Harvey's Point : Tasting Menu

Harvey's Point Restaurant

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Dear Guest

We invite you to enjoy Chef Colin’s Tasting Menu for a €10 supplement based on our 4-Course Table d’Hote Menu at €55.

The set 7-Course Tasting Menu has a choice of Main Course and Coffee or Tea included.

We recommend the entire table to select the Tasting Menu.

Thank you. Chris & Colin

A short description of items from our tasting menu follows. We are also happy to provide a detailed description of the creation of each dish as a memento.

(1) CURED ORGANIC SALMON: The main difference between organic salmon and farmed salmon is the food they are fed. Organic salmon is fed only on organic food, with no genetically modified additives. Salmon are also reared in much larger pens than regular farmed salmon, allowing them more space, to thrive. We cure the whole salmon fillets in a wet cure, made up of water, vinegar, sugar, salt, various spices, coriander and fennel. The salmon is cured in this mix for 18 hours, then removed from the cure and left to dry in the fridge for a further 24 hours.

We then portion it and serve.

Allergens: Gluten, Egg, Nut, Sulphur, Dairy, Mustard

(2) SLOW COOKED BEEF CHEEK: Beef cheek is the facial cheek of the cow. We slow cook the cheek at 125°C for 3-4 hours, with vegetables, herbs, spices, red wine and beef stock. We reduce the cooking sauce and reheat the cheek in this for service, until they are glazed.

Allergens: Dairy, Celery, Sulphur, Gluten, Egg

(3) APPLE & CUCUMBER SORBET: This is water ice made from granny smith apple and cucumber juice. We mix it with a light sugar stock syrup and freeze. It is as a palate cleanser, so not to sweet.

Allergens: None

(4) TURBOT: Often referred to as king of the sea and regarded as one of the best flat fish. Turbot has firm white flesh, similar to halibut. It has a more pronounced fishy taste and more flavour. We pan fry it in oil and butter until golden brown.

Allergens: Shellfish, Egg, Dairy, Sulphur, Celery, Gluten

7-Course Tasting Menu

Amuse Bouche
Chef’s Compliments

Cured Organic Salmon (1)
Cured Organic Salmon, Mooli, Tarragon, Hazelnut, Golden Raisin

Beef Cheek (2)
Slow Cooked Beef Cheek, Epoisse, Baby Vegetables, Croutons, Oxtail Consommé

Apple & Cucumber (3)
Apple & Cucumber Sorbet, Caraway, Sea Salt

Turbot (4)
Pan Fried Turbot, Crab, Polenta, Sea Vegetables, Lemon, Crab Velouté

Lamb (5a)
Loin of Lamb, Confit Shoulder, Feta, Tomato, Asparagus, Black Olive

Fillet of Beef (5b)
Fillet of Irish Hereford Beef, Onion, Mushroom, Potato

Irish Cheese (6)
Gubbeen Cows Cheese from Co. Cork, Knockalara Sheep’s Cheese from Co. Waterford, Grapes, Walnuts, Plum Chutney

Lemon (7)
Candied Lemon Sponge, Mascarpone, Poppy Seed, Lemon

Tea & Coffee

Choose from our selected choice of Coffee, Black Tea and Java Herbal Tea

Favourite Wines by the Bottle

White Heart of Stone €32. BIN 600
2014, New Zealand, Marlborough. 100% Sauvignon Blanc. Produced by Forrest Estate, this is a tingling fresh crisp dry Sauvignon Blanc with vivid gooseberry fruits, nectarine and pears. Lime acidity and crisp bone dry finish.

Red Vinha do Mouro €32. BIN 860
2011, Portugal. Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon. Fruit shines through balanced by silky tannins and firm acidity. Lovely lift, good depth of flavour without feeling heavy.

Menu Pricing

7-Course Tasting-Dinner set price €65

Tasting-Dinner with Wine pairing €95
(served with 1 glass Prosecco and 3 glasses of Wine and 1 Dessert-Glass of Sweet wine with Desserts & Cheese)