**Sparkling Wines**

- **White Heart of Stone**, €35 BIN 600
  New Zealand, Our favorite Marlborough Sauvignon Blanc
- **Pinot Gris Villa Wolf**, €39 BIN 875
  2015. Germany. A dry, crystal clear unoaked high quality wine.
- **Gavi di Gavi**, €44 BIN 886
  2017. Italy. Granny Smith Apples, Melon, Citrus
- **Rosé d’Anjou**, €32 BIN 523
  Easy drinking round and fruity Rosé
- **Red Vinha do Mouro**, €32 BIN 860
  2011. Portugal. Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon
- **Zinfandel, California**, €32 BIN 873
  2013. Morro Bay. Don’t let yourself get confused by a name hard to spell. Wine is beautiful!

**Champagne for Everyone**

- **Forget-Brimont**, €39 BIN 567
  Half Bottle
- **Forget-Brimont Premier Cru**, €59 BIN 568

**Favourite Wines**

- **White Heart of Stone**, €35 BIN 600
  New Zealand, Our favorite Marlborough Sauvignon Blanc
- **Pinot Gris Villa Wolf**, €39 BIN 875
  2015. Germany. A dry, crystal clear unoaked high quality wine.
- **Gavi di Gavi**, €44 BIN 886
  2017. Italy. Granny Smith Apples, Melon, Citrus
- **Rosé d’Anjou**, €32 BIN 523
  Easy drinking round and fruity Rosé
- **Red Vinha do Mouro**, €32 BIN 860
  2011. Portugal. Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon
- **Zinfandel, California**, €32 BIN 873
  2013. Morro Bay. Don’t let yourself get confused by a name hard to spell. Wine is beautiful!

**Mineral Water**

- **Large Bottles (750ml)**, €4.50
  Stil or Sparkling Tipperary, Ireland

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**The Restaurant @ Harvey’s Point**

**4-Course Dinner €59**

**Starters**

- **Scallops**
  Pan Roasted Scallops, Cauliflower, Prune, Pancetta, Hazelnut
- **Tuna**
  Seared Tuna Loin, Wasabi, Yuzu, Soy, Black Sesame
- **Quail**
  Breast & Confit Leg of Quail, Artichoke, Chanterelle, Pine Nut, Blackberry
- **Chicken Liver**
  Chicken Liver Paté. Fig, Plum, Walnut, Sourdough
- **Beetroot & Apple**
  Beetroot & Apple Panna Cotta, Olive, Walnut, Cashew Milk
- **Black Garlic & Ricotta**
  Black Garlic & Ricotta Ravioli, Parsnip, Brown Butter, Egg Yolk, Basil

**Chef’s Special Starter of the Day**

Please ask your Server

**Sorbet**

**Sorbet of the Day**

**Main Courses**

- **Organic Salmon**
  Pan fried Organic Salmon, Chorizo, Langoustine, Sea Purslane, Bouillabaisse
- **Hereford Beef**
  Rotisserie Sirloin of Irish Hereford Beef, Cep, Onion, Bacon, Potato
- **Venison**
  Pink Loin Of Venison, Red Cabbage, Baby Turnip, Malt Biscuit, Blackberry
- **Guinea Fowl**
  Breast of Guinea Fowl, Foie Gras, Celeriac, Cavolo Nero, Liquorice
- **Aloo Tikki (V)**
  Spiced Bangladeshi Style Potato Cake, Date & Tamarind, Veg Julienne, Glass Noodles, Pine Nut
- **Celariac**
  Slow Cooked Celariac, Daikon, Ratatouille, Cavolo Nero

**Chef’s Special Main Course of the Day**

Please ask your Server

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**Allergens:**

- **Eggs**
- **Shellfish**
- **Soybeans**
- **Nuts**
- **Barley**
- **Milk**
- **Sulphites**
- **Spices**
- **Mustard**
- **Fish**
- **Peanuts**
- **Hazelnuts**
- **Sesame Seeds**
- **Wheat**
- **Rice**
- **Sesame Seeds**

