

# play

FOOD & WINE  
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## Play Holiday Hours

December 24-26, 2017 - CLOSED

December 31 - 6:00pm - 2018

January 1, 2018 - CLOSED

## **We still have reservations available for our unique New Years Eve celebration.**

Please join us in welcoming 2018 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 **\$59.00** per guest, plus tax and gratuity  
Specially selected wine pairings available for an additional  
**\$38.00** per guest, plus tax and gratuity

### Late Seatings

8:00, 8:30, 9:00, 9:30, 10:00 PM

4-course menu for **\$85.00** per guest, plus tax and gratuity  
Specially selected wine pairings available for an additional  
**\$49.00** per guest, plus tax and gratuity

**\*Substitute a glass of Champagne as one of your pairings  
for an additional \$10 per guest.**

**Scroll down to look at our menus...**

**To make reservations, and for all inquiries please call us at  
613-667-9207 and speak with a manager.**



**Purchasing our online gift cards is easy and completely secure.**

**Visit our website at [www.playfood.ca](http://www.playfood.ca)**

Play food and wine gift cards are also redeemable at our sister  
restaurants Beckta dining & wine and gezellig.

They have no expiry date and are a great choice for family,  
friends, employees and clients.



## New Year's Eve 2017

### Three Course Menu

mixed artisanal charcuterie

or

tender greens salad / crispy shallot / golden beet / honey peach vinaigrette /

C'est Bon chèvre

or

beet cured Ivory salmon / dill / shaved fennel / orange / arugula pesto / coriander cracker

or

grilled sweetbread / blood orange / Marsala / winter mushroom ragu / charred scallion relish

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pearl barley risotto / watercress purée / pickled garlic scape relish / shaved pecorino /

toasted red quinoa

or

seared scallops / double smoked bacon / miatake mushroom / cipollini onion /

sunchoke purée / Brussels sprout

or

miso poached ling cod / corn sambal / confit fennel / scallion and ginger oil / bok choy /

Yakiniku sauce

or

grilled AAA striploin / bone marrow crusted potato pavé / roasted heirloom carrot /

bordelaise sauce

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orange and white chocolate fudge / orange marmalade / pistachio pavlova /

Saskatoon berry compote

or

sticky date pudding / hot brandy butterscotch / French vanilla gelato /

maple candied cashew

or

artisanal cheese selection

**\$59.00 per person, plus tax and gratuity**

Optional wine pairing available for \$38.00 per person

**\*Substitute a glass of Champagne as one of your pairings for an additional \$10 per guest.**



## New Year's Eve 2017

### Four Course Menu

mixed artisanal charcuterie

or

tender greens salad / crispy shallot / golden beet / honey peach vinaigrette /  
C'est Bon chèvre

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beet cured Ivory salmon / dill / shaved fennel / orange / arugula pesto / coriander cracker

or

grilled sweetbread / blood orange / Marsala / winter mushroom ragu / charred scallion relish

or

seared scallops / double smoked bacon / miatake mushroom / cipollini onion /  
sunchoke purée / Brussels sprout

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pearl barley risotto / watercress purée / pickled garlic scape relish / shaved pecorino /  
toasted red quinoa

or

miso poached ling cod / corn sambal / confit fennel / scallion and ginger oil / bok choy /  
Yakiniku sauce

or

grilled AAA striploin / bone marrow crusted potato pavé / roasted heirloom carrot /  
bordelaise sauce

~

orange and white chocolate fudge / orange marmalade / pistachio pavlova /  
Saskatoon berry compote

or

sticky date pudding / hot brandy butterscotch / French vanilla gelato /  
maple candied cashew

or

artisanal cheese selection

**\$85.00 per person, plus tax and gratuity**

Optional wine pairing available for \$49.00 per person

**\*Substitute a glass of Champagne as one of your pairings for an additional \$10 per guest.**