

play

FOOD & WINE
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*Ring in the New Year
at Play food & wine*

We are happy to announce that we are now taking reservations for a unique New Years Eve celebration. Please join us in welcoming 2017 over a beautifully prepared 3 or 4-course menu with specially selected wines.

Early Seatings 6:00, 6:30, 7:00 PM

3-course menu for **\$58.00** per guest, plus tax and gratuity

Specially selected wine pairings available for an additional **\$35.00** per guest, plus tax and gratuity

Late Seatings

8:00, 8:30, 9:00, 9:30, 10:00 PM

4-course menu for **\$79.00** per guest, plus tax and gratuity

Specially selected wine pairings available for an additional **\$45.00** per guest, plus tax and gratuity

Scroll down for a look at the menus...

To make reservations, and for all inquiries please call us at 613-667-9207 and speak with a manager.

Give the Gift of Great Food this Holiday Season!

Purchasing our online gift cards is easy and completely secure. Visit our website at www.playfood.ca

Play food and wine gift cards are also redeemable at our sister restaurants Beckta dining & wine and gezellig. They have no expiry date and are a great choice for family, friends, employees and clients.





New Year's Eve 2016

Three Course Menu

mixed artisan charcuterie

or

fresh fig salad / orange dried fig chutney / spiced walnuts / blue cheese mascarpone fondue /
pancetta chip / blood orange / chervil

or

scallop crudo / Traynor vermouth meringue / beet fluid gel / watermelon radish /
pressed grapes / pistachio / nigella seed

or

grilled sweetbreads / winter mushroom ragout / pomegranate / celeriac purée / radish sprouts



Israeli cous cous "risotto" / sauce vierge / tarragon / swiss char / red quinoa / kalamata olive

or

BC halibut / black garlic / parmesan broth / beluga lentils / red watercress /
green watercress vinaigrette / salsify

or

lemon ricotta gnudi / pasta clams / saffron scented lobster broth /
pickled garlic scapes / kale chips / argon oil

or

grilled AAA striploin / risotto / piperade / roasted brussel sprouts /
cipollini onions / hen of the woods



floating island / poached meringue / eggnog custard / bailey's /
candied pecans / sugar thread

or

chocolate pavlova / bocca negra / rocher gelato / espresso caramel / hazelnut praline

or

artisan cheese selection

\$58.00 per person, plus tax and gratuity

Optional wine pairing available for \$35.00 per person



New Year's Eve 2016

Four Course Menu

mixed artisan charcuterie

or

fresh fig salad / orange dried fig chutney / spiced walnuts / blue cheese mascarpone fondue /
pancetta chip / blood orange / chervil

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scallop crudo / Traynor vermouth meringue / beet fluid gel / watermelon radish /
pressed grapes / pistachio / nigella seed

or

grilled sweetbreads / winter mushroom ragout / pomegranate / celeriac purée / radish sprouts

or

lemon ricotta gnudi / pasta clams / saffron scented lobster broth /
pickled garlic scapes / kale chips / argon oil

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Israeli cous cous "risotto" / sauce vierge / tarragon / swiss char / red quinoa / kalamata olive

or

BC halibut / black garlic / parmesan broth / organic olive oil / beluga lentils / red watercress /
green watercress vinaigrette / salsify

or

grilled AAA striploin / risotto / piperade / roasted brussel sprouts /
cipollini onions / hen of the woods

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floating island / poached meringue / eggnog custard / bailey's /
candied pecans / sugar thread

or

chocolate pavlova / bocca negra / rocher gelato / espresso caramel / hazelnut praline

or

artisan cheese selection

\$79.00 per person, plus tax and gratuity

Optional wine pairing available for \$45.00 per person