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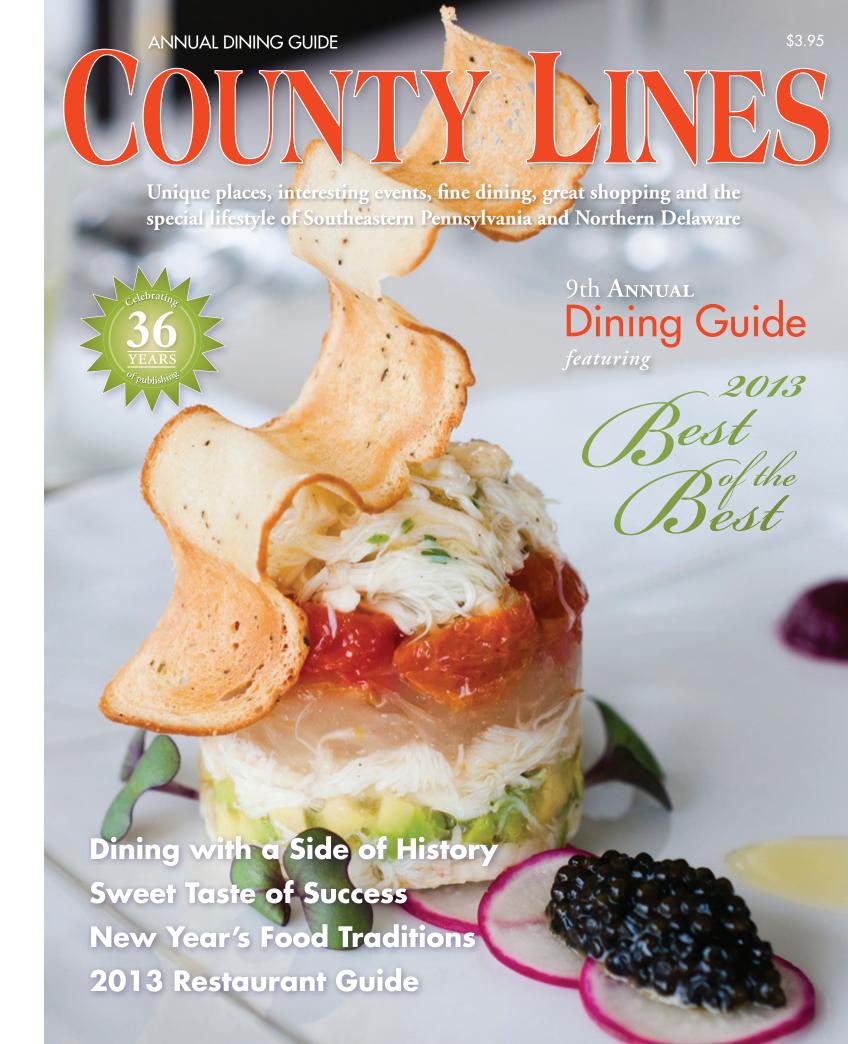






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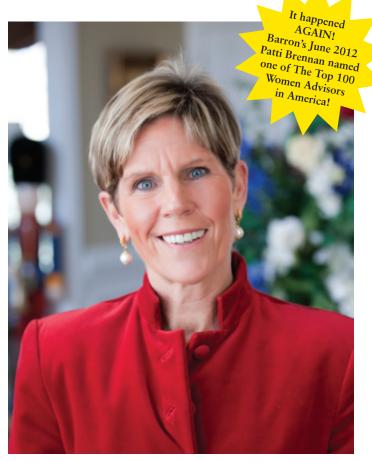
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Worth - One of the Nation's Top Wealth Advisors (2009, 2010, 2011)

The 50 Top Women in Wealth – Wealth Manager Magazine (May 2010)

Philadelphia Business Journal – #2 Top Wealth Advisor (2010)

Registered Rep - Top 50 Independent Broker/Dealer

Barron's - Top 1,000 Financial Advisors (from 2006)

Raised in Radnor, PA, Patricia Brennan has been providing Wealth Management advice right here in West Chester for over 25 years. She is a Georgetown University graduate and earned her CFP® designation in 1990. She is a recognized leader in her industry and serves as the first Chairwoman on the National Advisory Board for Royal Alliance. On a local level, Patti, her husband, Ed, and their four children reside in West Chester, where she is also active in her community. Patti currently serves as a board member for the Chester County Economic Development Council, Cuddle My Kids, and for The Chester County Hospital and Health System.



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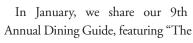
Family Practice

Geriatric Medicine

Internal Medicine

From *the*

Happy New Year! We mark twelve months of our new—it still feels new—larger size County Lines Magazine. We hope you've enjoyed—and continue to enjoy—our big coverage of what's best about Chester County and beyond.



Best of the Best"—our recognition of more than 100 distinctive area restaurants, with picks for Best Newcomers, Best Chef's Tables, Best Bistros, and many more. Let us help you discover great dining in 2013. And our Dining Guide includes even more area restaurants to savor.

In this food-focused issue, Lise Monty interviews local chefs and asks them, in "The Sweet Taste of Success," what has made their restaurant work. In "New Year's Food Traditions," Laura Brennan samples everything from Hoppin' John to 12th Night Cake (served by the DuPonts on January 6).

Malcolm Johnstone dishes up "Dining with a Side of History" about West Chester restaurants that once were police stations, pharmacies, funeral parlors and more. And we whet your appetite for a major foodie fundraiser for a good cause—Taste of Phoenixville, supporting Good Samaritan Shelter, January 17. We end the food coverage with Kristin Collier Van Riper's take on dessert wines.

You'll also find advice that's worth knowing from Glenmede Trust's Chip Wilson, an advocate of investing for the long-term. And we preview The Winter's Tale production by People's Light & Theatre for seasonal entertainment. As always, we've included the Best Local Events to help you enjoy January.

Thank you for reading County Lines.

Jo Anne Durako



Coming February 2013!

The Annual Fine Home & Design Issue.

In the February Issue We:

- Profile a 9,700-square-foot barn conversion
- Go behind the scenes of "House Hunters"
- Follow a foodies' kitchen renovation
- Cover dining, heart healthy cooking, wealth management and the best EVENTS anywhere.



January 2013 Volume XXXVI, Number 5

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Lovely, custom home with gourmet kitchen on 124 park-like acres which includes 2nd house, 9 stall barn & training track. Absolutely magical setting. \$3,495,000



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Fabulous restored Center Hall Georgian colonial near Radnor Hunt, 7+/- acres, pool, barn & the famous 5-story clock tower atop the hill. Unique and Charming! \$2,445,000



East Fallowfield Township

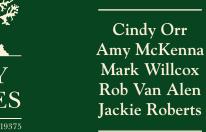
Lovely renovated Victorian on 5+/- acres with award winning gourmet kitchen, exposed stone walls, hardwood floors, 4BR and rustic barn. \$485,000



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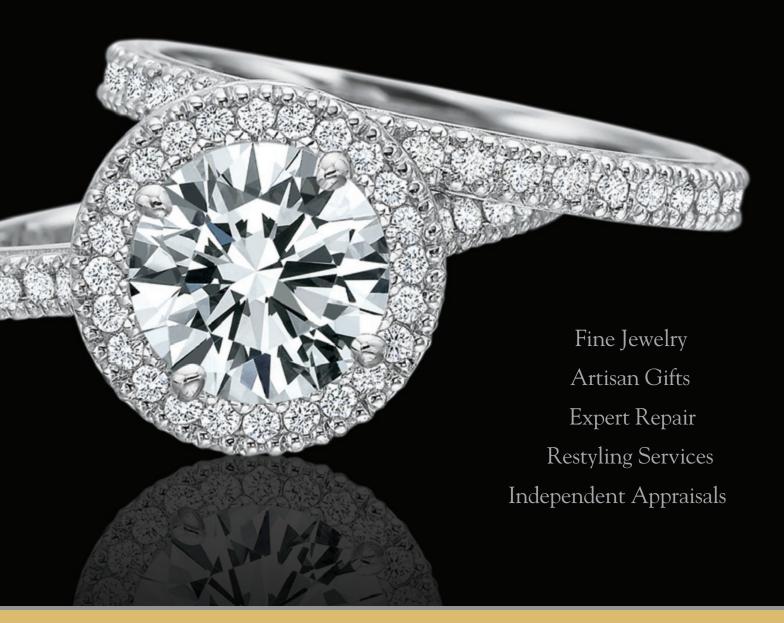
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Restaurants above, clockwise from left: Winberie's, Lily Asian Cuisine, Stockyard Inn, Pepperoncini Sotto Restaurant & Bar



Lessons for a Lost Generation

Chip Wilson, Glenmede Investment and Wealth Management

Why have stocks produced decent longer-term returns out of bear markets?

in finance would have been deemed inexperienced by virtue of never having endured a bear market. Today, there is a whole generation in their early 30s who have mine the global financial system. never experienced a true and sustained bull market. They have seen temporary rallies from the dips, but these spikes ended in reversals that erased all or much of the

These are certainly hard times. Unemployment is high. Growth is slow, and the world's developed economies have accrued sizable debt. In the United States, we are depen-

n the not-too-distant past, a young person working dent on political leaders, supported by ornery electorates, to engineer a debt reduction plan that does not choke off private enterprise, eviscerate social safety nets or under-

> It is also unsurprising that, for the most recent generation of investors, the benefits of a long-term investment horizon are closer to an unsubstantiated rumor than an accepted principle. The title of the book, Stocks for the Long Run, published in 1994, might seem like a joke rather than classic wisdom.

A long-term investment perspective tends to become



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unfashionable in periods when markets trade in a volatile, sideways fashion, as they did in the 1930s and 1970s. Ironically, flat and volatile markets can provide highly fertile ground for profitable long-term investing.

If we look at times of economic hardship, such as those of the '30s or '70s, the 10-year stock returns initiated during these periods tend to look quite strong, particularly following the initial market drops. We have certainly seen a number of such drops in the past decade.

Why have stocks produced decent longer-term returns out of bear markets? Partly, it is because they start at depressed values. The other reason is that stocks return dividends. Dividends, however, are small as a percentage of corporate earnings and cash flow. Companies, particularly larger, well-capitalized ones, are better positioned to maintain and grow dividends today than at any point in recent history.

For those in retirement, spending down their capital, a long-term time horizon may be hard to contemplate. Yet allocating to equities can still make sense in highly distressed markets.

People are living longer. Fixedincome assets are great for stability but, as the name implies, do not provide income growth. If the economy were to undergo an inflationary period, equity dividends would likely rise and could help to offset rising costs.

The need to formulate long-term strategies is not confined to investing. Wealth advisory professionals collaborate with clients and their other advisors on financial planning forecasts and estate planning options. As laws, regulations and circumstances change, numerous tactics can be employed to save money and advantageously transfer assets. Actions taken in this purview can prove to be as valuable as investment decisions.

These difficult times require that we not only measure and manage risks in

the near term, but also incorporate a longer-term perspective that will benefit the future, reminding ourselves of the importance of thinking in terms of decades and generations. ♦

Glenmede leverages its vast resources to provide highly customized investment, fiduciary and wealth advisory services to high-net-worth individuals and families, endowment, foundation and institutional clients, overseeing

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Delaware County

Academy of Notre Dame, The Agnes Irwin School, Country Day School of the Sacred Heart, The Episcopal Academy, Friends School Haverford, Hill Top Preparatory School, Holy Child Academy, Jack M Barrack Hebrew Academy Lansdowne Friends School, Media-Providence Friends School, The School in Rose Valley, Stratford Friends School, The Walden School

Lancaster County

The Janus School, Lancaster Country Day School, Linden Hal

Montgomery County
Abington Friends School, Academy in Manayunk Armenian Sisters Academy, The Baldwin School, Friends' Central School, Germantown Academy, Gladwyne Montesso School, The Haverford School, The Hill School, La Salle College High School, Meadowbrook School, The Miquon School, Mount Saint Joseph Academy, The Montessori School, Perelman Jewish Day School, Perkiomen School, Plymouth Meeting Friends School, The Quaker School at Horsham, Rosemont School of the Holy Child, The Shipley School, The West Hill School, The Wyndcroft School

Philadelphia County Community Partnership School, The Crefeld School, Friends Select School, Germantown Friends School, Greene Street Friends School, Greene Towne School, The Philadelphia School, Project Learn School, St. Joseph's Preparatory School, St. Peter's School, Springside Chestnut Hill Academy, William Penn Charter School

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Good to now

Just a few things we thought you'd like to know for January

Artisan Exchange. Just opened in December, this new indoor market in West Chester is actually a small business collaborative, mostly food focused, but also with a nice variety of specialty items and services—jewelry, salon and spa products, original artwork and more. The Artisan Exchange supports local entrepreneurs who produce handcrafted, sustainable foods and products. Enjoy treats like gourmet cupcakes and artisan popsicles, plus fresh pasta and specialty meats, along with hands-on demos,

live music, food trucks and tasting sessions. Check it out, Saturdays through April 27, 10 to 2. 208 Carter Dr., West Chester. 610-719-0282; Artisan-ExchangeWCPA.com.



BRILL

Brilliant Flower

Show. The British have a word for something that's inventive, dazzling, extraordinary: "Brilliant!" That's the word for the 2013 Philadelphia Flower Show, which will glow with the majestic beauty and creative genius of Great Britain. During January's chill, take heart that the Flower Show will be

open for an extra day—March 2 to 10—for more time to view the world's largest indoor horticultural exhibition, shop for plants and gifts, sample wines and spirits, attend special events and activities, and stop to smell the roses—there will be thousands! And the experience will be "Brilliant!" *TheFlowerShow.com*.

