectarine, pickled peppers, croutons, creamy peppercorn dressing
Chef Keller's Grilled Lobster Thermidor California asparagus tips, cremini mushrooms, Red Hill steel-cut polenta
Crème Brûlée shortbread cookie

Tuesday, September 29th / One seating at 7pm / \$95 plus tax & gratuity

The Company Popovers Vermont Butter

Bibb Lettuce Salad roma plumb tomatoes, radishes, cucumbers, shaved carrots, green goddess dressing
Snake River Farms Beef Brisket buttered Brussels with Hobb's bacon, cottage fried potatoes, Big Daddy's BBQ sauce
Lemon Posset Chantilly whipped crème

Wednesday, September 30th / 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

Thursday, October 1st / 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

Friday, October 2nd / 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)

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

The Company Popovers Vermont Butter

Compressed Watermelon Salad heirloom tomatoes, garden cucumbers, pickled peppers, lemon vinaigrette
Fried Chicken & Belgian Waffles Vermont maple syrup, corn on the cob, puree Yukon potatoes
Chocolate Cupcakes with Buttercream icing

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

The Company Popovers Vermont Butter

Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers
Julia Child's Boeuf Bourguignon beef tips, red wine demi-glace, tourney potatoes, California carrots, pearl onions
K&M Chocolate Bouchons chantilly cream chocolate sauce



JOSEPH KELLER, Executive Chef and Owner
5 India St, Nantucket, MA 02554 / 508.228.4016
companyofthecauldron.com