

Created by: Debra C, Argen  
**The Harvest Room**

Dinner at the elegantly stylish **The Harvest Room** at [Dunbrody Country House Hotel & Restaurant](#) in Arthurstown, New Ross in County Wexford, Ireland is a perfect complement to the contemporary approach to cuisine.



The Harvest Room is gorgeous with deep red walls and glossy white trim around the French doors and ceiling with elaborate chandeliers, a gold mirror hangs over the white marble fireplace adorned with gold candlesticks and an ornate gold clock on the mantle. There are bold paintings on the walls, sage green slipcovered chairs, pristine white fabric crossed over the large windows, and a colorful carpet on the dark wood floor. A tall green vase arranged with decorative branches set on a large round table in the center of the dining room acts as both a focal point as well as creates a separate dining area. The tables are sumptuously dressed with double print on print white linens, white napkins, votives in crystal bowls, and white gladioli standing proudly in tall footed vases.

Edward F. Nesta and I stayed at Dunbrody Country House Hotel & Restaurant in September 2007, and had a delightful dinner at The Harvest Room experiencing their Summer Menu. Chef/Owner Kevin Dundon and his wife Catherine have created a special home-away-from-home with their intimate 22-room and suite luxury property, where Neil McEvoy is the Restaurant Chef.



The chef began our evening by sending us a delectable Amuse Bouche of Sweet Potato & Yam Soup served in a demitasse and accompanied with apricot and curry rolls and salmon rolls, which had pieces of gravalax baked into the bread. Paired with Château Bel Air 2003, Grand Cuvée de Bordeaux, 14% alcohol, made with a blend of Sauvignon Blanc and Sémillon grapes with mineral and fruity notes, it was perfect to whet our appetites for what was yet to come.

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Edward continued with a first course of Home-Cured Gravalax with Wasabi-Infused Crème Fraiche and a Springroll of Smoked Salmon & Pickled Ginger, and I selected the



Caramelised Dunmore East Scallops & Creamed Sweetcorn with Watercress & Truffle Shavings presented in a deep bowl, which was delightful.

For his main course, Edward selected the Soya & Honey-Glazed Belly of Pork with Pan-Seared Scallops,



Sautéed Cabbage & Hamhock and an Apple Pomme Puree. Beautifully presented as pork topped with mashed potatoes, crowned with sliced scallops, with a ring of a mélange of mushrooms in a rich sauce around the pork. This course was well-paired with Santa Sofia Amarone della Valpolicella Classico 2003, 15% alcohol, made with a blend of Corvina and Rondinella grapes dried for 90 days, aged for 3 years in small Slavonia oak barrels and then bottle aged for 1 year, with its powerful nose and finish.



I continued with the Pithivier of Forest Mushrooms and Smoked Gubeen Cheese with Caviar of Aubergine and Parmesan Infusion, which was a mélange of mushrooms and cheese encased in flaky pastry that had a tantalizingly rich aroma, and quenelles of aubergine caviar. This course was also well paired with Château Yon-Figeac 2003 Grand Cru Classé Saint-Emillon with a fragrant floral nose that was well rounded on the palate with ripe fruit and a hint of tobacco.



We ended the evening with a luscious Trio of Panacottas, which was a lovely assortment of plum, raspberry, and blueberry panacottas with cooked fruit on the bottom, that satisfied our sweet desire without

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being overly filling.



Read about **Dunbrody Country House Hotel & Restaurant** in the **Hotels and Resorts**, **Chefs' Recipes**, **Spas**, and **Luxury Products** sections.

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