Chester County Pet Food Pantry is on a

mission to keep pets at home and out of shelters by distributing free pet food and care items to those in need, serving nearly 200 families with over 500 pets. Established in 2012, the Pet Food Pantry is a subsidiary of the Animal House Project,



helping pets since 2001. In addition to feeding pets, they host monthly educational classes, pet support groups, offer affordable options for spaying, neutering and vaccinating pets. Donations to their "No Fleas" Market help with operating costs, and the main source of pet food and income is through donations. To volunteer or find out more, visit *LoveMeLoveMyPet.org*.

The Market at Liberty Place. A new

marketplace is opening on State Street in Kennett Square, in what was the Genesis Building and will now be The Market at Liberty Place. The Market will have upscale vendors of fresh produce, seafood, pasta, meats and baked goods—think Ardmore Market, only south. Also nice: outdoor dining, with seating for 100 and retractable glass doors for the winter. Scheduled opening, after the New Year. *LGBProperties.com*.



Slavery Then and Now.

Delia and Jaya, two teenagers living worlds and centuries apart in 19th-century Maryland and 21st-century India, both managed to escape the horrors of slavery. On January 16, during National

Slavery and Human Trafficking Awareness Month, the Chester County Historical Society will bring you their true stories and more on how Chester County residents played a role in their escapes. Learn truths about modern slavery locally and globally and ways you can fight this crime against humanity. Special guest, Carol Metzker, author of Facing the Monster. RSPV@ChesterCountyHistorical.org.



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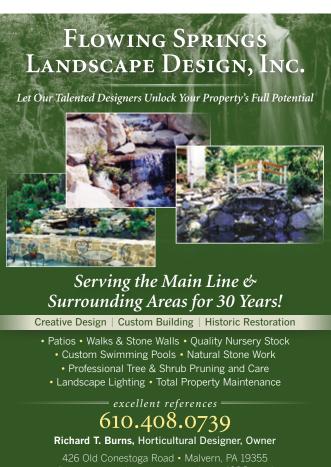


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Academy of Notre Dame's 40th Anniversary Fine Art Show & Sale January 25-February 2

Come see an exhibition of nearly 100 artists' works in a variety of media. The public is invited to attend both the catered reception on Jan. 25, \$45-\$50, 6 to 9 p.m., as well as the show. Academy Mansion, 560 Sproul Rd., Villanova. Daily, noon to 4. Free. 610-212-2768; NDAPA. org/ArtShow.

Longwood Gardens Orchid Extravaganza

January 19-March 24

Escape the cold and enter the dazzling world of orchids with thousands to enjoy, including a living orchid curtain, orchid topiaries, columns, waterfalls and other displays. Experience 20 rooms of pure sunshine, where spring has never left, and you won't want to either. 1001 Longwood Rd. (Rt. 1), Kennett Square. Daily 9 to 5. \$8-\$18. 610-388-1000; LongwoodGardens.org.





Flashdance The Musical

January 29-February 3

Experience the magic all over again. This pop-culture phenomenon is now live on stage with its score of smash hits, including the Academy Award-winning title track "Flashdance-What a Feeling," "Maniac," "I Love Rock & Roll" and 10 new, original songs. DuPont Theatre, 1007 N. Market St., Wilmington, \$70-\$85, Tues-Thurs, 7:30 p.m.; Wed., Sat., Sun., 2 p.m.; Fri.-Sat., 8 p.m. 800-338-0881; DuPontTheatre.com.



Hagley Museum & Library's Invention Convention

January 19-21

Children and their families discover how things work through exploration, innovation and creativity and working together to build inventions using everyday household items. And you can take apart electronics and gadgets to see how they're made. The event will highlight the fascinating new technology of 3-D printing. Use Hagley's Buck Rd. E entrance off Rt. 100, Wilmington. 10 to 4. \$4-\$6. 302-658-2400; Hagley.org.



Designed to entertain and educate about the wonderful world of pets, the Expo offers special attractions (such as The Rainforest Reptile Shows and a Rare Albino Alligator), performances,



hands-on petting opportunities, pet adoptions, vendors and more. Greater Philadelphia Expo Center, 100 Station Ave., Oaks. Fri., 4 to 9; Sat., 10 to 7; Sun., 10 to 5. \$5-\$21. 631-423-0620; PhiladelphiaPetExpo.com.



January 22, 26, 27

"Picks of the Flicks...Pops Style!-Movie Sound Tracks and More." Jan. 22, Fugett Middle School, 500 Ellis La., West Chester, 7 p.m.; Jan. 26, Phoenixville Area High School, 1200 Gay St., Phoenixville, 3 p.m.; Jan. 27, Oxford

Area High School, 705 Waterway Rd., Oxford, 3 p.m. \$5-\$15. 610-701-5701; ChesCoPops.org.

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Best Local Events

Noteworthy in January . . .



January 12

The 2013 Lemon Boll. Wear your best yellow gown and cummerbund to Alex's Lemonade Stand Foundation's annual fundraiser, which features a lively evening of cocktails, dinner, raffle, silent and live auctions and entertainment. Benefits research projects to find a cure for childhood cancer. Philadelphia Marriott Downtown, 1201 Market St., Philadelphia. 6:30 p.m. \$250. 866-333-1213; AlexsLemonade.org.

January 6, February 3

Tour of The Historic Colonial Theatre. Visit the interior of their newly acquired bank building and learn the story behind the theatre. Step "backstage" and peer into the projection booth where the Blob oozed its way into the theatre and the theatre's history. 227 Bridge St., Phoenixville. 12:30. 610-917-1228; The Colonial Theatre.com.



January 25

6th Annual Robert Burns Memorial Whisky Tasting. Sample exceptional single malts from around the world and learn about their qualities, taste and cultural influences. Attendees receive the hand blown whisky glass they use in the evening's tasting as a keepsake. Supports the Classic Film Series at the Colonial Theatre, 227 Bridge St., Phoenixville. 6 p.m. \$125. 610-917-1228. TheColonialTheatre.com.



January 26

WCU Live! RUNA. This vocal and instrumental ensemble offers a contemporary approach to both traditional and newly composed Celtic music through a repertoire of highly energetic and graceful acoustic melodies. Madeleine Wing Adler Theatre, 817 S. High St. Sat, 7:30. \$15-\$20. 610-436-2266; WCUPa.edu.Live.



Art & Craft Shows

Through January 20
17th Annual Bryn Mawr Rehab Hospital Art Ability Exhibit and Sale. Artists from around the world with physical, cognitive, visual and hearing disabilities submit their work to this juried exhibition and sale. 414 Paoli Pk., Malvern. Show hours: daily 9 to 9. 484-596-5710; MainLineHealth.org/ArtAbility.

Through January 26
Wayne Art Center Presents Craft Forms
2012 Exhibition & Sale. Annual, international, juried exhibition, dedicated to enhancing awareness of fine contemporary craft. Open to all professional artists working in clay, fiber, glass, metal, wood or mixed media crafts. 413 Maplewood Ave., Wayne. Mon-Sat, 9 to 5. \$5 contribution. 610-688-3553; WayneArt.org.

Through January 28 Gifted Exhibit at The Art Trust Gallery.

Support the arts this season as you practice the art of thoughtful giving. The exhibit features a wide variety of original artwork by regional artists, offered at neighborly prices. 16 W. Market St. Mon-Fri, 9 to 4:30. 484-467-1664; TheArtTrust.com.

February 2

Paint-Out Chadds Ford. The Chadds Ford Historical Society hosts the 5th annual winter Plein Air event with over 30 juried artists from the Mid-Atlantic region participating. *Feb. 2*, Preview Party with hors d'oeuvres and wine, 5 pm. Exhibit open to public, from 6 pm. 1736 Creek Rd., Chadds Ford. 610-388-7376; ChaddsFordHistory.org.

Design, Home & Boat Shows

February 2–10

Philadelphia Home Show. Discover what's new in home remodeling, decor and more. Meet over 500 experts and see thousands of products and services. The Pennsylvania Convention Center, 12th & Arch Sts., Philadelphia. Sat, 10 to 9; Sun, 10 to 5; Mon-Tues, 4 to 9; Wed-Fri, 11 to 9. \$3-\$13. PhillyHomeShow.com.

February 6–10

The Atlantic City Boat Show. Celebrate life on the water. Climb aboard hundreds of boats for every budget and lifestyle, including luxury motor and sailing yachts, sport fishers, performance boats and personal watercraft. You'll find demonstrations, hands-on clinics and free boating advice. Atlantic City Convention Center, One Miss America Way, Atlantic City, NJ. Wed-Fri, 11 to 8; Sat, 10 to 8; Sun, 10 to 5. \$15. 718-707-0716; ACBoatShow.com.



Family Fun

January 5–6, 12–13, 19–20 Schuylkill Valley Model Railroad Club Open House. Fun for kids of all ages with four different railroads depicted on a 1,000+ sq. ft. model, Thomas the Tank Engine, a scavenger hunt and more. 400 W. Main St., Phoenixville. 1 to 5. Free. 610-935-1126; SVMRRC.com.

Local Winter Farm Markets

Bryn Mowr Formers Morket, Lancaster Ave. at Bryn Mawr train station. **Yearround**, Sat, 9 to 1. BrynMawrFarmers Market.com.

Kennett Square Farmers Market, downtown. Winter Hours, 1st & 3rd Fri, 2 to 5. 610-444-8188; HistoricKennettSquare.com.

Lancaster Central Market, 23 N. Market St. **Year-round,** Tues, Fri, 6 to 4; Sat, 6 to 2. 717-735-6890; Central-MarketLancaster.com.

Lancaster County Farmers Market, 389 W. Lancaster Ave., Wayne. **Yearround,** Wed, Fri, Sat, 6 to 4. 610-688-9856; LancasterCountyFarmers Market.com.

West Chester Growers Market, Chestnut and Church Sts. **Dec–Apr**, 1st and 3rd Sat, 10 to noon. 610-436-9010; WestChesterGrowersMarket.com.

January 19

Delaware Center for Horticulture Family Workshop, Nature's Blanket. Investigate the frozen blanket that provides warmth to critters, catch snowflakes and study them under a microscope, create snow crafts and make a snowy snack. Dress for the weather. Designed for families with children ages 4 to 10. Materials included. 1810 N. DuPont St., Wilmington. 10 am. \$28, 302-658-6262; The DCH.org.

January 23

Main Line Camp Fair. Representatives from approximately 100 day and overnight camps will be available to answer questions and discuss programs. Conestoga High School, 200 Irish Rd., Berwyn. 5:30 to 8:30. Snow date, Jan. 29. Free. 610-989-3832; MainLine CampFair.org.

January 24 Children's Series at the DuPont Theatre —

Freedom Train. The thrilling story of Harriet Tubman, in a series of scenes that use dance, dialogue and music of the period. A universal story for all. Gr. 3-8. DuPont Theatre, 1007 N. Market St., Wilmington. 9:30 and noon. \$6.25. 800-338-0881; DuPontTheatre.com.

Fundraising

January 17
11th Annual "A Taste of Phoenixville." See

article in this issue.

January 19

Sing for Hope: 5th Annual Winter Opera Gala. An evening of exceptional vocal performances benefitting Global Family, which spon-

sors community-based education programs around the world. Fulton Theatre, 12 N. Prince St., Lancaster. 8 pm. \$20-\$100. 717-397-7425; EastCoast.MCC.org/WinterOperaGala.



Museums

Ongoing
Chester County Historical Society Exhibit.

Ongoing, "On The Edge of Battle: Chester County and The Civil War." *Through Jan.* 19, "Cut It Out! 200 Years of Paper Dolls," a wide selection from the collection, of over 8,000 paper dolls. 225 N. High St. Wed-Sat, 9:30 to 4:30. 610-692-4800; ChesterCoHistorical.org.

Through January 6, 2013 Winterthur Museum, Garden & Library's "Uncorked! Wine, Objects & Tradition."



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An exhibition that explores the stunning range of objects associated with the history of wine drinking, especially in Britain and America. See website for events related to exhibit. 5105 Kennett Pk. (Rt. 52), Winterthur. Tues-Sun, 10 to 5. \$5-\$18. 302-888-4600; Winterthur.org.

Through January 6, 2013
Delaware Museum of Natural History
Presents Rainforest Adventure. This is a
multisensory expedition that introduces visitors to tropical rainforests around the world,
highlights the challenges facing these unique
ecological wonders, and suggests ways that

people can make a difference. 4840 Kennett Pk., Wilmington. Mon-Sat, 9:30 to 4:30; Sun, noon to 4:30. \$9. 302-658-9111; DelMNH.org.

Through January 13, 2013

Delaware Art Museum – "Centennial Juried Exhibition." This exhibition will be on view featuring a variety of media—drawing, painting, sculpture, photography, video and installation—and include artists living either within the state of Delaware or within 100 miles of the Museum. 2301 Kentmere Pkwy., Wilmington. Wed-Sat, 10 to 4; Sun, noon to 4. \$6-\$12. 302-571-9590; DelArt.org.



