

*Summertime, and the livin' is easy...*

# play

FOOD & WINE

## Upcoming Holiday Hours

**July 1st, 2016:** CLOSED for Canada Day

**August 1st, 2016:** CLOSED for the  
Civic Holiday

Call us at 613-667-9207 for reservations, or visit us online at  
[www.playfood.ca](http://www.playfood.ca)

## Book Your Private Event With Us!

Did you know that Play is a great venue for functions of all kinds? We have the capability to hold a fantastic seated affair for 42, or a lively standing function for as many as 120!

If you're still looking for the perfect venue for a rehearsal dinner, wedding, or a great location for your corporate meeting, please contact us at [info@playfood.ca](mailto:info@playfood.ca) for more information. We would love to have you!

## Cutting the Foil

*What our Sommelier has in store for you this season...*

It's my pleasure to announce that this month, Play will be unveiling a new wine flight program, running on the **last Thursday of every month**. Wine flights are a great way to explore the many wine regions and varietals of the world. This month we will be showcasing wines from the Canary Islands. Renown for their volcanic soils and marked mineral expression, the Canary Islands boast a range of roughly 80 different grape varietals. The wine flights will take place this month on June 30.

To showcase the potential of this region, I've chosen wines based on the following varietals: Vijariego Blanco, Gual and Tintilla from Vinatigo winery. The flight will include 3 wines, served in 2-ounce portions at a value of \$21. Prices will change each month depending on the theme.

I look forward to welcoming you all!  
Sincerely your humble host and Sommelier,

Connor Gallagher





## **From Chef Tim's Recipe Book...**

### ***Late Harvest and Lavender Fig Salad***

#### Late Harvest Marinade

1/2 Cup Late Harvest Wine (125ml)  
1 Cup White Wine Vinegar  
1/4 Cup Honey  
3 Cups Olive Oil  
Salt and Pepper

- ◆ Whisk all ingredients together
- ◆ Season to taste
- ◆ Marinate figs for at least one hour

#### Lavender White Wine Vinaigrette

2 Tbsp. Lavender  
1 Cup White Wine Vinegar  
2 Cups Olive Oil  
1 Tbsp. Dijon Mustard  
1/4 Cup Honey  
Salt and Pepper

- ◆ Steep lavender in vinegar for 5 minutes on low heat
- ◆ Remove from heat and allow to steep at room temperature for 10 minutes
- ◆ Strain and reserve the vinegar; allow to cool
- ◆ Combine ingredients in blender, except oil
- ◆ On high speed, slowly add oil
- ◆ Mix well
- ◆ Allow to set

#### Candied Pecans

1 Cup Chopped Pecans  
2 Tbsp. Maple Syrup  
1/4 Tsp. Salt

- ◆ Stir together pecans and syrup in a saucepan over medium heat
- ◆ Sprinkle with salt
- ◆ Stir constantly for 2 minutes
- ◆ Coat a plate with cooking spray, spread pecans and allow to cool

