

**“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.



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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 warm dip with toasted baguettes, perfectly complemented by the vibrant citrus and toasted almond notes of Les Alliés Chardonnay, France, which elevates the lobster's delicate sweetness.

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FIRST COURSE

Next, steaming New England clam chowder brimming with tender clams, smoky bacon, and garden-fresh herbs offers pure comfort, refreshed by the light and crisp notes of Château Saint Nabor Pays d'Oc Chardonnay, France

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SECOND COURSE

The evening continues with a Cape Cod chop salad—a lively medley of arugula, tart apples, cranberries, toasted walnuts, and blue cheese tossed in a tangy orange-maple vinaigrette—paired with Señorío de la Antigua 2021 Mencía, Spain. The wine's rich flavors and tannins enhance the salad's overall flavor profile



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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. Paired with AdegaMãe Dory Lisboa, Spain, the juicy berry notes and gentle spice enhance the bold flavors of the stuffies and balance the sweet richness of the baked beans.

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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 Les Alliés Pétillant Naturel Rosé, whose effervescent fruitiness balances the dessert's richness for a memorable finale.

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

