

“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY”
AT BRAMPTON 1860
“FLAVORS OF SPAIN”
JULY 24, 2025, 6:00-8:00PM

EXPERIENCE A PLAYFUL EVENING AT OUR 19TH-CENTURY MANOR,
WHERE FINE WINE AND EXQUISITE BITES UNITE IN PERFECT HARMONY.
DELIGHT IN EXPERTLY CURATED PAIRINGS THAT CELEBRATE TASTE AND
TRADITION, ALL WITHIN AN AMBIANCE OF HISTORY AND HOSPITALITY.
PREPARE FOR A CULINARY FIESTA WITH OUR SPANISH-INSPIRED SMALL
PLATES, EACH COURSE HIGHLIGHTS THE REGION’S FINEST FLAVORS,
PAIRED WITH FINE WINES THAT ENHANCE AND ELEVATE THE
EXPERIENCE.

STARTER

Begin the evening with Warm Marinated Olives and Tomato Manchego tartlets. These
delightful bites will whisk you away to the lively streets of España. Paired w/a crisp
Cava

FIRST COURSE

Savor the flavors of Gambas al Ajillo. Succulent shrimp cooked in garlic and olive oil,
a classic Spanish dish that will leave you yearning for más. Paired w/Rosé

SECOND COURSE

Indulge in Smoky Spanish Meatballs paired with Pepper-glazed Goat Cheese Gratin.
The rich and savory meatballs combined with the creamy, tangy goat cheese will be a
match made in heaven. Paired w/Tempranillo

THIRD COURSE

Dive into Mussels with Chorizo, Tomato and Garlic. Fresh mussels cooked to perfection
with a burst of tomato and garlic flavors, bringing the taste of the Mediterranean to
your plate Paired w/Godello

FINISH

End the night on a sweet note with Tres Leches Cake. This moist and decadent cake
soaked in three types of milk will be the perfect finale to your Spanish feast. Paired
w/Moscatel

\$65 per person plus tax and gratuity

