

# “GRAPE EXPECTATIONS: A PLAYFUL PLATES PARTY” AT BRAMPTON 1860 “HARBOR LIGHTS & COASTAL BITES”

FEBRUARY 26, 2026 6:00-8:00PM



EMBARK ON AN EVENING WHERE NEW ENGLAND’S COASTAL CHARM COMES ALIVE AT BRAMPTON 1860. BATHED IN THE GENTLE GLOW OF PROVERBIAL “HARBOR LIGHTS” AND SURROUNDED BY CONVIVIAL COMPANY, YOU’LL BE TREATED TO A FEAST THAT CELEBRATES THE REGION’S ICONIC FLAVORS. EACH COURSE IS ARTFULLY PAIRED WITH A DISTINCTIVE WINE, CHOSEN TO SHOWCASE THE ATLANTIC’S BOUNTY AND THE SOULFUL TRADITIONS AT THE HEART OF NEW ENGLAND CUISINE.



## STARTER

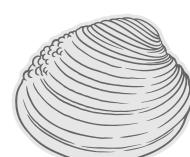
Before the starter the evening begins with a lively Champagne toast, its bright citrus notes awakening the senses and setting a festive tone.

Indulge in succulent lobster folded into a velvety blend of cheeses and herbs arrives as a warm dip with toast baguettes, perfectly complemented by the vibrant citrus and flinty mineralogy of French Pouilly Fumé, which elevates the lobster’s delicate sweetness.



## FIRST COURSE

Next, steaming New England clam chowder brimming with tender clams, smoky bacon, and garden-fresh herbs offers pure comfort, refreshed by the crisp acidity and green apple notes of dry Riesling.



## SECOND COURSE

The evening continues with a Cape Cod chop salad—a lively medley of arugula, tart apples, sweet cranberries, toasted walnuts, and blue cheese tossed in a tangy orange-maple vinaigrette—paired with Cabernet Franc, whose red berry and herbal notes echo the salad’s vibrant flavors.



## THIRD COURSE

For the main course, Rhode Island Style Stuffies, baked quahog clams stuffed with savory bread, red peppers, herbs, and spicy chorizo are served alongside classic Boston baked beans, slow-cooked with molasses, brown sugar, and smoky bacon. Grenache’s juicy berry notes and gentle spice enhance the bold flavors of the stuffies and balance the sweet richness of the baked beans.

## FINISH

The evening concludes with Boston cream pie—layers of airy vanilla sponge and silky pastry cream crowned with glossy chocolate ganache—refreshed by a sparkling Pet Nat Rosé, whose effervescent fruitiness balances the dessert’s richness for a memorable finale.

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

