

Menu

Wheatland Concert Series Autumn Recital and Dinner

Selected Works for Two Harpsichords

September 28, 2024, 7:00 pm

Amuse-Bouche

Camembert en croute, served with a splash of huckleberry jam and toasted almonds, served with a crisp Chablis.

Première

Fresh Shiloh Farm garden salad, late summer vegetables, lardons with a sherry mustard vinaigrette.

Entrée

Cassoulet, A rich, slow cooked stew from the south of France, with chicken, fresh mushrooms, cannellini beans and fresh herbs, served with a rich and tannic Bordeaux[‡].

Dessert

Pot de crème, topped with brandied cherries and a fall honey touille, served with coffee and tea.



[‡]A vegetarian option is available upon request