



Riesling Summer Wine Dinner

Join us on Sunday, July 27th at 6:30p.m when our Wine Director Kerri Smith will pair a selection of Rieslings with a special 3-course menu.

Our Chef de Cuisine Tim Stock has designed a three course menu to complement the side by side pairing of Rieslings that Kerri has selected for the evening.

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 \$80.00 per person, plus tax and gratuity for this special menu, and its creative wine pairings.

3-course menu with side by side wine pairings
Sunday, July 27th at 6:30p.m
Hosted by our Wine Director Kerri Smith

Passed Canapés

Riesling, Sekt, Reinhartshausen, Rheingau, Germany, NV

FIRST

tilapia ceviche / sweet potato purée / lime / grilled corn / cilantro
Riesling, Foxcroft block, Wismer Vineyard, 2027 Cellars, Niagara, 2012
Riesling, Foxcroft block, Wismer Vineyard, Leaning Post, Niagara, 2013

SECOND

pork belly / spicy Thai sauce / sweet onion purée / Thai basil /
forbidden rice / baby bok choy / cauliflower
Riesling, Rolly Gassmann, Alsace, France, 2009
Riesling, Kabinett, Marcobrunn, Schloss Schönborn, Rheingau, Germany, 2008

THIRD

apple strawberry strudel / apple compote / caramel chantilly
Riesling, Indian Summer, Cave Spring, Niagara, 2011
Riesling, Indian Summer, Cave Spring, Niagara, 1999

*Wine pairings may be subject to change