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Music, Dance & Live Shows

Ongoing

Kennett Flosh. *Jan. 2*, The Jazz Bridge Project's Dave Wilson; *Jan. 3*, Better Than Bacon Improv Comedy Troupe; *Jan. 4*, Jon Herington Band; *Jan. 12*, Ed Gerhard; *Jan. 30*, Sixpence None the Richer. 102 Sycamore Alley, Kennett Square. 484-732-8295; KennettFlash.org.

Through January
Longwood Gardens Performances. *Jan.*

19, Joe Lovano & Us Five, 8 pm, reserved seating, \$45, complimentary coffee reception with the artist after performance. Jan. 20, Daniil Trifonov, pianist, 1 pm, gardens adm. Jan. 21, OrKID Days performance featuring folk performers Kim and Reggie Harris, noon and 2 pm, gardens adm. Jan. 26, Ladysmith Black Mambazo, 8 pm, reserved seating, \$42. 1001 Longwood Rd., Kennett Square. Gardens adm., \$8-\$18. 610-388-1000; LongwoodGardens.org.



January 4

Vox Ama Deus Emsemble Presents Gershwin & Ellington. Featuring Duke Ellington's "Satin Doll" and "New World A-Comin'" and Gershwin's Variations on "I Got Rhythm," Concerto in F, "Second Rhapsody" and "Rhapsody in Blue." Kimmel Center, Perelman Theater, Broad & Spruce Sts., Philadelphia. 8 pm. \$70. 610-688-2800; VoxAmaDeus.org.

January 19

American Music Theatre—Elvis Birthday Bash. Scot Bruce and Mike Albert perform as the young and old Elvis, respectively. 2425 Lincoln Hwy. East, Lancaster. 3 and 8 pm. \$30. 800-648-4102; AMTShows.com.

January 26

The Colonial Theatre – Point Entertainment Presents Johnny Winter & Magic Slim and The Teardrops. The ambassador for rocking Texas Blues performs at 227 Bridge St., Phoenixville. 8 pm. \$25-\$38.50. 610-917-1228; TheColonialTheatre.com.

January 26

Mystery Dinner Theatre at The Willows— "Greased." The stage is set for intrigue, murder and mayhem as this professional theatrical production involves the audience



Bring Your Binoculars

Opportunities for Winter Birding Expeditions:

January 5 z National Wildlife

John Heinz National Wildlife Refuge Winter Bird Count For Kids. Experienced leaders from PA Young Birders guide children through discovery, observation and recording of wintering bird species. The program features a presentation about the birds we expect to find, a walk around the Refuge and a tally rally with pizza. 8601 Lindbergh Blvd., Philadelphia. 8 am to noon. Free. 215-365-3118: FWS.Gov/Heinz.

January 15, February 19
Tyler Arboretum's Birding Trips. Jan.
15, Forsythe National Wildlife Refuge and Brigantine Island, NJ. 7 am to 5 pm, \$65. Feb. 19, Cape Henlopen Area Birding Field Trip, 7 am to 7 pm, \$95. 515 Painter Rd., Media. Trips include transportation, beverages and a snack; bring lunch and binoculars. 610-566-9134; TylerArboretum.org.

to solve the crime, win prizes and enjoy a delicious dinner while doing so. The Willows Mansion, 490 Darby-Paoli Rd., Villanova. 7 pm. \$60. Recommended for an adult audience. Tickets, RadnorRecreation.com.

In Towns & Burroughs . . .

January 4, February 1

First Fridays. Stroll through area towns to find exhibits, galleries, restaurant specials, entertainment and extended hours. *Berwyn*, 610-203-4543; BerwynDevonBusiness.com. *Kennett Square*, 610-444-8188; HistoricKennettSquare.com. *Lancaster City*, 717-509-ARTS; Lancas-terArts.com. *A Main Line ARTitude*, with free trolley from Bryn Mawr to Ardmore, 610-642-4040; First-FridayMainLine.com. *Oxford*, 610-998-9494; DowntownOxfordPA.org. *Phoenix-ville*, 610-933-3070; PhxFirstFriday.com. *Wayne*, 610-687-7698; FirstFridayWayne. com. *West Chester*, 610-738-3350; DowntownWestChester.com; *Wilmington*, 302-

576-2100; ArtLoopWilmingtonDE.com.

January 12, February 9

Media's Second Saturdays. Media's version of First Fridays. 610-566-5210; Media-ArtsCouncil.org.

Outdoor Activities

Through February Tyler Arboretum Events. *Jan. 13, Feb. 10,*Winter Trail Rambles, 1:15; *Jan. 19, Feb. 16,*Night Hikes, for teens and adults, 6:30 pm; *Jan. 21,* Winter Nature Hike, 10:30 am; *Jan. 26,* Full Moon Nature Walk, for teens and

adults, 6:30 pm; *Jan. 27, Feb. 2*, Maple Sugaring Exploration, 10:30 am. 515 Painter Rd., Media. Phone for registration. 610-566-9134; TylerArboretum.org.

Special Events & Tours

Through January 6 A Longwood Christmas. Wander through half a million lights, thousands of poinsettias and magnificent trees. Rt. 1, Kennett Square. Daily 9 to 5. Timed admission tickets, \$8-\$18. 610-388-1000; Longwood-Gardens.org.



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Through January 6

A Brandywine Christmas. A holiday tradition. Brandywine River Museum, Rt. 1, Chadds Ford. Open daily, 9:30 to 4:30. \$6-\$12. 610-388-2700; www.Brandywine-Museum.org.

Theater

Through January 6

Aladdin: A Musical Panto. When the young ne'er-do-well Aladdin and his animal pals discover a mysterious lamp, the hilarious adventure begins. People's Light & Theatre,

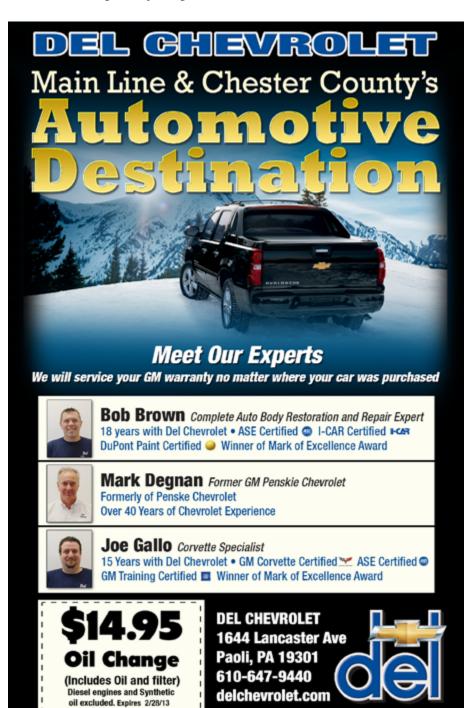
Main Stage, 39 Conestoga Rd., Malvern. Thurs-Sun, 7; Sat, Sun, 2. \$32-\$45. 610-644-3500; PeoplesLight.org.

Through January 27

Dr. Dolittle. The classic tale of kindness to animals and animal kindnesses trots, crawls, and flies onto the stage in a big Broadway-sized family musical. Media Theatre for the Performing Arts, 104 E. State St., Media. Phone for curtain times. \$27-\$54. 610-891-0100; MediaTheatre.org.

January 31-March 3

The Winter's Tale. See article in this issue.





itors in the City of Wilmington were amazed when the Hotel du Pont threw prating 100 years of hospitality with many ınforgettable events.

Fridays in January

Hotel du Pont History Tours. View ballrooms, original art collections and learr here. Tours, noon to 1. 302-594-3165.

Beginning January Centennial Tea Service. Held in the Green Room, a special blend of tea is infused with a burst of pineapple, the Other themed teas planned through the year, including a Downton Abbey Tea Patriotic Tea and Halloween Tea. Daily 3 pm. 302-594-3154.

January 15 Centennial Day at the Hotel du Pont Now" Hotel tours, vintage cars and staf

February 20, September 25 December 11

Hotel du Pont Speaker Series. Serie includes cocktail reception, lecture Q&A portion and meet and greet Themed dining menu available in the Green Room after each lecture. *Feb. 20*, Photography and Architecture; Sept. **25,** Howard Pyle Collection; *Dec. 11*, Wyeth Collection.

594-3100; HotelDuPont.com

Stay in the know with everything going on in County Lines country. Sign up for our Events Newsletter at Newsletter@ ValleyDel.com.

Send a description of your activity to Info@ValleyDel.com by the first of the month preceding publication. For more events visit



CountyLinesMagazine.com





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Congratulations to the Best of the Best restaurants in Southern Chester County. And to County Lines Magazine for publishing this great area Dining Guide.

Southern Chester County Chamber of Commerce 217 W. State Street Kennett Square, PA 19348 610.444.0774 www.scccc.com info@scccc.com





The Winter's Tale

Gina Pisasale

Full of passion, friendship, jealousy, untimely death, adventures, shipwrecks, bear attacks, disguises, young lovers, tricksters, clowns and miraculous events of renewal and rebirth

raditionally, a winter's tale is a story told to those gathered around a warm fire on a cold and dark night. It's not just any kind of story, though. In Shakespeare's The Winter's Tale, the child, Prince Mamillius, whispers a story into his mother's ear that is full of "sprites and goblins," which he a beloved child causes an anguish that brings a certain clarity to proclaims is "best for winter."

This winter, People's Light & Theatre will bring you a story full of passion, friendship, jealousy, untimely death, adventures, shipwrecks, bear attacks, disguises, young lovers, tricksters, clowns and miraculous events of renewal and rebirth. In other words, The Winter's Tale—whose very title announces its fantastical construction.

Not only is Shakespeare's tale poised to entertain and amaze in unexpected ways, but the story will be integrated into a unique festival event that will offer an exciting and memorable theatergoing experience for young and old alike.

The Winter's Tale was written towards the end of Shakespeare's career and contains elements found in the best of his tragedies a jealous king rages when he suspects his wife of infidelity, tyranny tears a court and family apart, and the untimely death of what is important in life. But unlike Othello or King Lear, in this play Shakespeare turns this dark and cold tale towards spring and offers us joy, music, reconciliation, restoration and forgiveness that begin at a seasonal festival.

It is this celebration of renewal manifested in the play's revelry in Nature's turn from winter to spring that inspired the production vision of internationally acclaimed Guy Hollands, who will direct The Winter's Tale. For this production, Hollands imagines an itinerant group of artisans that live on the outskirts of mainstream American society who have journeyed to Malvern, Pennsylvania to celebrate the seasonal turn from winter to spring.

The festivities include musical performances, dancing, rituals to banish the witch of winter, vending homemade products, and of course, a theatrical presentation of The Winter's Tale, central to the celebration.

The unique campus of People's Light will be transformed into festival grounds, lit with hand-crafted lanterns, and members of the traveling troupe (who are also members of The Winter's Tale cast) will greet audience members. Before entering the theater building with mulled cider and other tasty treats, audience members will be invited to participate in festival activities prior to the formal performance. The invitation extends to joining the cast for post-show revelry at The Farmhouse Bistro, the restaurant and bar connected to People's Light's main stage building.

Hollands is interested in achieving a multi-generational feel to this traveling group of self-sustaining artists that make up the cast. Therefore, veteran People's Light company members and experienced visiting artists will be joined by members of People's Lights' youth and teen Arts Discovery programs to shape and present the festival and performance.

This production of *The Winter's Tale* promises to be a unique event that celebrates community and artistry with an experience that begins before the lights go down and lingers long after the festival is packed up. ♦

If You Go:

Where: 39 Conestoga Rd., Malvern

When: January 31–March 3

Box Office: 610-644-3500; PeoplesLight.org

Tickets: \$25-\$45

What's Next: The Trip to Bountiful, Mar. 13–Apr. 7; Star Girl, Apr. 20-May 12; Barcelona, May 29-June 23;

Noises Off!, July 10-Aug. 4.









Set design and costume design by Philip Whitcomb







ooks like another great year of dining out locally and well. With more new restaurants joining an already vibrant and varied dining scene, we bring you what's worth knowing about newcomers, places to watch, and new ventures, plus local favorites among bistros, destination dining, tasting menus and cuisines from American to Vietnamese.

In this ninth annual Dining Guide with the Best of the Best, we've surveyed and researched and sampled through breakfast, lunch, tea-time, drinks, dinner and dessert, all to bring you insight into the many delicious choices you have in County Lines Country.

Dining out in a great restaurant surrounded by family and friends is one of life's pure joys. Here's hoping you do it often in 2013 and that we can help you do it well. Enjoy!

BEST NEWCOMERS

Yellow Springs Inn 1657 Art School Rd., Chester Springs 610-827-7477 / YellowSpringsCatering.com

A new fine dining destination lights up historic Yellow Springs, known for its iron-rich waters, Revolutionary War hospital, and thriving art center. This special occasion restaurant, with catering, is indeed a hidden gem-in fact, we missed its 2011 reopening. Still managed by restaurateur Charlie Orlando, it retains its elegant Victorian-era décor, and has a kitchen that's a family affair: Charlie's wife, Barbara, is chef, with help from brother, Ricky, and sister-in-law, Janet.

With a mission to surpass expectations, The Inn partners with local farms and uses humanely raised meat, including Piedmontese Beef (healthful, tender and flavorful), plus freshest seafood and exotic game. Stars from a recent menu: Duck and Chestnuts in Pastry, Lobster Moussiline, Mélange ala Maison (Piedmontese filet mignon, shitake sauce, crab & lobster cake, roasted corn sauce), Pheasant (with foie gras and Marsala wine sauce), Bete Noire (flourless chocolate cake with crème Anglaise). BYO. Dinner, Wed.-Sat.