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Tasting Menu

**7-Course Tasting-Dinner €69**

To be enjoyed by the entire table

Tasting-Dinner with Wine €99

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

- **Black Garlic & Ricotta**
  Black Garlic & Ricotta Ravioli, Parsnip, Brown Butter, Egg Yolk, Basil
  ****
- **Quail**
  Breast & Confit Leg of Quail, Artichoke, Chanterelle, Pine Nut, Blackberry
  ****
- **Sorbet of the Day**
  ****
- **Organic Salmon**
  Pan fried Organic Salmon, Chorizo, Sea Purslane, Bouillabaisse
  ****
- **Venison**
  Pink Loin Of Venison, Red Cabbage, Baby Turnip, Malt Biscuit, Juniper
  ****
- **Chocolate & Rosewater**
  Chocolate & Rosewater Ganache, Lime, Cocoa Nib, Honeycomb
  ****
- **Irish Cheese**
  Selection of Irish Cheeses from our Cheese Trolley, Grapes, Walnuts, Plum Chutney
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**Tea & Coffee**

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

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First order for our Tasting Menu 8.30pm

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The Restaurant @ Harvey’s Point

4-Course Dinner €59

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17-09-2019
### Liqueur Coffees

- **Café Royale**
  - Hennessy Cognac
  - whipped cream

- **Calypso Coffee**
  - Tia Maria liqueur
  - whipped cream

- **Irish Coffee**
  - Jameson Irish Whiskey
  - whipped cream

- **Caffè Corretto**
  - Italian Grappa
  - with freshly brewed Espresso

- **Amore Caffè**
  - Amaretto Di Saronno
  - with whipped cream

- **Baileys Coffee**
  - Baileys Irish Cream
  - with whipped fresh cream

### PORTS 71ml

- Quinta de la Rosa LBV €6.50
- Quinta de la Rosa Tawny 10 years €9.00

### Glass of Dessert Wine 71ml

- France, Muscat de Beames - De- Venise, Château Pesquié €6.70
- California, Essensia Orange Muscat, Andrew Quady €6.70
- 37.5cl Bottle price €29

### ARMAGNACS 35.5ml

- Saint Vivant VSOP 7.50
- Castarede 1985 24.00

### COGNACS 35.5ml

- Courvoisier, Hennessy VS 6.50
- Hennessy XO 19.50
- Hennessy Paradis 49.00
- Remy Martin VSOP 9.50
- Remy Martin XO 19.50
- Martell, VS 6.50
- Martell, Cordon Bleu 20.00
- Brandy & Baileys 9.50
- Brandy & Port 9.50

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### Desserts

- **Hot Toddy**
  - Ginger Mousse, Lemon, Honey, Oat, Silkie Whiskey

- **Bellagio Coffee**
  - Crème Caramel with Flavours of Bellagio Coffee

- **Bread & Butter**
  - White Chocolate Brioche Bread & Butter Pudding,
  - Vanilla, Blackberry

- **Chocolate & Rosewater**
  - Chocolate & Rosewater Ganache, Lime, Cocoa Nib,
  - Honeycomb

- **Cherry**
  - Warm Cherry Rice Conde, Granny Smith, Cinnamon

### Chef’s Dessert of the Day

Your server will inform you of the delightful Dessert prepared today.

- **Irish Farmhouse Cheese**
  - Choose some great Cheese from our Trolley,
  - all served with Walnuts, Grapes, Plum Chutney

### Coffee Card

- **JOHNSONS COFFEE**
  - Americano, Espresso €2.80
  - Latte, Cappuccino €3.80

### Organic Tea & Herbal Infusions from ‘Java Republic’ €3.80

- **Green Tea**: Yunnan, Ginger & Lemongrass,
- **Herbal Infusions**: Orange Blossom & Honey White Tea, Camomile, Peppermint,
- **Black Tea**: Irish Breakfast, Earl Gray and
  - Ceylon Black Tea (Decaffeinated)

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**Allergens:**

- q = Eggs
- w = Milk
- e = Crustacean
- r = Molluscs
- t = Fish
- p = Peanuts
- s = Sesame Seeds
- g = Soybeans
- s = Sulphites (SO2)
- c = Celery
- m = Mustard
- a = Almonds
- h = Hazelnuts
- w = Cashew Nuts
- b = Barley
- c = Brazil Nuts
- o = Oats
- p = Pistachio Nuts
- n = Pecan Nuts
- s = Chestnut
- m = Macadamia Nuts
- d = Pine Nuts
- v = Wheat
- r = Rye
- b = Wheat
- g = Barley
- m = Malt
- p = Peanuts
- s = Sesame Seeds
- j = Mustard
- a = Almonds
- h = Hazelnuts
- k = Cashew Nuts
- v = Wheat
- r = Rye