

*Company Of The Cauldron*  
*5 India Street*

*2284016*

Tuesday June 27

One Seating At 7

Asparagus Ravioli with Lobster Meat, Scallions  
and Tarragon Cream, Fresh Tomato Concasse

Arugula Salad With Toasted Pecans and a Red  
Wine Vinaigrette

Individual Beef Wellington With Wild Mushroom  
Duxelle, Port Wine Sauce, Roasted Potatoes And  
Green Bean Bundles

Caramel Chocolate Mousse With Pecan Praline  
\$49

Wednesday June 28

One Seating At 7

Sweet Red & Yellow Pepper Bisque  
With Pan-Seared Scallops And Scallion Oil

Mixed Field Greens with a Sweet  
Lavender Flower Vinaigrette

Ginger and Herb-Crusted Rack of Lamb with  
Blackberries, Shallot Demi-glace and Pine Nut  
Couscous

Creme Brulee  
\$49

Thursday June 29

One Seating At 7

Backfin Crab Cakes on Sweet Creamed Corn with  
Crisp Fried Leeks and Smoked Country Bacon

Nantucket Field Greens Preserved Lemon  
Vinaigrette

Pecan-Crusted Atlantic Halibut with Lime  
Beurre Blanc, Scallion Fried Rice and Pan Seared  
Spinach

Key Lime Mousse  
\$48

Friday June 30

Two Seatings 7 and 9

Lobster and Smoked Cod Fritters With Rose  
Pepper Beurre Blanc And Grilled Red Endive,  
Garnished With Two Caviars

Hardwood Grilled Chateaubriand Served with  
Roasted

Wild Mushrooms Demi-glace, Herb Potatoes And  
Asparagus Bundles

Pear Almond Tart  
\$50

Saturday July 1

Two Seatings 7 and 9

Sauteed Soft Shell Crab on Pan-Seared Greens  
with Pancetta,  
Roasted Tomatoes, Fennel and Leeks

Oven Roasted Swordfish With Basil Aioli And  
Fresh Herb Crust, Key Lime Hollandaise,  
Ratatouille, Chive Mashed Potatoes

Pavlova with Fresh Nantucket Strawberries  
and Framboise Cream  
\$49

Sunday July 2

Two Seatings 7 and 9

Rosemary-Skewered Shrimp Served on Hand Cut  
Pasta Tossed With Fresh Tomatoes, Extra  
Virgin Olive Oil, Basil And Pine Nuts

Mesquite Wood Grilled Sirloin With Roasted  
Shallot

Buttermilk Potatoes And Pan-Seared Spinach

Pistachio Raspberry Cake  
\$49

Menus subject to change due to  
availability.

**Dietary Preferences  
Accommodated**



Brown Shrimp Scalloped Rice and Pan Seared  
Pecan-Crusted Atlantic Haddock with Lime

Vinaigrette

Handcut Field Greens Preserved Lemon

Crisp Fried Chicken and Smoked Country Bacon  
Back Pa Crab Cakes on Sweet Creamed Corn with

One Seating At A Time

Thursday June 29

\$49

Cream Brulee

Couture

Buckwheat Shrimp Omelette and Pine Nut  
Ginger and Herb-Crusted Rack of Lamb with

Lavender Flower Vinaigrette

Mixed Field Greens with a Dressing

With Pan-Seared Scallops and Saffron Oil

Sweet Red & Yellow Pepper Bruschetta

One Seating At A Time

Wednesday June 28

\$49

Carrot Chocolate Mousse with Pecan Praline

Green Bean Bundles

Duxelle Port Wine Sauce Roasted Potatoes And

Individual Beef Wellington With Wild Mushroom

Wine Vinaigrette

Angus Salad With Toasted Pecans and a Red

and Tomato Cream Fresh Tomato Concess

Asparagus Ravioli with Lobster Meat Scallops

One Seating At A Time

Tuesday June 27

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2 India Street

Company Of The Good

Accommodated

Dietary Preferences

Availability

Menus subject to change due to

\$49

Pistachio Raspberry Cake

Butterfly Potatoes And Pan-Seared Shrimp

Shrimp

Mediterranean Wood Grilled Salmon With Roasted

Virgin Olive Oil Basil And Pine Nuts

Potato Tossed With Fresh Tomatoes Extra

Roasted Skewered Shrimp Served on Hand Cut

Two Seatings 7 and 9

Sunday July 2

\$49

and Prosciutto Cured

Ravioli with Fresh Mushroom Sautéed

Rotatoille Olive Oil Roasted Potatoes

Fresh Herb Crust Key Lime Hollandaise

Oven Roasted Sweetfish With Soft Aloli And

Roasted Tomatoes Fennel and Basil

With Pancetta

Sautéed Soft Shell Crab on Pan-Seared Greens

Two Seatings 7 and 9

Saturday July 1

\$50

Pear Almond Tart

Asparagus Bundles

Wild Mushrooms Demi-Glace Herb Potatoes And

Roasted

Handwood Grilled Chateaufort Served with

Garnished With Two Cavars

Pepper Beans Black And Grilled Red Beans

Lobster and Smoked Cod Fritters With Rose

Two Seatings 7 and 9

Friday June 30