

“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY” AT BRAMPTON 1860
“A TASTE OF THE EMERALD ISLE”

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

SLIP INTO AN EVENING WHERE IRISH COMFORT MEETS BRAMPTON WHIMSY. COZY PUB FAVORITES DRESSED UP FOR A NIGHT OUT, WINES THAT FLIRT WITH EVERY BITE, AND A MENU THAT TIPS ITS HAT TO THE EMERALD ISLE WITH A GRIN. EACH COURSE BRINGS A PLAYFUL TWIST ON CLASSIC IRISH FARE—FAMILIAR ENOUGH TO FEEL LIKE HOME, FUN ENOUGH TO FEEL LIKE A CELEBRATION. TO ELEVATE THE EXPERIENCE, WINE PAIRINGS ARE EXPERTLY CURATED BY MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV DISTRIBUTING, ENSURING THAT EVERY BITE AND SIP HARMONIZE BEAUTIFULLY.

STARTER

The Perfect Irish Cheese Board kicks things off with a trio of Irish cheeses—one bold, one buttery, one delightfully unexpected—plus all the nibbles that make a board irresistible. Reuben pickle bites join the party for a cheeky, tangy surprise. A juicy Gamay takes this board to the next level.

FIRST COURSE

A cozy bowl of Dublin Coddle—sausage, bacon, and potatoes simmered into pure comfort—paired with Irish Cheddar Spring Onion Biscuits that practically float off the plate. A Cotes du Rhone nicely balances the dish.

SECOND COURSE

The Irish Flag Salad arrives like a little edible fanfare: fresh spinach, juicy oranges, and sweet pears arranged in a playful nod to Ireland’s tricolor. Topped with feta, roasted chopped pistachios and a light citrus vinaigrette. A crisp, fruit-forward Albariño keeps things light, bright, and just a touch festive.

THIRD COURSE

Irish Shepherd’s Pie, bubbling and golden, layered with tender meat, vegetables, and a cloud of buttery mash. A full-bodied Grenache steps in to match the dish’s rustic charm and hearty spirit.

FINISH

Sticky Toffee Pudding, warm and plush, soaked in glossy toffee sauce and ready to steal the show. A fruit-forward late-harvest Riesling keeps the finale from feeling too serious—just sweet enough, just fun enough.

And wait—we can’t end the evening without a spot of Irish Coffee. After all, what’s an Irish celebration without a little mischief in your mug? Sláinte!

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