Spasso Italian Grill

1 W. State St., Media

610-565-7803 / SpassoItalianGrill.com/Media Media diners applauded the addition of another fine eatery along State Street's restaurant row in Spasso Italian Grill, an offshoot of the popular Old City spot known for "comfort food from Italy." Taking over the stately brick building that Brodeur's vacated in 2009, Spasso has been embraced for its rustic Italian dishes served amid dark wood and warm-walled ambiance. Melt-in-your-mouth

homemade pastas impress, including Penne Spasso (bacon, mushrooms and peas in pink cream sauce). With 19 antipasti choices—hot and cold—daily specials ranging from Monday's lasagna to Sunday's Braciole di Manzo, and noteworthy calamari, veal porcini and shrimp risotto, there's a full menu to satisfy your yearning for solid Italian cooking. Perfect before heading to the Media Theatre or during Media's Dining Under the Stars.

Byrsa Bistro

102 E. State St., Kennett Square 610-444-3277 / ByrsaBistro.com

A new addition to the lively dining scene in Kennett Square, Byrsa Bistro, which describes itself as a "House of Gourmet and Western Mediterranean Cuisine," stakes out a flavorful group of culinary influences—French, Spanish, Italian, Tunisian, Moroccan. Owner Ahmed Chraga, who frequently chats with diners, hails from Tunisia and included tiles and painted scenes from his home country to add to the cozy, warm vibe of the space accented with brick and stone interior walls. A varied menu includes examples from the western Mediterranean with the paella getting special kudos from diners, along with the four-course Chef's Tasting Table (Tues., Wed., Thurs., \$32). An exciting new BYO choice.

PLACES TO WATCH

Buckley's Tavern

5812 Kennett Pike, Centerville, DE 302-656-9776 / Buckleys Tavern.com

The cheers reverberated when this traditional hot spot reopened after being closed for most of 2012. Its new owners did a good job updating and polishing the 1817 historic, upscale tavern, long a roadside attraction in







quaint Centreville. Regulars high-fived when they saw that its charms remain intact and its spirit endures. So do old faves like the ground sirloin Buckley Burger, House-battered Fish and Chips, and Thai Noodle Soup. Welcomed new offerings include Braised Lamb Shanks, Hudson Valley Foie Gras and comfort-food specials, including Chicken Pot Pie on Monday and Shepherd's Pie on Tuesday. It was wise not to mess with the popular Sunday Pajama Brunch, offering 50 percent off your bill if you wear your PJs. Comfort and tradition prevail.

Bordley House Grille

Broad Run Golfer's Course 1520 Tattersall Way, West Chester 610-738-4410 / BordleyHouseGrille.com

Golfer's are gone for the season, making snagging a fireside table at the Bordely House Grille easier so you can sample Chef Jamie Nefe's cooking in this 18th-century Chester County farmhouse once owned by Judge John Beale Bordely, dean of modern farming. Inspired by Bordely's spirit, the menu promises local, seasonal dishes, some ingredients coming from their own garden—though they note they won't make their own salt. With Family Night, Taco Tuesday, Thirsty Thursday, the energy level is high. More buzz comes from the double win at Chester County's Mac & Cheese Cookoff, where their mushroom, goat cheese, rosemary version wooed both judges and crowds. Add duck tacos, turduken, meat loaf, grilled mahi and more for a short menu that's well above par—but in a good way.

BEST NEW VENTURES

Azie Southeast

4755 West Chester Pk., Newtown Square 610-353-5353 / AzieSoutheast.com

Following Parker's Prime and Sangkee Noodle Bowl at the Edgmont Square Shopping Center location, Azie Southeast, part of Win Signature Restaurants, combines Chinese, Vietnamese, Korean and Thai cuisines on their new menu. You'll find Authentic Street Pad Thai, Kobe Fried Rice, Massaman Curry, Hot Shumai (Azie's version of mac & cheese), plus mu shu quesadillas for the kids. Try the extensive drink menu during Happy Hour (everyday, 4:30 to 6:30) featuring seasonal infused drinks with ingredients from local Mill Hollow Farm (think pumpkin and apple for fall), classic cocktails (Sazerac, Pimm's Cup), plus local craft beers and more. For lunch, dinner, and movie tickets, too!

Limoncello Chester Springs

499 Uwchlan Ave., Chester Springs 610-524-3112 / Limoncello CS.com

When Limoncello opened in early December, it was great news for area residents who love the lusty flavors of well-prepared Southern Italian cuisine. The hard-working Mingrino family's second restaurant is a larger version of its bustling Limoncello in West Chester, with the same hospitality and broad menu. Look for Provolone-stuffed Sweet Sausages, Chicken Limoncello with crab and asparagus, Veal Chop Parmesan, Salmon Stuffed with Crab Imperial. Many pizza choices, like Mediterranean with spinach and feta, plus super

pasta creations, salads and soups. Don't miss well-seasoned, crisp outside/creamy inside fries tion in West Chester.

Jack's Steak & Shakes

16 E. Gay St., West Chester / 610-436-1222 Facebook.com/JacksSteaksShakes

"Upping the steaks" comes to mind when a 610-254-0777 / O-Toro.com vegetarian veteran restaurateur opens a chees- After last year's crowd of new Wayne res-

the winning Luncheon Buffet, a star attrac- and mayonnaise-less cole slaw. And burgers. Takeout window is open to 3 a.m. weekends, for extra time to check them out.

O-toro

629 W. Lancaster Ave., Wayne

esteak spot in a historic building in West taurants, the action continues with the fall Chester. We've been driving by the eco-opening of O-toro, by the newish Landmark rehabbed 1883 building for years awaiting Americana branch in the former Paddock the opening of Jack McFadden's eponymous space on Lancaster Ave. Featuring Winesteak and shake shop. With the Turks Head Sushi-Tapas, O-toro's bar, restaurant and sushi and The Gables among his former projects, bar are warm and inviting, with a bamboo bar McFadden's focus on cheesesteaks was a sur- for sampling the extensive wine list, deep red prise. And surprises abound. No whiz here, and black dining room to try 20 tapas, and instead goat cheese, plus American, provo-sushi bar for watching prep of rolls, from lone, cheddar and four special "steaks"—New white tiger rolls, signature O-toro roll and Zealand Grass-Fed Beef, Line-Caught Ahi chef-recommended Godfather roll (tuna, Tuna, Kennett Square Portobello Mushroom, avocado, cucumber, with prosciutto, mango, and Free-Range Chicken—complemented by horseradish). Manager Rob Kowalchik takes toppings, sauces, sides. Shakes are great, made pride in the Enomatic wine dispenser, which with lowfat yogurt. Ditto the twice-cooked, seals 24 open bottles for by-the-glass pours







and plans Sunday wine classes. Wine Down Wednesdays and special half-price lunch sushi. Ready, set, sushi!

PEOPLE ARE TALKING ABOUT

Fresh Ideas Market 573 Lancaster Ave., Berwyn 610-633-9277 / ShopFreshIdeas.com

Fresh Ideas Market, Meredith Coyle's (Aneu Bistro) successor store to the departed Yang's Market, is a great addition to Berwyn. Airy, spacious and bright, it offers coffee and pastries, specialty sandwiches, prepared soups, salads, pastas, main courses and hors d'ouevres—all excellent. We sampled many and recommend all. Check the weekly specials and recipes online. The fruits and vegetables are high quality and beautifully displayed in baskets, with chalkboards adding a homey touch. Zsa's Ice Cream (especially the buttermilk-lemon) is unbelievable.

Wyebrook Farm Market

150 Wyebrook Rd., Honey Brook 610-942-7480 / WyebrookFarm.com

"Know where your food comes from," says Wyebrook Farm owner Dean Carlson, former bond trader, now owner of this Honeybrooke farm, market, on-site butcher shop and café, featuring beef, pork and poultry raised there, plus eggs, local produce and cheese (Doe Run Farm, Birchrun Hills Farm, Hillside Pastures, and Conebella Farm). The market (open Fri., 3 to 7 (except in winter); Sat. & Sun, 11 to 6) and café (open Sat. & Sun., 11 to 5) offer selections featuring meat straight from the farm. The addition this fall of farm dinners and events like hosting the Chester County Cheese Artisans make this a place that's getting some buzz.

Another Favorite

Funky Lil' Kitchen 232 King St., Pottstown

610-326-7400 / FunkyLilKitchen.com

If you're near Pottstown, a stop at Funky Lil' Kitchen is a must, provided it's dinner time, Wednesday to Saturday, and there's space in this 30-seat former luncheonette, plus courtyard seating. Even if you're not nearby, a pilgrimage to Pottstown is worthwhile to enjoy the eclectic tastes that Chef/owner Michael Falcone serves up. The limited, inventive menu (4 to 5 entrées and apps) relies on locally sourced ingredients and celebrates them at special Farm Market dinners, like one for Birchrun Hills Farm this summer. Sea scallops get raves, as do duck tacos with caramelized onions, portabella mushrooms, boursin cheese and sweet red wine syrup. Take along four friends and you can sample the entire menu!

DESTINATION RESTAURANT

Birchrunville Store Café 1403 Hollow Rd., Birchrunville

610-827-9002 / BirchrunvilleStoreCafe.com Make reservations now at this perennial top pick by everyone from Craig LaBan (three bells), Philly Mag (top 50), Zagat (29/30 for food), us (always a Best), and the locals who make their next reservation as they leave. This destination-dining star delivers sublime food in a country-charming setting at the end of a bucolic drive through Chester County's rolling hills (you might see a fox). Chef Francis Trzeciak's French-Italian dishes let natural flavors and quality seasonal ingredients shine in his changing menu. From November's Tasting Menu: Edamame and mascarpone ravioli with lobster and beurre fondue; Cod cheek poached in saffron and lemon confit broth, with shitake and scallion; Bourbon-pecan panna cotta with blueberry coulis. Philly Mag's 2012 Best Restaurant in the Suburbs. Taste why.

BEST CHEF'S TABLE

Talula's Table

102 W. State St., Kennett Square 610-444-8255 / Talulas Table.com

The superbly planned and prepared dinners at Talula's esteemed Farm Table are manna for serious foodies. Yes, reservations must be made exactly one year ahead, but it's totally worth the wait. Your party of 10 to 12 has the whole place to yourselves to relax and enjoy the well-paced feast of hors d'oeuvres followed by eight courses. Portion sizes are perfect and the stylish presentations invariably spark conversation. The savvy staff's brief descriptions of each course enhance the experience. Examples from the autumn menu: Mustard-dusted Salmon with glazed beets and buttery sauerkraut; Roasted Venison Loin with sweet potatoes, poblano and pumpkin seeds. BYO, with pairing suggestions on the website. Reserve now-for next year.

BEST CHEF'S TASTING

Maiolica

258 Bridge St., Phoenixville 610-917-0962 / MajolicaRestaurant.com

Celebrating eight years leading the restaurant renaissance in Phoenixville, Majolica continues to impress with everything it does-innovative menu, loyalty to local foods, cooking demonstrations (newly added veg/vegan cooking), specialty dinners, expanded hours, BYO. All done with casual ease, sustained enthusiasm and creative surprises. Where else does the Spanish octopus get raves? More raves: White corn chowder over crab (or lobegg yolk and sriracha; Coffee Cardamom Pots de Crème spiced doughnuts. With a chef as accomplished as Andrew Deery, choose the Chef's Tasting Menu to enjoy some of Majolica's most exceptional menu items and original dishes (6 or 8 courses; \$55 or \$75). Meals that dreams are made of.

Another Favorites

Avalon Pasta Bistro

78 West Lancaster Ave., Downingtown 610-873-4200 / PastaBistro.com

There's so much going on in this still-new, family-oriented BYO in Downingtown, where Chef/owner John Brandt-Lee lives: Sunday Suppers, where kids under 5 eat free; a cutting board cart at the Exton Mall; fundplimentary beer and sangria. But our favorite pumpkin butter and hazelnut crust, finished tember's Harvest Menu. Try Pappardelle with

is the Chef's Tastings—tapas style service of with whiskey molasses glaze, served with zano tomatoes, Autumn Panzanella with figs, to visit Amani's in Downingtown. pickled red onions and shaved ricotta saluta. The seasonal menu changed often, which doubles the fun.

BEST CHEF

Talula's Table

Amani's BYOB

105 E. Lancaster Ave., Downingtown 484-237-8179 / AmanisBYOB.com

Johnson and Wales grad Jonathan Aman pulled off a hat trick by winning three consecutive Best Chef titles at the Chester County and cooked over a wood burning grill is what Restaurant Festival in September. Here's his they deliver. An Open Table Diner's Choice, lineup of winners: 1) Fried Wontons stuffed Alba again wowed Inquirer's Craig LaBan, with pan seared foie gras, chanterelle and blue foot mushrooms served with a por-suburbs' best restaurants." Chef Sean Weinraisers for needy families; cooking demos; cini and truffle sea salt dusted diver scallop, berg's Italian-inspired dishes delight, as do bake-at-home pasta dinners; and the com- with beet puree. 2) Seared Halibut with a special events and seasonal menus, like Sep-

three plates (\$35) for maximum sharing: one pommes frites and honey/thyme scented root homemade pasta dish and two other choices vegetables. 3) Champagne mangos, goose-(flatbreads, antipasti). Some recent picks: berries and strawberries with goat cheese ster on the tasting menu); Uni, ponzu, quail Duck Fat Roasted Potatoes with parmesan and lemon verbena whipped cream layered and truffle oil, Baby Meatballs with san mar- with cinnamon-sugar phyllo. Three reasons



Restaurant Alba 7 W. King St., Malvern

610-644-4009 / RestaurantAlba.com

"Locavores' delight" is an apt description of Restaurant Alba for its many years at the forefront on sustainable cooking. A casually elegant restaurant featuring hand-crafted, locally grown artisan foods simply prepared who noted it "has matured into one of the Wild Boar Ragu and Parmigiano Reggiano, Pork Belly Pasta, or hearty Grass-Fed "Braciole." A carefully curated Italian wine list is the perfect complement. Great grappas, too.



