

“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY”
AT BRAMPTON 1860
“GOURMET PICNIC”
AUGUST 21, 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.

GEAR UP FOR SOME GOOD EATS WITH OUR GOURMET PICNIC SMALL PLATES MENU, EACH COURSE HIGHLIGHTS FAVORITE SUMMER PICNIC DISHES, PAIRED WITH FINE WINES THAT ENHANCE AND ELEVATE THE EXPERIENCE.



STARTER

Begin the evening Grilled Watermelon Gazpacho. This chilled soup stars juicy grilled watermelon, blending smoky sweetness with a refreshing tang that will wake up your palate and set the tone for adventure. Paired w/a Rosé d'Madeleine, Alpes de Haute

Provence, France



FIRST COURSE

Savor Steak & Blue Cheese Bruschetta with Onion & Roasted Tomato Jam. Bold steak, tangy blue cheese, and sweet-savory jam on toasted bread. Bold, it's decadent, and it's oh-so-satisfying. Paired w/Axel des Vignes, Bordeaux, France



SECOND COURSE

Indulge in Lobster Sliders. A touch of coastal luxury in every mouthful! This mini masterpiece tucks succulent lobster chunks dressed in tarragon and zesty lemon into a soft roll—the very essence of a seaside summer day. Paired w/Peirano Estate Vineyards the Heritage Collection Chardonnay, California



THIRD COURSE

Enjoy summer classics with Peach-Chipotle Baby Back Ribs on a bed of Elote-style Corn. Tender ribs with sweet peach and smoky chipotle, served over creamy, cheesy corn - is this heaven? ;) Paired w/Confidencial, Vinho Regional Lisboa Tinto, Portugal



FINISH

End the night on a sweet note with homemade Peach Cobbler topped with Lockbriar Farm's Homemade Vanilla Ice Cream. I know, more peach, but oh what a perfect combo! Paired w/Lion and Dove Moscato, Italy

\$75 per person plus tax and gratuity

