

The Wheatland Concert Series

Le Carte du Soir, le 22 Août, 2026

Amuse Bouche

Cheese & Charcuterie, Giardiniera, Baguette

Hors d'oeuvres

Salade Chevre Chaud

Baked local goat cheese, crostini, local greens, toasted walnuts, lardon, and a balsamic vinaigrette, paired with a Chef selected Chablis.

Le Plat

Bouillabaisse

Iconic French seafood stew featuring monkfish, shrimp, salmon, mussels, served in a Pernod broth, with a garlic croustade and paired with a Chef selected Provençale rosé.

Le Dessert

Plum Torte

A classic French plum pie served with homemade cinnamon ice cream

Le café et le thé.

