

“GRAPE EXPECTATIONS: A PLAYFUL PLATES
PARTY” AT BRAMPTON 1860
“LANTERNS ACROSS CHINA”
AUGUST 20, 2026 6:00-8:00PM

THIS SUMMER NIGHT, FOLLOW THE LANTERN LIGHT THROUGH FIVE DISHES
FROM GUEST CHEF ALEX OF CHESTERTOWN’S CHINA HOUSE — A JOURNEY
ACROSS CHINA TOLD THROUGH FLAVOR, TRADITION, AND ONE MEMORABLE
COURSE AT A TIME.

. TO ELEVATE THE EXPERIENCE, WINE PAIRINGS ARE EXPERTLY CURATED BY
MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV
DISTRIBUTING, ENSURING EVERY BITE AND SIP HARMONIZE BEAUTIFULLY.



STARTER

Pork dumplings two ways, fried and steamed - a nutty sesame sauce, and sautéed snap peas doing their bright, crunchy thing — a warm, cozy hello to the evening. Paired with a Champagne Brut, whose fine bubbles lift the richness of the pork and sesame, while its crisp acidity refreshes the palate between bites and makes the snap peas taste even brighter.



FIRST COURSE

Chile Garlic Shrimp and Asian Slaw - shrimp with a little swagger — Bright, bold, and just flirtatious enough to wake up the room. Paired with a Sauvignon Blanc, whose zesty citrus and herbal snap meet the chile-garlic heat head-on, while its clean acidity keeps the slaw crisp, lively, and refreshing.



SECOND COURSE

Sweet and Sour Pork Tenderloin and roasted vegetables — Tangy, comforting, nostalgic, and quietly dramatic. Paired with a Pinot Noir, whose silky red fruit echoes the sauce’s sweetness, gentle earthiness complements the roasted vegetables, and soft tannins frame the pork without overwhelming its tangy glaze.



MAIN COURSE

Roasted Pekin duck in a moo shu wrap with crisp cucumber and hoisin sauce and a Tangy Pickled Cucumber Salad - Duck dressed in its finest — tender, savory, wrapped with cucumber crunch. The pickled salad keeps everything bright. Paired with a Cru Beaujolais, lightly chilled, whose juicy red fruit softens the hoisin’s sweet-savory depth, gentle tannins flatter the duck’s richness, and bright acidity keeps the cucumber and pickled salad feeling crisp and refreshing.



FINISH

Mango Lassi - A silky, sunny finale — both refreshing and indulgent. Paired with a Sake — vibrant citrus, gentle sweetness, and a bright aromatic lift that keeps the lassi feeling feather-light, while the sake’s clean finish balances the yogurt’s creaminess and lets the mango stay vivid through the final sip.

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