Harvest Seasonal Grill & Wine Bar Glen Eagle Square, West Chester Pk. Glen Mills

610-358-1005 / HarvestSeasonalGrill.com

The kitchen's working relationship with 75-plus area farmers drives the menu and the staff. Try appetizers like Butternut Squash Soup and a Local Farmers' Cheese Plate and hearty entrées like Cashew Pork with apples and Braised Short Ribs. Also Grilled Portobello Burger and Salmon BLT. Most choices under 500 calories. Organic wines and beers, too. The earthy décor is a perfect match.



White Dog Café

200 W. Lancaster Ave., Wayne 610-225-3700 / WhiteDog.com

Continuing the legacy of the original White Dog in Philadephia, the Wayne branch maintains allegiance to sustainability of its meat and produce from local farms. You can get a Bloody Mary Bloodhound (heirloom tomato juice), fried Lititz pickles, Autumn Farmers Market Salad, and nine local cheeses for your cheese plate. But this is far from granola-ville. As befits a trendy Main Line hotspot, the décor ranges from whimsical (dog portraits on the walls) to Martha-Stewart perfect in the kitchen with bright copper pots. For brunch, lunch, dinner and a happening happy hour (small plates are a hit). Just make reservations.

BEST PRE-THEATER

The Farmhouse Bistro 39 Conestoga Rd., Malvern 610-647-8060 / TheFarmhouseBistro.com

It's an ideal setting and set-up. The inviting Farmhouse Bistro and People's Light & Theatre share space in a large complex, so it takes just minutes to get to your seats after dinner or Sunday brunch. In its 38th season, the professional nonprofit theater thrives. Since 2011 it has owned the Farmhouse Bistro, and collaborations have been effectively amped up. Some of The Farmhouse's historic assets are incorporated into its contemporary décor. You'll give a standing ovation to its country-French cuisine. Recommended: Charcuterie, Cabernet-braised Short Ribs and Wild Mushroom Penne. Also delectable, seasonal salads and desserts, including Flourless Chocolate Torte and Apple Tart Tatin. The Farmhouse Bistro serves dinner and Sunday brunch, whether or not there's a show next door.

Another Favorite

Deep Blue Bar and Grill

111 West 11th St., Wilmington 302-777-2040 / DeepBlueBarAndGrill.com Its proximity to Wilmington's DuPont Playhouse makes it a natural for theater-goers; its excellent Prix Fixe Pre-Theater menu makes it popular. Attentive service assures you make curtain call. Three courses for \$35 include options like Baked Oysters or New England Clam Chowder; Chicken Paillard, Crab Cake or Grilled Swordfish; Cinnamon-spiced Cheesecake or Pear Brandy Sorbetto. Bravo.

BEST BISTRO

Sovana Bistro

696 Unionville Rd., Kennett Square 610-444-5600 / SovanaBistro.com

It's easy to enjoy this classy bistro that so comfortably incorporates the spirit and flavors of its European counterparts. Farmto-table sourcing is a religion here and the place to go whether you're looking for a good nosh, a great pizza or a big-deal dinner. Winners include Tuna Tartare, Apple Salad or house-made pastas like Spinach & Goat Cheese Ravioli. Also popular: Pennsylvania Trout and Day Boat Scallops. From the seasonal menu: Swallow Hill Farm Squash Salad, Pork Carnitas with autumn salsa and House-Ground Beef Slider. BYO or order from the good selection of wine and beer. Liquid-center Butterscotch Cake and Local Apple Turnover with Brown Butter Pecan Ice Cream speak for themselves. Several cheese plates, too.

BEST CASUAL

Styer's Garden Café Terrain at Styers 914 Baltimore Pk., Glen Mills 610-459-2400 / Shop Terrain.com

For a casual meal in a magical setting, head for Terrain at Styer's, part of the Urban Outfitters/Anthropologie group. Eat under the stars, on the terrace or in the antique greenhouse surrounded by stage-set details—bread baked in flower pots, drinks in Mason jars, bills presented in botanical books-that make this such a pleasurable experience. Brunch, lunch and dinner are locally sourced, so the seasonal menu changes often at this BYO. But expect fresh, organic salads, sea-



sonal soups (butternut squash with a drizzle of pumpkin oil), trendy sandwiches (ahi BLTs, tarragon lobster rolls), and all things local mushroom (portabello sandwiches and risottos get raves). And you can shop as you wander through the garden store.

BEST AL FRESCO DINING

Firecreek Restaurant & Bar

20 E. Lancaster Ave., Downingtown 610-269-6000 / Firecreek-Restaurant.com



Al fresco dining gets kicked up a notch when the Brandywine River, a 200-year-old converted mill and live jazz provide the background you find on the patio of Firecreek in Downingtown. Though the interior gets high marks for its mix of details from the conversion and sleek modern design, we suggest you snag one of the 100-plus seats on the custom-built patio for happy hour (special martini menu) when the bar menu is available at special prices. Duck tacos, wild boar sliders and more show owner Chef Carlo deMarco's influence (from 333 Belrose). Weather permitting, of course.

Another Favorite

Media's Dining Under the Stars Downtown Media on State Street VisitMediaPA.com

Yes, we've noted this great outdoor summer event before, but it's a special treat. A wide variety of restaurants along State Street set up tables on the sidewalks and streets with music and entertainment adding to the ambiance. Mark Wednesday summer nights in Media for Dining Under the Stars. Awesome al fresco.

BEST ROOFTOP DINING

Más Mexicali Cantina 102 E. Market St., West Chester 610-918-6280 / MasMexicali.com

On West Chester's only rooftop dining destination, get a bird's-eye view of the Borough's many charms while sipping a super fresh-shaken margarita and noshing on tasty quesadillas. Or enjoy dinner on the attractive third-floor rooftop where rustic fieldstone walls define the bar area and bright red umbrellas shade the tables. The colorful, high-energy vibes that are part of the restaurant's DNA extend from the first floor up to the top. Tempting dinner options include Honey-Chipotle Salmon and Pasilla Braised Short Ribs, plus multiple varieties of sizzling fajitas, burritos, tacos, chimichangas and enchiladas. Now if Spring would just hurry up and get here....

BEST FAMILY DINING

Ron's Original Bar & Grille 74 E. Uwchlan Ave., Exton

610-594-9900 / RonsOriginal.com The menu is huge, the flavors big and happy,

the bar overflowing with choices and people, and the family-friendly personality upbeat. After 22 years, it's still going strong with owner Ron Inverso focusing on healthy cooking and on treating everyone like family. Soups start



Another Favorite

Christopher's

108 N. Wayne Ave., Wayne / 610-687-6558 ChristorphersANeighborhoodPlace.com For a dozen years, Molly and Chef Christopher Todd have created a family-friendly oasis in Wayne. Called "A Neighborhood Place," it's got a little bit of everything for breakfast, lunch, dinner or drinks (open until 1 a.m.) to make the whole family happy. Whether it's nachos, three styles of fresh Scottish Salmon, pasta with butter from the extensive kid's menu, or something special from the glutenfree menu, their fresh ingredients from the Lancaster Fresh Farm Coop make you want to sign up for the Chris Club rewards program. Lunch specials at \$6.95, served from 11 to 5 in a comfy casual atmosphere. Happy days!

BEST DINNER TO GO

Wegmans

50 Foundry Way, Malvern / 484-913-9600 600 Commerce Dr., Collegeville / 484-902-1500 1056 E. Lancaster Ave., Downingtown 610-518-7800 / Wegmans.com If you're lucky enough to have one of these over saffron risotto. Best meal of your day.



with stocks made in house and turkey sand- super supermarkets in your shopping vicinity, wiches made with slices from fresh breasts know that the rest of us suffer from Wegmans roasted daily. Italian favorites like Veal Par- envy. And never more than at 5 p.m., when magiana and homestyle Spinach Lasagna have we need something really good for dinner many fans. Entrée highlights include Teri- immediately. There's a banquet of options. yaki Stir Fry, Grilled Salmon, Creole Shrimp Consider Organic Boneless Rack of Lamb and Black Angus Strip Steak. The expansive with pesto and panko, Roasted Cauliflower children's menu includes all the usual plus with Delicata squash and baby spinach, or Pasta with Meatball and Apple Slices. Lots of Roasted Lobster Tails with shallot/thyme tempting desserts and kid-friendly activities. butter. If you want something more casual, the salad bar abounds with good choices, as does the Asian Foods bar, along with sushi, pizza and flatbread creations. Follow your nose to the aromatic breads in the bakery department, but be forewarned, the tempting desserts will be hard to resist. An then there's The Pub!

BEST BREAKFAST

Classic Diner

352 W. Lancaster Ave., Malvern 610-725-0515 / TheClassicDinerPA.com More classy than classic diner, this Main Line landmark has been serving up the best breakfasts in a relaxed setting since 1995, 7 days a week, 6 a.m. until 3 p.m.—that's a lot of breakfasts (plus lunches, catering, takeout, retail, but we digress). For options, ponder 14 ways for Eggs Any Way (pork roll to egg whites), 30 ways to customize your omelette (American cheese to lobster tail), award-winning Eggs Benedict or savory French toast (peanut butter & banana or pear & cinnamon cream). Plus tons of classic sides (try thick-cut bacon, then take some home), homemade granola, chocolate milk to chai latte, and lunch dishes like Parmesan crusted chicken



BEST PLACE TO CELEBRATE

The Green Room at the Hotel du Pont

11th & Market Sts., Wilmington 302-594-3154 / HotelDuPont.com

Life's memorable moments (a proposal, say) and achievements (a big promotion, congratulations) deserve a grand, iconic place to celebrate. The gracious Green Room at the Hotel du Pont is ideal, especially in 2013, when it's celebrating its own major milestone a Centennial. The stately setting impresses with its carved oak paneling, high coffered ceilings, gold chandeliers, richly upholstered wingback chairs and original art work. Make a reservation for lunch, Sunday brunch or dinner. You'll savor the seasonally inspired French cuisine featuring dinner appetizers like Pumpkin Bisque or Roasted Beet Napoleon and entrées like Crispy Magret Duck Breast, Pan-seared Verlasso Salmon, and Grilled Veal Chop. Delectable desserts. It will be an affair to remember.

BEST BRUNCH

Firefox at The Stone Barn

55 Upland Road (Rte. 842), Kennett Square 610-347-2414 / TheStoneBarn.com

The big, historic barn—charming, comfortable and surrounded by rolling country hillsis the perfect place to chill out and dig in to the hearty food on this expansive buffet. Chef Ray Maxwell, a fervent "buy local" advocate, orchestrates the terrific spread. Only you can figure out whether to start with a slice of Roast Beef at one of the carving stations or a breakfast feature like Creamed Chipped Beef or Belgian Waffles. The list goes on: Fresh Fruit, Fresh and House-smoked Seafood, Omelette Station including Eggs Benedict, and various hot entrées featuring chicken or seafood, complete with sides. Remember to pace yourself and leave room for dessert. The Fruit Pies will warm your heart.

Another Favorite

Kimberton Inn

2105 Kimberton Rd., Kimberton 610-933-8148 / KimbertonInn.com

For brunch in the charming town of Kimberton (near Phoenixville), the 200-year-old Kimberton Inn delivers highly praised food, service and ambiance, with multiple fireplaces, oriental rugs and original artwork, including a John Pierce painting of the historic site. Enjoying a menu offering three courses of traditional favorites (Eggs Benedict, Belgian Waffle, French Toast) or a power lunch (Pork Loin, Crab Cake), diners also extol the warm homemade sticky buns and really great coffee. And, who can pass up a selection called "Probably the Best Salad You Will Ever Have"? For chocoholics, they make their own Belgian chocolate ice cream. So much to love.

BEST LUNCH

Limoncello Ristorante

9 N. Walnut St., West Chester

610-436-6230 / LimoncelloWC.com

You can count on it. Every Monday through Saturday, hungry folks will line up at this busy downtown West Chester favorite, eager for the super Southern Italian specialties on the extensive buffet. It's the most popular lunch in town. Hands down. For \$9.95 (soft drink included) you get to select from a tempting array of gourmet pizzas, four stromboli creations, four salads and two pasta specials. There are chicken specials, too, and fresh fish like Salmon Puttenesca, which gets rave reviews, as does the Veal Chop Parmesan. Regulars would rebel if the Sausages and Peppers were taken off the table. The busiest day is Friday, so plan accordingly.

