

play

FOOD & WINE

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



Easter Weekend Hours

**Good Friday, CLOSED for lunch,
opening for dinner at 5:30p.m**

Easter Sunday- open for lunch & dinner

Easter Monday- CLOSED

**Try our new
Spring cocktail
at home today!**

Our resident mixologist
James Gallant has
created a cocktail that
will jump start you right
into the Spring season.

The Brunt Orange Blossom

1 oz Dillion's Gin

1/2 oz St. Germaine Elderflower liqueur

1/2 oz Triple Sec

1 oz Orange Simple syrup

- Shaken on ice
- cut a piece of orange rind off, squeeze to release the essential oils and light with lighter
- place rind in cocktail and enjoy



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Tuesday, April 29th 2014

We are thrilled to announce our upcoming Spring Wine Dinner with our friends at Seed to Sausage

Our Chef de Cuisine Tim Stock has created a diverse 4-course menu featuring ingredients from Seed to Sausage, Ontario's most compelling charcuterie house. Each course will be paired with wines hand selected by our Wine Director Kerri Smith.

Michael McKenzie of Seed to Sausage will be in house to talk about his new store in Ottawa and the products that are featured in the evenings menu. Since his launch in 2011, we have been enamoured with Michael's unique and authentic offerings.



Seating is limited, so please contact us at info@playfood.ca or 613-667-9207 for further information and to book a reservation.

Seating is of a communal nature in tables of 8 to 10 guests. The cost is \$95.00 per person, plus tax and gratuity for this special menu, and its creative wine pairings.



SEED TO SAUSAGE

local. ethical. humble.



4-course menu with wine pairings
Tuesday, April 29th at 6:30p.m
Hosted by Michael McKenzie of Seed to Sausage

Seed to Sausage Charcuterie

FIRST

*Porchetta di Testa/ pickled vegetables/ beet ketchup/ puffed mustard/
sweet potato chips/ spiced honey*

SECOND

*Smoked Sturgeon/ deviled egg/ frisée/ lemon vinaigrette/
pickled scape aioli/ black radish sprouts*

THIRD

*Beau's 'Bog Water' Sausage/ grainy mustard & mushroom broth/
caraway-thyme mashed turnip/ pearl onion/ bok choy tips*

FOURTH

*Maple-Smoked Guanciale/ peanut brittle/ dried cherry compote/
maple chantilly/ chocolate brownie*

For more information on Seed to Sausage click [here](#) to view their website.