

“GRAPE EXPECTATIONS: A PLAYFUL PLATES  
PARTY” AT BRAMPTON 1860  
“AUTUMN IN FULL SWING: A HARVEST SUPPER”  
OCTOBER 15, 2026 6:00-8:00PM

WITH AUTUMN NOW IN FULL SWING, BRAMPTON 1860 INVITES GUESTS TO SETTLE INTO THE SEASON’S COZY ABUNDANCE—ORCHARD FRUIT, HARVEST VEGETABLES, CHESAPEAKE FLAVOR, & GLASSES POURED WITH PURPOSE. JOIN US FOR A FIVE-COURSE TASTING EXPERIENCE DESIGNED TO FEEL WARM, POLISHED, AND DELIGHTFULLY UNBUTTONED, WITH JUST ENOUGH BRAMPTON MISCHIEF TO KEEP THE EVENING GLOWING LONG AFTER THE LAST SIP.

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

**Salmon Rillettes** — Silky poached and smoked salmon with crème fraîche, lemon, and chives: bright, rich, and ready to mingle. Paired with Tutelo Prosecco, Italy — bright, bubbly, and perfect with the salmon’s richness.



## FIRST COURSE

**Apple Salad** — Crisp apples, juicy grapes, tart berries, blue cheese, candied pecans, and roasted pepitas gather for a crunchy little orchard number with just enough sass to flirt with fall. Paired with Backsberg Chenin Blanc, S. Africa — bright, textured, and apple-kissed in all the right ways.



## SECOND COURSE

**Maryland Crab Succotash** — Chesapeake crab cozies up with sweet corn and garden vegetables in a local harvest favorite that arrives buttery, bright, and proud of itself. Paired with Azienda Uggiano Vermentino, Italy — bright, coastal, and just the right salinity to make the crab feel right at home.



## MAIN COURSE

**Roasted Pork Tenderloin with Fresh Plum Sauce** — Tender pork meets a yummy plum sauce for a sweet-savory main that feels like fall politely pulling up a chair. Served with **Smashed Zucchini with Tahini-Ginger Dressing**. Paired with Castillo de Fuendejalon, Campo de Borja Crianza, Spain — lively, fruit-forward, and more than happy to keep the plum sauce company.



## FINISH

**Rustic Blackberry Plum Galette** — Jammy blackberries and plums tuck into a golden, buttery crust for a finale that is rustic, charming, not remotely shy. Paired with Les Alliés Pétillant Naturel Rosé—lightly sparkling, berry-forward, and sweet enough to leave a good impression.

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