BEST DESSERTS / SWEETS

Sweet Charity

Sponsored by Chester County Community Foundation

Waterloo Gardens, 200 N. Whitford Rd., Exton ChesCoCF.org

For those of us who believe a meal without dessert is a mistake, the Sweet Charity fundraiser sponsored by Chester County Community Foundation, is our high holy day. About 20 of Chester County's finest pastry chefs showcase delectable creations among Waterloo Gardens' blossoms, March 19, for an event when giving never tasted so good. A sample from 2012: Candy Sushi with Ginger Creme Anglaise, Truffle Razz Pizzazz, Chocolate Fleur de Sel Caramel Cake with a Malted Pretzel Crunch (pictured). Find out what's new and sweet this year.



Another Favorite

Cakes & Candies by Maryellen 1332 B West Chester Pk., West Chester 484-266-0710

CakesAndCandiesByMaryellen.com

Cakepops. That's what attracted crowds to the County Lines table at the Chester BEST WINE LIST County Restaurant Festival, West Chester Chili Cookoff, and Media's Dining Under the Stars. We're fans of this full-service bakery's mini-cupcakes (margarita, pink champagne, red velvet), custom cakes (see the amazing portfolio), and chocolate-covered lounge or downstairs stone-walled wine cellar, strawberries. But it's the cakepops that send out a vibe that draws those with a sweet Masciangelo's cooking are complemented by tooth. If you don't see Maryellen's truck at a over 1,300 wines hand selected by former local event, head for her shop east of West Master Sommelier, Melissa Monosoff, now Chester. Here's hoping the rumor of an in- at Pioneer Wine Company in Dallas. The town location is true!

BEST TEA ROOM

The Lincoln Room

28 W. Market St., West Chester

610-696-2102 / LincolnRoomWestChester.com Add to the charm of a visit to West Chester with a stop for lunch or tea at the Lincoln Room, nestled in the Borough's oldest com- **BEST WINE BAR** mercial building known for its connection to our 16th president (ask owner Susan Johnstone). For perfectly brewed loose-leaf tea and light fare—quiche, scones, soups, salads, and, of course, tea sandwiches—this is a American cuisine at this refined neighbortotally civilized experience. Try the Tea for hood restaurant with an award-winning Lobster Risotto with saffron nage, and Two, three-plate tower with selections like chicken salad, mushroom and bacon, garden of craft beers and super cocktails, including walnut stuffing. Leave room for the excellent vegetable, apricot and Brie tea sandwiches, with apple cinnamon scones, brownies, gingerbread cookies, carrot cake, and bread pudding for dessert. Fondue Fridays, monthly birthday celebrations, including the best place to celebrate Abe's birthday. Honest!

Another Favorite

A Taste of Britain

503 W. Lancaster Ave., Wayne

610-971-0390 / ATasteOfBritainInWayne.com If you didn't discover A Taste of Britain during the London Olympics or Royal wedding, come for the return of "Downton Abbey." This café and tearoom, with full service catering and British products, has continued to improve since moving from Berkeley Road to nearby Eagle Village Shops. Now under new ownership, it serves up award-winning scones (specials each month), tea sandwiches, soups, salads, frittas, panini, pastries, and of course, 40 types of tea (Taylor's of Harrogate Yorkshire Gold, anyone?).

Put on your fascinator (or not, it's casual) and try British favorites: Cornish Pasties, Ploughman's Platter, Spotted Dick Pudding with Treacle Sauce and Warm Custard. All jolly good!

Savona

100 Old Gulph Rd., Gulph Mills 610-520-1200 / SavonaRestaurant.com

Whether you choose the elegant dining room, sleek white marble bar, upstairs wine sophisticated tastes of Executive Chef Andrew sample wine list extends to 44 pages, with vintage and non-vintage champagne selections, two full pages of white Burgundies, plus more French whites. Here's hoping the replacement sommelier fares better than the replacements for the NFL refs. Note: Savona opened a Scarsdale branch spring 2012.

Domaine Hudson

1314 N. Washington St., Wilmington DE 302-655-9463 / DomaineHudson.com

The raves continue to roll in for the New wine list of 450+ selections. Also, dozens Grilled Berkshire Pork Loin with cranberry/ "Prohibition-style" drinks. Settle into one artisanal cheese plates and the delectable desof the inviting banquettes and enjoy smallplate servings matched with small pours of is the tasting menu.



Sweet Charity entry 2012 - General Warren Inne

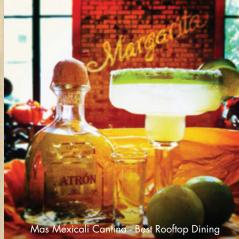


wine. This allows endless opportunities to explore wine pairings. The fresh, inventive fare includes tempting creations like Veal Breast Confit with hand-cut pappardelle, serts. The \$35 prix fixe dinner is a winner, as



Read more about the Best of the Best restaurants continued on page 62







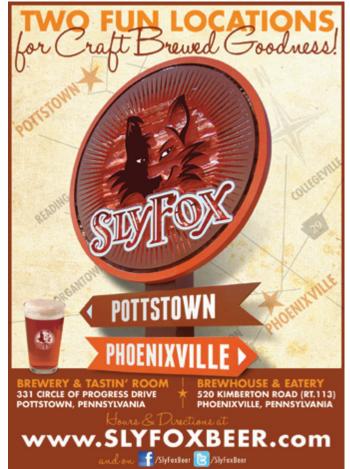


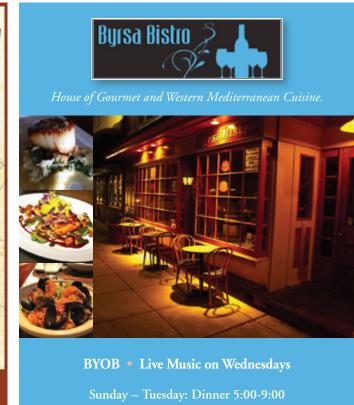
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Malcolm Johnstone Photos by Tim Vaughan, TimlynVaughanPhotography.com

There's history as interesting as the food at many West Chester eateries.

owntown West Chester is a living historical and architectural museum. So many of the structures you pass along the brick sidewalks have a story to tell. Some even date back before Abraham Lincoln's administration. The buildings may get new owners and change businesses over the years, but evidence of their heritage can often be found simply by glancing at their facades.

Many of the restaurants downtown are located in places that were as diverse as fire companies and funeral parlors. Part of the fun of dining out in West Chester is discovering what happened long before a chef created a menu for a new eatery. Here are some interesting backstories to chew on.

Former slave becomes entrepreneur. The **Social Lounge & Bar** (29 E. Gay St.) is located in one of the few buildings that actually began as an eatery. James Spence, an African-American born into slavery who eventually built a life as a local entrepreneur, opened Spence's Oyster and Eating Saloon at that location in 1874. In 1906, he added hotel rooms upstairs and his business thrived until legal setbacks forced him out of business a few years later. Subsequent businesses there have recognized James Spence's contributions to the diversity of the business community.

Government surplus makes good. In 1912, a new Borough Hall opened (15 S. High St.) as the first permanent administration building and police department of the





Borough. In the 1980s, the municipal government moved to East Gav Street and the old Borough Hall eventually became the site of Barnaby's of West **Chester.** Old-timers know that the Police Department's lower level booking room is now the wine cellar. Thanks to the oldstyle design, there are many rooms and an outdoor patio, making Barnaby's a great gathering spot.

A long-standing business. Doc Magrogan's Oyster House (117 E. Gay St.) is located in one of the largest downtown retail spaces. It was constructed as the "Jos. B. Smith" enterprise that operated from 1875 to 1994 as a funeral home a supporting wall was unstable. Undaunted,

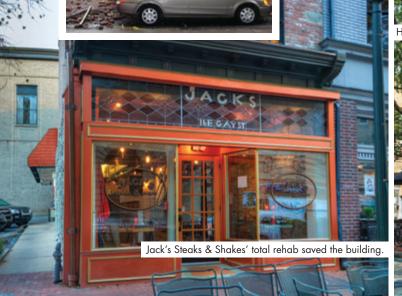
(specializing in embalming) and furniture store (specializing in upholstery and antiques). Some think that its business history makes it the most haunted structure in town. Whatever the case, different kinds of spirits now haunt Doc Magrogan's with three bars on two levels. And the long heritage of serving oysters, as well as other savory dishes, continues at this historic site.

Where serpentine is king. Everything had to be just right before this new eatery opened, but owner Jack McFadden didn't have much to work with—the roof had fallen in, the facade was collapsing, and McFadden undertook a historic renovation, and after nearly a year's hard work, Jack's Steaks & Shakes opened (16 E. Gay St.). Of course, it's the food that counts, and visitors are loving the gourmet twist on the traditional Philly-style cheesesteaks. And then there's the serpentine wall. Uncovered during the renovation, the green-hued wall of rough serpentine stone was quarried just outside

town. This stone is one of the distinctive features of many West Chester buildings.

Shopping anchor becomes dining anchor. Back in the day, a F.W. Woolworth Co. was in nearly every town in America, including a local store at the corner of High & Gay Streets. For decades, it anchored the downtown shopping scene. Times have changed, and Iron Hill Brewery & Restaurant now occupies the space. But you can still see the 'Woolworth's" sign at the doorstep of the entrance as well as the metal bands at the transom of this Art Deco building, giving









The Lincoln Building's cup overflows with history.

it a 1930s feel. Since Iron Hill arrived, the scene is reinvented with diners and microbrew enthusiasts, and this prime corner of West Chester is again alive with activity.

The Lincoln connection. Abraham Lincoln never slept there; never even set foot in West Chester. But his presidential campaign certainly began at the Lincoln Building (28 W. Market St.), where his first biography was written and published on February 11, 1860. Republished nearly a million times, it helped launch Lincoln's presidential campaign to become the 16th president. Now called the Lincoln Building, the tallest commercial structures in West Chester, and perhaps the most pristine historic structure, inside and out, today. The Lincoln Room, serving lunch in an American-style tearoom, occupies the room where the printing press sat, and now full of Lincoln memorabilia. Guest can learn the rich history while enjoying a light meal that harkens back to a more formal time.

History at every corner. Strolling past Penn's Table Restaurant (Gay & Church Sts.), one can see that Queen Anne architecture is alive and well here. With fish-scale walls and a cupola extending over the street, this structure shows that in the late 1800s, even small structures could be exquisite. Known as the Weaner Building (for the family pharmacy there), it was one of the more active corners in town, with Mosteller's Department



Store across the street, along with hotels, retail stores, newspaper offices, a telegraph and a post office. Much has changed and more change is sure to come, but while enjoying a hometown breakfast or lunch, one can imagine days gone by.

Putting out the fires. If you're sitting in **Teca** (38 E. Gay St.) enjoying a drink or Italian food, and you begin thinking "this place is big enough to park a couple of fire engines," you're right. Until a few years ago, the Good Will Fire Company, formed in 1833 as West Chester's second fire company, had its fire hall there. You can still see the emblem of Good Will on the facade. In 1838, the last fire company, Fame Fire Co., was formed and it's a good thing, too. Its first fire call was a blaze at the home of William Williamson, founding president of Good Will Fire Company!

Destination showplace rethis 1833 Federal-style structure was one of invented. When the Hotel Warner opened last summer, it created the same excitement that met the opening of the Warner Theatre 82-years before. Back then, the Warner Theatre was an immediate hit and became known as the "showplace of Chester County." Today, the Hotel Warner has become a different type of showplace,



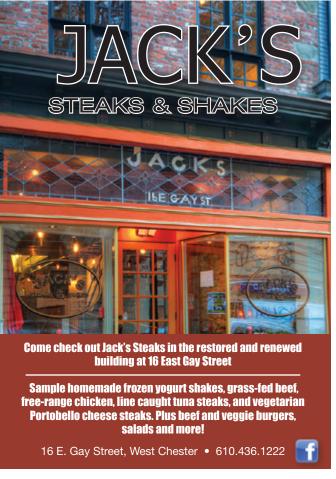
one that offers lodging-with breakfast, plus catering for small and large groups. The Art Deco Hotel Warner is once again a Chester County destination.

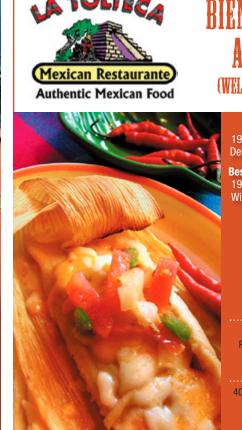
The many lives of one building. The Village Record Building (15 N. Church St.) has housed a wide variety of businesses. Originally built in 1833 as an Odd Fellows Lodge, it soon became home to the Village Record Newspaper, which thrived until 1920, then Joel's Ladies Apparel until 1990. After that, the structure languished until Zukin Realty purchased and rehabbed the property to restore it to its original Classical Revival style. Today, Yori's Church Street Bakery is selling baked goods made from scratch on-site, just like in the old days.

Proving once again that sometimes the old

ways are the best ways. ◆







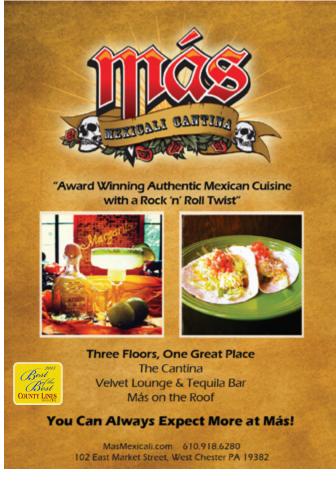
BIENVENIDOS AMIGOS (WELCOME FRIENDS)



Wilmington, DE

302-778-4646





Other Dining Options in West Chester

Breakfast, Lunch and More

De Starrs Restaurant & Bar (112 E. Gay St., 610-692-4160) is where the locals go for a good meal that's a good deal. Greek dishes are the specialty: try homemade Greek yogurt or the turkey club, made with turkey roasted on-site.

