

“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY”
AT BRAMPTON 1860
“AUTUMN HARVEST”
SEPTEMBER 18, 2025, 6:00-8:00PM

EXPERIENCE A PLAYFUL EVENING AT OUR 19TH-CENTURY MANOR,
WHERE EXPERTLY CURATED PAIRINGS OF FINE WINE AND
EXQUISITE BITES CELEBRATE TASTE AND TRADITION.
DELIGHT IN OUR “AUTUMN HARVEST” SMALL PLATES MENU, EACH
COURSE HIGHLIGHTING THE BOUNTY OF THE LAND AND
PERFECTLY PAIRED TO ELEVATE YOUR DINING EXPERIENCE.



STARTER

Begin the evening with Autumn Squash Soup. A cozy blend of roasted squash, warm spices, and a hint of sweetness. Topped with crunchy pumpkin seeds and bacon. Perfect for a crisp fall day! Paired w/Gundlach Bundschu, Gewürztraminer Estate Vineyard, California



FIRST COURSE

Enjoy Pear-Fig Salad. A refreshing mix of juicy pears, sweet figs, and crisp greens, topped with savory gruyère cheese, roasted pecans and a drizzle of balsamic. A perfect balance of flavors and textures! Paired w/Comtesse De Malet Roquefort, Bordeaux Rouge, France



SECOND COURSE

Indulge in Shrimp Chowder with Herb Drop Biscuits. A creamy, savory chowder brimming with tender shrimp and hearty vegetables, paired with fluffy herb drop biscuits. A comforting and delicious duo! Paired w/Bouchard Aîné & Fils, Chablis, France



THIRD COURSE

Savor fall favorites with Cherry-Glazed Roast Pork with Roasted Garlic-Parmesan Fingerling Potatoes: Tender roast pork with a sweet and tangy cherry glaze, served alongside crispy fingerling potatoes roasted with garlic and Parmesan. A perfect harmony of flavors! Paired w/Roco Winery, Pinot Noir Gravel Road, Oregon



FINISH

Finish your meal with Apple Cider Donut Cake. This moist and flavorful cake, dusted with cinnamon sugar is a sweet and nostalgic treat to end your dinner on a high note! Paired w/August Kessler, Riesling Qualitätswein Dry, Germany

\$65 per person plus tax and gratuity

