

Publication: Irish Tatler
Date: Tuesday, July 1, 2008
Page: 39
Extract: 1 of 4
Circulation: 22.019
Author:
Headline: The style best



the style set



DYLAN MCGRATH, MINT RESTAURANT

I'M AT MY BEST WHEN I AM WITH MY FOUR BROTHERS. ALL WE EVER DO IS LAUGH, WE HAVE NO SECRETS FROM EACH OTHER, AND I FEEL THE MOST AT EASE WHEN IN THEIR COMPANY. ONE THING I WILL NEVER DO IS SERVE BORING FOOD WITH LAZY INGREDIENTS. MY DEATH ROW MEAL WOULD BE GOOD MASHED POTATOES AND IRISH LAMB CHOPS SERVED MEDIUM RARE WITH A WELL MADE ONION GRAVY. I SHOP FOR CLOTHES EVERYWHERE AND ANYWHERE. I WOULD DESCRIBE MY GROOMING ROUTINE AS QUICK AND THOROUGH. MY IDEAL DINNER PARTY GUESTS ARE AL PACINO, PIERRE GAGNAIRE, RAQUEL WELSH (IN HER TWENTIES), SOPHIA LOREN (IN HER FORTIES), KEVIN THORNTON AND KEVIN DUNDON. THE CHEF I ADMIRE MOST IS HESTON BLUMENTHAL. I'VE BEEN VERY IMPRESSED BY HIS SLOW APPROACH TO REFINING HIS FOOD AND HIS CONCEPT. I ALSO ADMIRE MARCO PIERRE WHITE. HE WAS THE FIRST CHEF WHO REALLY SHOWED US HOW QUICKLY SOMETHING CAN BE ACHIEVED WITH SINGLEMINDEDNESS. MY MOST DISAPPOINTING MEAL WAS AT THE GREENHOUSE RESTAURANT IN LONDON. THE MEAL COST £650 - SOME OF IT WAS COLD, A LOT OF IT WAS BORING AND I FOUND IT INCREDIBLY DISAPPOINTING. IF I WASN'T A CHEF I WOULD BE A LOT RICHER, A LOT QUICKER.

MINT RESTAURANT, 47 RANELAGH VILLAGE, DUBLIN 6. TEL: 01 497 8655.