

MAGNOLIAS AT THE MILL
&
THE WHEATLAND CONCERT SERIES

PRESENTS

Carte du Soir^{†‡}

Février 28th, 2026

Hors d'oeuvres

Crêpe du Champignon,

Local Mushroom Crêpe. Duxelles, fricassée, served with a demi-glace

L'Entrée

Coq au vin

Classic French red wine braised chicken, served with whipped potatoes, haricot vert
almondine, charred pearl onions in a red wine jus

Le Dessert

Crème Caramel

A classic French vanilla custard base topped with a clear caramel sauce and Chantilly crème.
Coffee and tea service



[†]We always do our best to accommodate dietary restrictions, please speak to us.

[‡]Two glasses of wine are included in the price of the dinner. Additional wine is available for a nominal \$5.00/glass.