Market Street Grill (6 W. Market St., 610-429-5328) is a popular breakfast and lunch café getting raves for their avocado omelettes and breakfast burittos. Casual and fun the way it should be.

Nudy's Cafe, a popular regional breakfast and lunch chain (300 W. Market St., 610-696-4550; NudysCafes.com), offers a great Eggs Florentine nicely done with a delicious Hollandaise sauce. Private parking.

Roots Cafe (8 W. Gay St., 484-887-8290; RootsCafeWC.com) might be the smallest restaurant, but its makes great food while supporting a sustainable environment, using local produce from nearby farms that help the local economy.

Three Little Pigs (131 N. High St., 610-918-1272; ThreeLittlepigsWC.com) offers a

wide selection of sandwiches and salads. Homemade soup, breads and desserts are all made daily. Dine in the bright front room overlooking High Street or the out-

Bars, Pubs and More

Jitter's Sports Bar (146 W. Gay St.; 610-696-0427) provides that neighborhood feeling where everyone knows your name, plus entertainment on select nights.

At Kildare's Irish Pub (18-22 W. Gay St., 610-431-0770; KildaresPub.com), Dave Magrogan brought an entire Irish pub, piece by piece, to West Chester, along with great beer and a menu that would delight any Dubliner.

Landmark Americana (158 W. Gay St., 610-701-9900; LandmarkAmericana.com/ Landmark-WC) brings cuisine nouveau to downtown with contemporary design and a menu to match. Try the daily specials and stay late for the night scene.

Rams Head Bar & Grill (40 E. Market St., 484-631-0241; RamsHeadBarAndGrill. com) is an American bar & grill with a comfortable atmosphere and a menu you're sure to like.

Ryan's Pub & Restaurant (126 W. Gay St., 610-344-3934; Ryans-Pub.com) is one of those enjoyable neighborhood pubs where you can relax and enjoy good food in a comfortable setting.

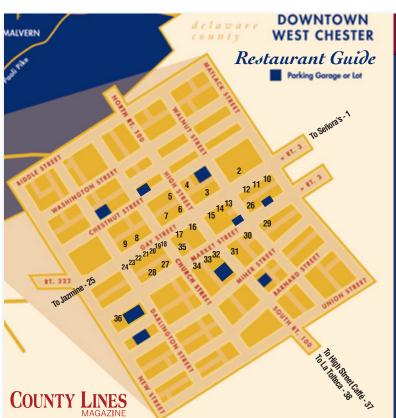
Side Bar & Restaurant (10 E. Gay St., 610-429-8297; SideBarAndRestaurant.com) is a popular place for after-work drinks and appetizers, followed by a dinner prepared with meticulous care.

International Choices

High Street Caffé (322 S. High St., 610-696-7435; HighStreetCaffe.com) is known for its funky-eclectic atmosphere and serving up specialties like Cajun gator

i-Pasta Ristorante Italiano (134 E. Gay St., 484-887-0760; i-Pasta, net) is a familyowned BYO serving original, homemade sauces on freshly made pasta. A truly Italian meal by a truly Italian family.

Jazmine Restaurant (344 W. Gay St., 610-696-3332; Jazmine Thai.com) exceeds



Restaurant Guide

- 1. Señora's Authentic Mexican
- 2. Doc Magrogan's Ovster House
- **3.** The Social Lounge & Bar
- 4. Three Little Pigs
- **5.** Hotel Warner
- **6.** Iron Hill Brewery & Restaurant
- **7.** La Bamba Mexican Restaurant
- **8.** Kooma Japanese Restaurant
- 9. Star of India Restaurant
- 10. i-Pasta
- 11. Nonna's
- **12.** DeStarr's Restaurant & Bar
- 14. Jack's Steaks & Shakes
- 15. Side Bar & Restaurant
- 16. Roots Cafe

- 17. Kildare's Irish Pub
- 18. Penn's Table
- **19.** Rvan's Pub & Restaurant
- 20. Olive Branch Rest.
- **21.** Jitter's Sports Bar
- **22.** The Mediterranean
- 23. Mo's Grill
- 24. Landmark Americana
- 25. Iazmine
- **26.** Limoncello Ristorante
- **27.** Spice Indian Thai Bistro
- 28. Pietro's Prime
- 29. Más Mexicali Cantina 30. Rams Head Bar & Grill
- **31.** Barnaby's
- **32.** Market Street Grill
- 33. Nooddi-Thai Chef
- **34.** The Lincoln Room
- **35.** Yori's Bakery
- 36. Nudv's Café
- 37. High Street Caffé
- 38. La Tolteca

expectations with delicious Tum Yum soup and Veggie Lover entrée, made with the right combo of spices.

Kooma Japanese Restaurant (151 W. Gay St., 610-430-8980; GoKoomaRestaurant.com) is a fusion sushi bar with stylish décor, radiating hipness and serving fresh sushi, sashimi, maki and more.

Limoncello Ristorante (9 N. Walnut St., 610-436-6230; Limoncello WC.com) serves up authentic, home-cooked, southern Mediterranean cuisine in a newly expanded bar and dining area, plus a great patio. Try the lunch buffet.

The Mediterranean (150 W. Gay St., 610-431-7074; TheMedWCPA.com) is a casually comfortable BYO known for recreating authentic ethnic dishes in what feels like the chef's home.

Mo's Grill (154 W. Gay St., 610-429-1700; MosGrill.net) serves home-made specialties from the southern U.S. & the Caribbean.

Nonna's (116 E. Gay St., 610-430-0203; NonnasWC.com) now serves lunch along with dinner in a setting that takes you back to old Italy. Enjoy dishes made from old family recipes, such as Giunta ravioli, made fresh every day.

Nooddi-Thai Chef (10 W. Market St., 610-430-3300; ThaiChefToday.com) offers noodle dishes in many satisfying styles for lunch and dinner, BYO.

Olive Branch Restaurant (142 W. Gay St., 610-431-7141; OliveBranchWC.net) is a tapas restaurant that's small but friendly with lots of attention to detail.

Pietro's Prime (125 W. Market St., 484-760-6100; PietrosPrime.com) serves only Pureland Premium Black Angus Beef, richly marbled for robust flavor then aged to tender perfection. Looking for the perfect martini? Try their Martini Bar before or after dinner.

Spice Indian Thai Bistro (113 W. Market St., 610-431-0113; SpiceBYOB.com) has two kitchens, serving one restaurant, with Thai and Indian cuisine. And a great lunch buffet.

Star of India Restaurant's (Gav & Darlington Sts., 610-429-0125) simple décor sets the mood for exotic meals of aromatic masalas, vindaloos, curries and biryani of northern Indian fare.

For Mexican Options

At La Bamba Mexican Restaurant (39 W. Gay St., 610-344-7784), enjoy authentic Mexican cuisine in a casual atmosphere or take-out. Bring your favorite adult beverage to complement your lunch or dinner, BYO. Más Mexicali Cantina's (102 E. Market St., 610-918-6280; WestChester, MasCantina.com) hip cantina ambiance sets the stage for family favorites like spicy tacos, plus veggies and tofu, too.

Señora's Authentic Mexican Cuisine (505 E. Gay St., 610-344-4950) is a family-owned and operated BYO for fresh, authentic home-cooked Mexican favorites with tasty salsas.

La Tolteca (907 S. High St., 610-429-8101; LaTolteca.net) will mix a margarita with your tequila at this BYO, with a menu bursting with classic dishes from South of the Border. •





The Sweet Taste of Success

Lise Monty

What makes an enduring restaurant? Several area favorites explain.

s the New Year unfolds, we check in with several area restaurants that enjoyed a good year and are optimistic about 2013. We asked owners, chefs and managers to share a few highlights of why they're successful. How do they keep regular customers happy and attract new ones, for example. Their management styles vary, of course, but creativity and flexibility are key to all.

Avalon Restaurant, West Chester

John Brandt-Lee, Chef/owner, of Avalon, didn't hesitate to totally revamp his restaurant's personality from fine dining, which was struggling, to neighborhood rustic Italian, which is rocking. When he bought the restaurant 10 years ago, "I had big expectations but wasn't seasoned enough to do fine dining that well," he admits. So he and his partner, wife Michelle Brandt-Lee, went through a "major evolution about four years ago."

After some market research and soul-searching, they opted for "more of a traditional European restaurant," where the experience is "more about the food and where you give people time to enjoy their meal."

Avalon continues to succeed as a welcoming BYOB offering full-flavored Italian dinners that can be ordered as a four-courses

> "tour of the menu" of smaller portions. Included are varied antipasto choices, including spicy meatballs, as many as seven pasta creations, entrées like salmon or beef cheeks and dessert or "dolce." More flavors to savor is always good thing. 312 S. High St., West Chester; 610-436-4100; Avalon-Restaurant.net

Talula's Table, Kennett Square

Proprietor Aimee Olexy's thriving gourmet market and sophisticated yet comfortable farm-table dinners give Talu-

Aimee Olexy, Talula's Table

la's Table a distinctive personality. That reservations for the eightcourse tasting feast must be made exactly one year in advance

Olexy shares highlights of her business philosophy. "To me, doing well means 'do I retain my incredible staff, give them raises, medical insurance ... do I keep a high quality product ... do I support the farms we work with?" And it's important to be flexible, to make changes as needed, she says. "We're seasonal local and seasonal—so we purchase products during the season

And it's important to keep a close eye on prices. "When lobster prices are down, we make lobster soups, risottos, etc. And we make everything ourselves so that extends value." Her personal goal is not financial, she says. "Of course, I want is to have a sustainable, long-term business, but it needs to brings happiness to all involved." 102 W. State St., Kennett Square; 610-444-8255; Talulas Table.com

Buckley's Tavern, Centreville, Delaware

The challenge for the new owners of Buckley's was how to renovate a beloved brand and keep the large and enthusiastic base of customers happy. Regulars were annoyed it took months to complete the renovations, stopping by to check out the progress. But the wait was worth it: Since opening in October, business has boomed and all is well.

Tom Hannum, Executive Chef/partner and former executive chef at the prestigious Hotel du Pont, says the new owners worked hard at "keeping it familiar," maintaining the floor plan and warm, comfortable feeling while thoroughly updating the

The same applies to the menu. "We've kept the popular Buckley Burger, the mac and cheese, the fish and chips," says Hannum. New items include an old favorite from the Hotel du Pont—an open-faced crab and cheese gratin sandwich.

Their commitment to their base and to tradition extended to making sure the rooftop bar was ready to open on Thanksgiving Eve, so regulars could come by for the traditional holiday celebration. 5812 Kennett Pk., Wilmington, DE; 302-656-9776; Buckleys Tavern.org

Margaret Kuo's, Wayne

All the restaurant groups' four sites are doing fine, says co-owner Warren Kuo. Focusing on its flagship operation in Wayne, which will celebrate its 10th anniversary in March, he attributes its continued success to its "unique menu, its authenticity and refinement." Plus, there is little compromise to Western palates, and consistently good service.

Its first floor Chinese restaurant is "understated and reflects an older Chinese dynasty. It has no red and gold. The second-floor Japanese restaurant is subtle, elegant, contemporary," says Kuo. It's a package that continues to attract a "very high-end patronage,"

> including the Japanese consul general and various government and business groups.

> "We're unique in the Philadelphia area," he adds, complimenting his wife Margaret for her skill at creating the menus. "She includes items you wouldn't find at other Chinese and Japanese restaurants in the area." 175 E. Lancaster Ave., Wayne; 610-688-7200; MargaretKuo.com



Since opening four years ago, Twelves' Chef/owner Tim Smith has focused on developing and nurturing local resources, and it's paid off. "We really use what our area provides, and that's been our biggest, strongest point," he says. He's proud of his close relationship with operations like Swallowhill Farms, "one of my originals. They're one of many who grow for me."

Twelves Grill & Café, West Grove

Other keys to Twelves' success: Locating in a high-profile historic building downtown. Being a BYOB. Keeping good staff

in both the kitchen and the dining rooms. Reasonable pricing—most éntrees are in the low to mid-\$20 range.

"I take pride that I don't serve 'small plates'—except for pasta. But we're happy to serve half portions whenever requested," says Smith. Wine dinners have been popular, and he plans to do more. And he's always looking for something different to serve, like Brazilian tiger fish, to keep the menu enticing. 10 Exchange



Place, West Grove; 610-869-4020; Twelves-

Dilworthtown Inn, **West Chester**

Themed menus that correspond with specific events or places spark interest for Dilworthtown's customers, both regular and new, says David McCracken, sales and marketing manager. These are in addition to the gracious 18th-century inn's traditional fine-dining options that never go out of style. As the theme dinners are planned by the team of chefs-

Glenn McQueen, Aaron Wilson, Zeta Moretti-the kitchen staff has fun getting creative and the mood spreads among the serving staff and diners. It's a win-win.

During last summer's Olympics, the special menu featured London cuisine. Others getting the theme treatment have included "New Harbor Maine," "European Desserts" and "Tuscany." Each generated a buzz and lots of good eating.

So have the wine dinners in the adjoining Inn Keepers Kitchen.

