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Changes Underway at the New Harmony Inn

NEW HARMONY, Ind.—Visitors to the New Harmony Inn’s Red Geranium Restaurant this spring will not only notice menu transformations, but interior renovations as well.

The Grapevine Bar, a new addition to the Red Geranium, seats 30 guests in a romantically lit nest with rustic wood wainscoting, hand-painted walls of lush foliage and a vaulted ceiling. Fine liquors—including specialty bourbons and single-malt scotches, a selection of draft beers, and 15 to 20 wines by the glass are available. Red Geranium patrons can even enjoy viewing special events on the Grapevine Bar’s 42-inch flat screen TV.

The main dining room captures the romance of the 19th century through its European ambience and historic flavor. But while improved lighting and a new sound system have been added, the integrity of the room’s artistic fixtures, such as the Tillich Room’s russet, hand-carved doors, remains preserved.

“New amenities, such as a completely new kitchen, will improve the dining experience, but our long-time patrons will find the charm of the restaurant unchanged,” said General Manager Manfred Gerling.

The restaurant emerged from humble beginnings in 1960, when the current owner of the New Harmony Inn started offering freshly baked bread, tea and lemonade to the town’s visitors. It has since evolved into a cornerstone of the community, visited by restaurant connoisseurs from across the country and receiving wide recognition for its cuisine. It was recently voted the most romantic restaurant in the region.

The daily Chef’s Menu features a four-course dinner, including wine pairings and interesting, appetizing dishes, such as the portobello mushroom pesto stuffed pork loin

chop over apple cider-braised root vegetables with French green beans, crispy parsnips and a wild mushroom infused demi-glace.

“It is great to have our talented staff working in new surroundings,” Gerling said. “The Red Geranium’s new, state-of-the-art kitchen in a place with such history, gives our restaurant staff a lot of inspiration to create unique and delicious meals.”