



**“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY” AT BRAMPTON 1860
“SPRING GARDEN PARTY GLAM”
APRIL 23, 2026 6:00-8:00PM**

SLIP INTO AN EVENING WHERE SPRING ELEGANCE MEETS BRAMPTON WHIMSY. SPRING GARDEN PARTY GLAM CELEBRATES THE SEASON WITH FRESH FLAVORS, GRACEFUL INDULGENCES, AND WINES THAT FLIRT EFFORTLESSLY WITH EVERY BITE. EACH COURSE OFFERS A PLAYFUL, POLISHED TAKE ON SPRING ENTERTAINING—LIGHT, CELEBRATORY, AND JUST A LITTLE GLAMOROUS. WINE PAIRINGS ARE EXPERTLY CURATED BY MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV DISTRIBUTING, ENSURING EVERY SIP AND BITE HARMONIZE BEAUTIFULLY. JOIN US FOR AN UNFORGETTABLE EVENING OF EXQUISITE FOOD, FINE WINE, AND GREAT COMPANY.



STARTER

Caviar and Homemade Blini. Warm, fluffy blini topped with cool crème fraîche and a sparkling spoon of caviar. Simple, elegant, and just indulgent enough to feel like a celebration. Paired w/ Ballarin Crémant de Bordeaux Brut (France). The crisp acidity and fine bubbles cut through the richness of crème fraîche while the wine’s minerality echoes the briny elegance of the caviar.



FIRST COURSE

Creamy Asparagus, Basil, and Crème Fraîche Velouté. Spring in a bowl. Bright, green, and impossibly smooth—like sipping sunshine. Bright acidity and fresh herbal notes of Comte de la Chevalière Sancerre (France) mirror the basil and asparagus while cleansing the palate of the soup’s silky, creamy texture.



SECOND COURSE

Roasted Beet Carpaccio. Ruby-thin beets layered with tangy goat cheese, toasted walnuts, and a flutter of microgreens. Earthy, creamy, crunchy, fresh—like a garden party on a plate. Mézy Réserve de Primes Pinot Noir’s (France) bright acidity complements the beets’ earthy sweetness while staying soft enough for goat cheese and walnuts.



THIRD COURSE

Champagne-Kissed Salmon. Salmon getting cozy in a champagne-dill sauce, served with dill-and-chive peas that flirt shamelessly with every bite. The silky tannins and bright red fruit of William Marie Wines Pinot Noir Stardance (Oregon) harmonize with the salmon’s richness while respecting the herbaceous, champagne-infused sauce.



FINISH

Mini Lemon Cakes with Lavender Glaze—sunny bites that disappear faster than you’ll admit. Gentle sweetness and floral aromatics of Tomasello Red Raspberry Moscato (New Jersey) echo the lavender glaze while vibrant acidity keeps the lemon finish light and refreshing.

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

