

play

FOOD & WINE



Celebrate the Holidays at Play food & wine...

Play is thrilled to host private seated dinners for up to 42 guests or standing cocktail events for up to 120 guests in our first floor dining room overlooking the Byward Market. Our Chef de Cuisine, Tim Stock, creates unique menus of 3-5 courses for seated dinners. Stand up events can feature tasty passed canapés or food stations for your guests to enjoy for your special celebration.



For semi-private celebrations, we can accommodate up to 26 guests for seated dining on our second floor, while enjoying our à la carte menu, or a prix-fixe menu of your choosing.



For more details or to book your holiday party with us today, please contact us at info@playfood.ca or 613-667-9207.

Psst...Scroll down for a sneak peek at a delicious recipe!

What's cooking at Play food & wine...

From Chef Tim's Recipe Book... Autumn Spiced Creme Brûlée

8 Cups 35% Cream
20 Egg Yolks
1 Vanilla Bean
2 Star Anise (whole)
2 Cloves (whole)
1/2 Inch Piece Fresh Ginger
1 Cinnamon Stick (halved)
Pinch Grated Nutmeg

- ◆ Combine cream, vanilla (pods too!), star anise, cloves, cinnamon, nutmeg and 1/3 of the required sugar.
- ◆ Stir until sugar dissolves; bring to scalding.
- ◆ Remove from heat and steep 5 minutes. Strain, and re-boil.
- ◆ Combine remaining sugar with egg yolks and whisk to dissolve sugar.
- ◆ Slowly pour 1/3 of hot cream while whisking.
- ◆ Return hot cream and eggs to remaining hot cream and stir.
- ◆ Pour into ramekins and bake at 225° in a water bath until a 'loonie-sized' circle jiggles!
- ◆ Remove from heat.
- ◆ Allow to cool in fridge completely before eating.Enjoy!

Our Sommelier Connor suggests the perfect wine pairing...

"I've chosen the late harvest Gewurtztraminer from Hidden Bench in Niagara, in order to play off the complex spice characteristics of the creme brûlée. An array of spices including cardamom, nutmeg and cinnamon pair really well with the great fruit characteristics in this wine including: candied mandarin, sweet white peach and layers of honeyed lychee. While rich and unctuous, this wine isn't so sweet as to overpower the gentler nature of the dessert. The Hidden Bench late harvest Gewurtz is sourced exclusively from organic, estate grown fruit and is available by-the-glass right now."

-Connor Gallagher



Join us in cheering on our very own Chef de Cuisine, Tim Stock, at this years' Gold Medal Plates Culinary Competition!

On Monday November 9th, 2015, Chef Tim and his creative kitchen team will be competing with Ottawa's Top Chefs in support of the 2016 Rio Olympic games. Visit them online to find out more:

www.goldmedalplates.com

