

play

FOOD & WINE
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Celebrate New Year's Eve With Us!

We are now taking reservations for a unique New Years Eve celebration. Please join us in welcoming 2016 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 \$55.00 per guest, plus tax and gratuity

Hand 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, 10:30, 11:00 PM

4-course menu for \$75.00 per guest, plus tax and gratuity

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

To make reservations, and for all inquiries please call us at 613-667-9207 or email us at info@playfood.ca

Scroll down for a look at the menus...

Purchasing our online gift cards is easy, safe and secure. You can provide payment via Paypal, or by Phone. If you do choose to pay online, your credit information is never saved. [Purchase Online Gift Cards](#)

Play food & wine gift cards are available and redeemable at Play or our sister restaurants, Beckta dining & wine, and gezellig. They have no expiration date and are a great choice for family, employee rewards, sales incentives, client recognition and corporate entertaining.

Give the Gift of Play food & wine!





New Year's Eve 2016

Three Course Menu

mixed artisan charcuterie

or

mushroom paté / mascarpone / chèvre / pickled scape / crispy sweetbread /
espelette pepper / kalamata olive purée / crostini

or

tuna tartare / charred scallion & purple corn relish / avocado cream / radish /
cilantro / taro root chips

or

blue cheese gnudi / vanilla pear gastrique / watercress vinaigrette /
toasted nigella seed / tender greens



Yukon gold potato risotto / piperade / Christophe's mushrooms / Brussels sprout / cipollini onion

or

grilled branzino / crispy risotto cake / lobster broth / charred lemon /
sun-dried tomato pesto / basil oil

or

Pacific salmon / Pernod / confit fennel / white bean purée / horseradish
meringue / pike caviar

or

grilled beef striploin / wild mushroom sauce / spaghetti squash / wilted greens /
sweet onion purée



passion fruit curd / Champagne gelée / baked pistachio meringue /
mascarpone-berry gelato / pineapple chip

or

white chocolate panna cotta / chocolate pot de crème / lavender honey /
hazelnut phyllo cookie / burnt espresso caramel / raspberry coulis

or

artisan cheese selection

\$55.00 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

mushroom paté / mascarpone / chévre / pickle scape / crispy sweetbread / espelette pepper /
kalamata olive purée / crostini

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tuna tartare / charred scallion & purple corn relish / avocado cream / radish /
cilantro / taro root chips

or

blue cheese gnudi / vanilla pear gastrique / watercress vinaigrette /
toasted nigella seed / tender greens

or

grilled branzino / crispy risotto cake / lobster broth / charred lemon / sun dried
tomato pesto / basil oil

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Yukon gold potato risotto / piperade / Christophe's mushrooms / Brussels sprout / cipollini onion

or

Pacific salmon / Pernod / confit fennel / white bean purée / horseradish
meringue / pike caviar

or

grilled beef striploin / wild mushroom sauce / spaghetti squash / wilted greens /
sweet onion purée

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passion fruit curd / Champagne gelée / baked pistachio meringue / mascarpone berry gelato /
pineapple chip

or

white chocolate panna cotta / chocolate pot de crème / lavender honey / hazelnut phyllo
cookie / burnt espresso caramel / raspberry coulis

or

artisan cheese selection

\$75.00 per person, plus tax and gratuity

Optional wine pairing available for \$45.00 per person