



**Company of the Cauldron
Celebrates Restaurant Week
June 2nd to June 8th, 2024**

JOIN US FOR SUNDAY BRUNCH 10:30PM TO 2PM
Reservations requested, walk ins welcome

Closed Tuesday

Dinner

Sunday, June 2nd / One seating at 7 pm / \$85 plus tax & gratuity

The Company Popovers Vermont Butter
Compressed Watermelon Salad heirloom t cherry tomatoes, garden cucumbers, pickled peppers, lemon vinaigrette
Fried Chicken & Belgium Waffles Vermont maple syrup, corn on the cob, puree Yukon potatoes
Silverado Strawberry Shortcake whipped cream

Monday, June 3rd / One seating at 7 pm / \$125 plus tax & gratuity

The Company Popovers Vermont Butter
Salade de Laitue Boston lettuce, shallots, fresh herbs, heirloom tomatoes, Fourme D'Ambert, Dijon Vin
Creamy Lobster Bisque en Croute lobster meat, brandy cream, buttery puff pastry
Butter Poached Maine Lobster napa cabbage, Maryland lump crab cake, Red Hill steal cut polenta, vanilla-lemon emulsion
Olive Oil Cake vanilla butter cream

CLOSED TUESDAY

Wednesday, June 5th / One seating at 7 pm \$95 plus tax and gratuity

The Company Popovers Vermont butter
Baby Iceberg Wedge, garden radishes, garlic croutons, grated eggs, bacon & ranch dressing
Berkshire Pork Rack corn grits, charred asparagus, blistered cherry tomatoes, Big Daddy's BBQ sauce
Vanilla pudding cherry compote, shortbread crumble, chantilly cream

Thursday, June 6th / One seating at 7 pm \$95 plus tax and 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 Bavette Steak, caramelized shallots, pomme puree, buttered California Delta asparagus
Key Lime Posset whipped cream sugar lace cookie



Friday, June 7th / One seating at 7 pm \$125 plus tax and gratuity

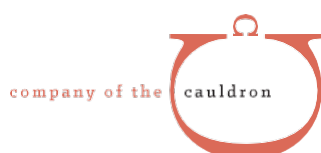
Chopped Salad shaved radish, jingle bell peppers, farm tomatoes, cucumber, haricot verts, cotija cheese, chili lime dressing
Grilled Local Sicilian Style Swordfish rainbow couscous, farro-white beans, blistered cherry tomatoes, EVO-Garlic-Oregano
Basque Cake fresh strawberries chantilly cream

Saturday June 8th / One seating at 7 pm / \$125 plus tax & gratuity

The Company Popovers Vermont Butter
Classic Caesar Salad baby romaine, pulled garlic croutons, aged parmesan cheese, flash-fried capers.
Blackened Surf & Turf Jumbo Prawns Prime Filet caramelized shallots, steal cut cheese grits, grilled Delta asparagus
Teddy's Apple Cake bourbon cream

Must specify when making a reservation.

 House-made to order Vegetarian Lasagna 



JOSEPH KELLER, Executive Chef and Owner
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