

play
FOOD & WINE



news, events, and what's cooking... Fall 2011

Congratulations to the Happy Family!

Please join us in welcoming
the youngest
member of the Play family!

Zara Annabelle McDiarmid
born on July 23, 2011

Courtesy of our resident Sommelier,
Grayson, and our amazing
Head Server, Anne-Marie



*Another Welcomed
Family member!*

We at Play are thrilled
to introduce our new
service manager,

Lynda Hosking



She's the perfect complement to our
front of the house operations. When
you meet her, we're sure you'll agree!

Check out this month's

OTTAWA MAGAZINE

Where *Natalie MacLean* rates:

Play food & wine as having
Ottawa's #1 Wine List!

AND our Chef de Cuisine,

Katie Brown Ardington

is showcased alongside some of the
city's key culinary ladies in
Shawna Wagman's feature,
"Stirring the Pot"



Richelle's Perfect Fall Salad

1 pie pumpkin	1 cup white wine
20 brussel sprouts	1 tsp cinnamon
2 shallots	1 tsp cumin
¼ cup dried cranberries	1 tbsp thyme
1/3 cup walnuts	¼ cup bacon fat
	¼ cup canola oil
	2 tbsp cold butter

Preheat oven to 350, and toast walnuts for about 5 minutes. Cool.

Peel and julienne shallots and set aside.

Clean brussel sprouts and cut each in half. Boil in salted water for 1.5 minutes. Remove and shock in a bowl of ice and water. Drain in a colander and set aside.

Preheat oven to 400. Peel and dice pie pumpkin, coat with half of bacon fat and canola oil. Toss with cinnamon, cumin and thyme. Season with salt and pepper. Place on a sheet tray and put in to oven. Roast for 20 min, or until tender.

While pumpkin is roasting, heat the rest of the canola oil and bacon fat in a large sauté pan. Add in the brussel sprouts. Brown for about 3 minutes, until nice and caramelized. At the very end of cooking add in julienne shallots, deglaze with white wine and add in cold butter.

Toss together roasted pumpkin, walnuts, dried cranberries and brussel sprouts. Place in a serving dish. Serves 8 people.

Please join us in welcoming our very own

Richelle Hudspeth



to her new role as Sous-Chef at Play!

Grayson's Pairing

This is a salad with a ton of flavour so we want to make sure the wine doesn't get lost to the bolder ingredients like cranberries, cumin, cinnamon and smoky bacon fat. But it's a salad with some green components like brussel sprouts, thyme, and shallots, so I would opt for a wine to complement those flavors with enough body hold up to such a rich salad.

The first wine that jumped to my mind was a Pinot Noir from Flat Rock Cellar's 2009 offering from the Twenty Mile Bench in Niagara*. It also happens to be \$2 off right now which makes it \$17.95. (The rule of thumb in the wine world is if you find a good Pinot Noir under \$20 you buy it!) This one has everything it's supposed to have; a solid core of red berry fruit, some clovey Christmas spice and touch of earthiness to work beautifully with the pumpkin salad. It's in very good supply in Ottawa so it should not be hard to find. Enjoy!

*Vintages #1545