

# play

FOOD & WINE



## 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 2015 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, 11:30 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

Scroll down for a look at the menus...

To make reservations, and for all inquiries please call us at 613-667-9207 or email us at [info@playfood.ca](mailto:info@playfood.ca)



## New Year's Eve 2014

### Three Course Menu

mixed artisan charcuterie

or

fresh fig / champagne lavender vinaigrette / vanilla honey / spiced pistachio praline / micro green / chèvre

or

rabbit terrine / cumberland sauce / guanciale / sage pine nuts / micro mustard green

or

smoked sable fish / black garlic aioli / caper berry pickled barley / red watercress / cucumber

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house made ricotta gnudi / pickled king eryngii mushroom / red kitten spinach / mustard green / brown butter / roasted chestnut

or

grilled sweetbreads / celeriac puree / brussel sprout kimchi / lemon oil / black radish sprout / roasted peanuts / palm sugar

or

matcha crusted halibut / wakame salad / spicy miso mushroom broth / pork rind

or

grilled AAA striploin / truffled yukon potato risotto / honey mustard glazed heirloom carrots / zucchini / mushroom leek chutney

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bocca negro brownie / espresso caramel / crushed cocoa meringue / hazelnut gelato / banana mousse

or

warm butter tart millefeuille / dried dates / rum raisins / eggnog pudding

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 2014

### Four Course Menu

mixed artisan charcuterie

or

fresh fig / champagne lavender vinaigrette / vanilla honey / spiced pistachio praline / micro green / chèvre

~

rabbit terrine / cumberland sauce / guanciale / sage pine nuts / micro mustard green

or

smoked sable fish / black garlic aioli / caper berry pickled barley / red watercress / cucumber

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or

warm butter tart millefeuille / dried dates / rum raisins / eggnog pudding

or

artisan cheese selection

*\$75.00 per person, plus tax and gratuity*

*Optional wine pairing available for \$45.00 per person*