

“GRAPE EXPECTATIONS: A PLAYFUL  
PLATES PARTY” AT BRAMPTON 1860  
“WINTER ESCAPE: MED EDITION”  
JANUARY 22, 2026 6:00-8:00PM

AT BRAMPTON 1860, WE INVITE YOU TO SHAKE OFF THE WINTER BLUES AND JOIN US FOR “WINTER ESCAPE: MED EDITION”—A PLAYFUL MEDITERRANEAN COMFORTS DINNER WHERE EVERY SMALL PLATE IS PAIRED WITH EXCEPTIONAL WINES. INSPIRED BY THE WARMTH AND CHARM OF MEDITERRANEAN GATHERINGS, THIS MENU ENCOURAGES YOU TO SAVOR TRADITION, GOOD COMPANY, AND A SPLASH OF WINTER CHEER IN EVERY BITE AND SIP.

STARTER

Begin your evening with a trio of Mediterranean delights. Mediterranean Stuffed Mushrooms - Herby, savory mushrooms—classic comfort paired with Backsberg Pinotage, S Africa. Cauliflower Leek Soup with Bacon - Creamy & smoky, perfect for winter. Paired with Backsberg Chenin Blanc, S. Africa. Baba Ghanoush - Smoky eggplant dip with garlic and lemon. Paired with a Beaujolais Villages.

FIRST COURSE

Panzanella Salad A rustic Tuscan bread salad, bursting with ripe tomatoes, crisp cucumbers, and aromatic basil, tossed in a tangy vinaigrette. Paired with Vermentino, each sip a bright counterpoint to the salad’s fresh flavors.

SECOND COURSE

Pasta Pomodoro with Grilled Shrimp and Garlic Bread - Tender shrimp and al dente pasta in a lively tomato sauce, accompanied by golden garlic bread—comfort and elegance in every forkful. Pair this dish with Augustine Bordeaux Blanc, France a light crisp white with citrus notes that complement the dish.

THIRD COURSE

Greek Chicken Meatballs in Tzatziki Sauce - Juicy chicken meatballs, seasoned with Mediterranean spices and nestled in cool, creamy tzatziki on a bed of baby greens with seasoned cherry tomatoes —a dish that celebrates the joy of sharing. Perfectly paired with Assyrtiko that mirror the dish’s brightness and herbal charm.

FINISH

Panna Cotta w/ Berry Coulis - A silky Italian custard crowned with a vibrant berry sauce—sweet, tart, and utterly decadent. Served with Lion and Dove Prosecco, Italy, whose gentle sweetness and effervescence bring the evening to a jubilant close.

*\$75 per person, add \$10 gratuity plus tax*