There, in a state-of-the-art demonstration kitchen, chefs, including visiting chefs, demonstrate the fine points of food preparation and wine selection. It's dinner theater at its best. The new series begins in January. 1390 Old Wilmington Pk., West Chester; 610-399-1390; DilworthtownInn.com ♦



John Brandt-Lee, Avalon Restaurant



Opening the Door to Hope and Dignity Good Samaritan Shelter

Shake off the cold, check your coat, straighten your tie, get ready to do good and eat well.

And feel free to do a double-take.

rom every table, every corner, steam rises and aromas emanate from the hot tureens, skillets and chafing dishes. Each of the many local Chefs of Phoenixville and beyond has prepared one or several specialties. You can sample any and all. Meats, vegetables, pasta, sauces, soups, seafood, crusty bread, desserts Plus wine and beer. Go slowly. The night is long.

A Taste of Phoenixville is back! Mark your calendar for Thursday, January 17, 6 to 10 p.m. at the Phoenixville Foundry. Once the Phoenix Iron and Steel Company, the double-tiered building has since been renovated as a multifunctional event space, where about 600 people are expected to attend the fundraiser this year.

Now in its 11th year, the gala event raises funds for the Good Samaritan Shelter, with help from diners and sponsors, including Phoenixville Federal Bank & Trust, The Foundry, Party Rental

LTD, Robert Ryan Catering & Design, Total Table, Advertising Without the Agency and *County Lines Magazine*.

As they have since its inception, Greg and Linda Hytha and their band "Rhapsody" will provide live music for dining and dancing. And there are auctions—silent and live—with everything from a Swedish massage to a condo in paradise.

And, of course, all the fine food you care to sample. The sidebar lists restaurants that participated last year returning to the 2013 event. More will be added on our website as the date draws closer. (Check *CountyLinesMagazine.com*)

A different perspective. Since 2002 the Good Samaritan Shelter has been serving the needs of homeless men in the Phoenixville area. Since 2010, it's also served Lancaster. Nate Hoffer, Executive Director, describes the services succinctly: "finding jobs, saving money, moving out." Today, it provides temporary shelter and services—at least 60 per cent

move into permanent locations—to over 100 men annually. There are a lot of people "living on the fringes," Nate observes. For most of those who come to the Shelter, "it gets better."

You can be part of making life better for them. And have a great time while you do. ◆

Benefits the Good Samaritan Shelter. To purchase tickets, contact 610-933-9305; TasteOf-Phoenixville.com. For information about the Shelter, GoodSamShelter.org.



Tastes to Sample

Some of the Tastes of Phoenixville that you can sample at the event will be provided by the following generous restaurants and caterers. And there will be more! Enjoy!

Robert Ryan Catering & Design Montesano Bros. Molly McGuire's The Sly Fox Brewhouse & Eatery Tony's Family Restaurant Becca's Hill's Quality Seafood

Artisan's Gallery & Café
FreshApeel Hummus!
Drexelbrook Catering
Bridgeside Deli
Marley's

Pepperoncini Dia Doce

La Hacienda Miochacana Ludwig's Gourmet Catering Cupcakes Gourmet

MomPops

Aquilante's Catering Bridge Street Chocolates

Foresta's Country Market Fruit Flowers

St. Peter's Bakery Majolica

Opening in January 2013

Fast-Fresh made-to-order southwest fare from burritos, tacos, fajitas, loaded nachos & more!

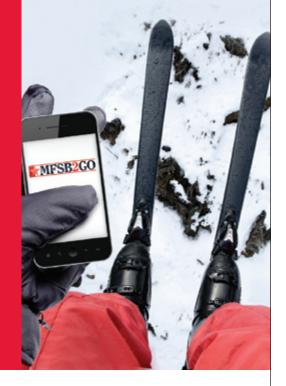
221 Eagleview Blvd Exton PA

www.tacomaya.com



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Laura Muzzi Brennan

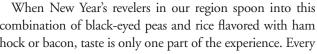
That hackneyed expression, "You are what you eat," takes on fresh meaning when applied to New Year's menus.

ven people who eschew superstition the other 364 days see symbolism in every forkful they take in their New Year's meal. From hoppin' John to pork and sauerkraut, most traditional New Year's foods promise health, abundance and good fortune, and many reflect the cook's heritage. Here's a look at the plates locals enjoy as they welcome 2013.

Pork for the New Year

"As people have traveled, customs have traveled," says Debbie Harper, Curator of Education at Winterthur. What





we eat reflects who we are and where we've been. Hoppin'

John, for example, originated with African-Americans in the

South and was a recipe people brought as they came north.

combination of black-eyed peas and rice flavored with ham hock or bacon, taste is only one part of the experience. Every ingredient represents hope for the future: the peas resemble coins—a symbol of wealth—while the swelling rice signifies growth and abundance.

As for the name's genesis, legends abound. One source says children hopped around the table while they waited









While gentlemen traveled from house to house making social calls, ladies stayed at home to welcome visitors with a variety of drinks and cakes

for the dish; another that South Carolinians invited guests to dinner with the phrase "Hop in, John."

While pork flavors hoppin' John, pork is also the main ingredient in some other classic New Year's dishes. Many local Italian-Americans eat cotechino con lenticchie, a fatty pork sausage with green lentils—the lentils standing in for coins. Pork roasts and pork chops also show up on menus of Maryland's Upper Eastern Shore, while pork and sauerkraut is a favorite of the Pennsylvania Dutch.

Why pork? Many pork cuts—like bacon and pork belly—boast a high fat content, representing wealth and prosperity. And as the Pennsylvania Dutch saying goes, "Pigs root forward, chickens scratch back." So if you want your New Year marked by progress rather than regret, choose pork and leave the fowl in the barnyard.

More Lucky Dishes

Often the dishes we relish on New Year's are a function of what's readily available.

Rich, creamy oyster stew enjoys popularity on Maryland's Upper Eastern Shore because oysters are in season in winter, says Sabrina Sexton, a Chestertown, Maryland chef. Sexton explores her area's foodways in her blog, Sabrina in the Kitchen. And even though fresh local crab is not in season in January, crab occupies such a central place in Eastern Shore culture that fancy crab imperial and crab dips headline New Year's menus. Sometimes luxury trumps seasonal availability!

Leafy greens such as collards, kale and cabbage also figure in the New Year's dishes of many cultures. The greens resemble folded dollars, and diners hope that the more greens consumed, the greater their riches. Chinese New Year's celebrations rely on this symbolism, see the sidebar.

New Year's Culinary Traditions from Winterthur and Hagley

During the holidays, Winterthur Museum, Garden and Library and Hagley Museum and Library provide visitors with

a glimpse into the du Pont family's New Year's culinary traditions, and what sweet traditions they were!

New Year's Day Calling, which originated in Dutch New York became a celebration dear to the du Pont family in the 19th century. (In fact, many du Ponts carry on the custom to this day.) While gentlemen traveled from house to house making social calls, ladies stayed at home to welcome visitors with a variety of drinks and cakes.

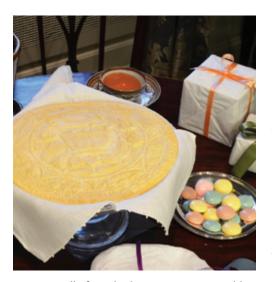
If you were a New Year's visitor at Winterthur in the late 1800s, Pauline Foster du Pont welcomed you with a piece of New Year's Cake. A native New Yorker, Mrs. H.A. du Pont loved the caraway seed cakes of her childhood and had them shipped from her home state to Winterthur. To drink? Mrs. du Pont might have offered cherry bounce, a popular New York cordial concocted by macerating sour cherries in rum and sugar for six months.

In the 1930s and 40s, when Mrs. H.F. (Ruth) du Pont hosted at Winterthur, she served fruitcake as well as chocolate and









vanilla frosted cakes. Her guests sipped hot chocolate, coffee and mulled wine.

January 6th, called Epiphany or Twelfth Night, also figured prominently in du Pont entertaining traditions.

Children were at the heart of this alldessert party. Among the elaborate sweets: the Twelve Night Cake. While no recipe exists in the Hagley collection, Curator Debra Hughes guesses it was most likely a thick-battered cake, possibly a fruitcake. The child who discovered a bean or token thur and Hagley.

in his slice of Twelfth Night Cake became King or Queen for the night, donning a handmade crown and presiding over the merriment, a coveted honor indeed!

More Desserts

Desserts, of course, merit guest-of-honor status at all kinds of tables. People of Greek heritage honor St. Basil, a beloved figure in the Greek Orthodox Church, with vasilopita (St. Basil's Cake). Although some recipes include almonds and lemon, my friends flavor this bread-like cake with vanilla, orange juice and a shot of Metaxa, a Greek spirit. The cook bakes a coin into the cake, and whoever receives the slice with the coin has good luck for the year. Other desserts on the Greek table: baklava and Greek sugar cookies.

Here's hoping that 2013 brings you a plateful of health and good fortune!

Thanks to Deborah Harper, Winterthur's Curator of Education, and Debra Hughes, Curator of Collections and Exhibits at Hagley for this information. Photos courtesy of Winter-



CELEBRATE CHINESE New Year's with food for good luck

A little background: China's New Year's holiday, also called the Spring Festival, lasts 15 days, and is about 16,000 years old. According to myth, the villagers battled against the hungry nian (the beast) making noise and wearing red to protect their livestock and children. These became the New Year's symbols: red signs, red clothing, fireworks.

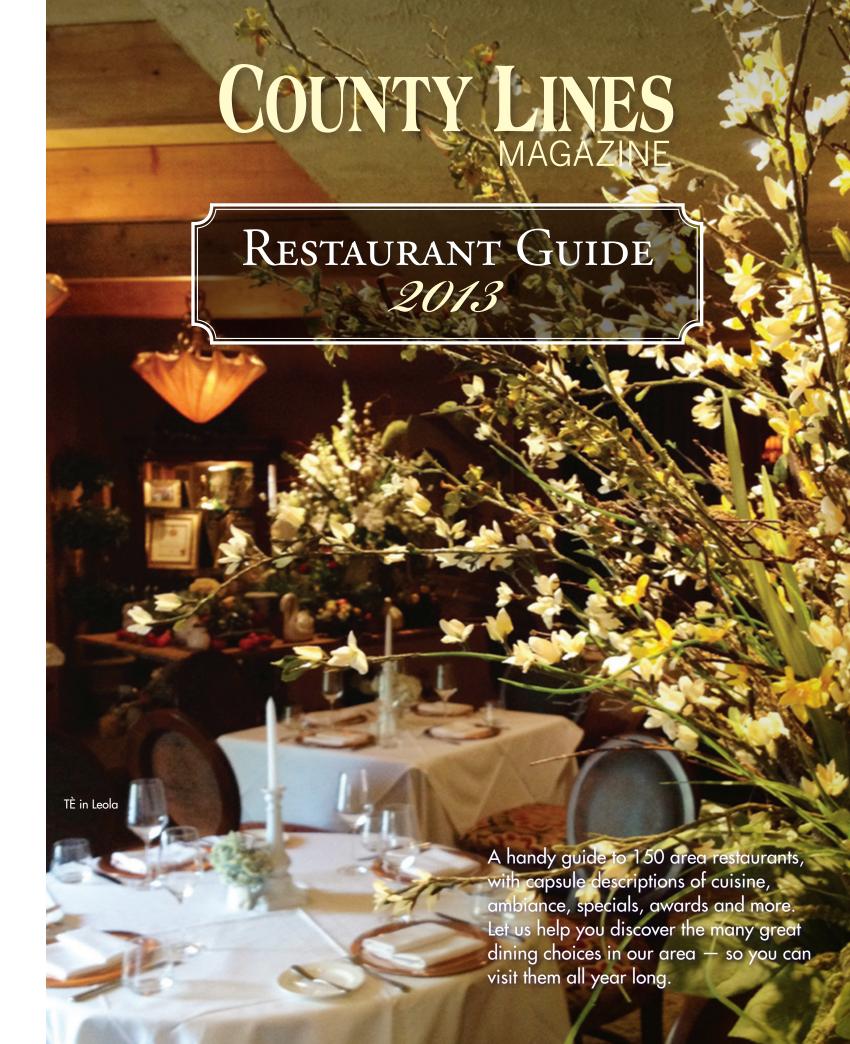
This year, February 10 closes the Year of the Dragon and opens the Year of the Snake. For Asians, snakes are viewed as smart and graceful, accustomed to luxury, not something to keep off a plane. But there's no need to eat snake for good luck. There are plenty of foods symbolizing good fortune.

New Year's Eve is a time for family: for eating, catching up, waiting for the New Year and lighting firecrackers to scare off demons. At midnight, it's customary to eat jiao zi (dumplings), which symbolize currency. Families make dough, wrap it around pork and cabbage, boil dumplings and serve them with vinegar and soy sauce, often tucking peanuts in them for luck. Yuanxiao (rice dumplings), for family happiness, are also on the menu.

On New Year's Day, tangerines, oranges, pomelos and kumquats are often displayed, especially with their green leaves, symbolizing wealth and luck. Another traditional dish, jai, is a vegetable dish with sea moss, lotus seeds, lily buds, black mushrooms and more-each symbolizing some aspect of luck. Long beans and green vegetables confer longevity, as do long noodles, which shouldn't be cut.

No New Year's feast is complete without yu (whole fish), always with the head and tail intact, for happy beginnings and endings and for abundance. And one of the favorite foods is nian gao (year cake or tall cake). The steamed sweets are made of rice flour, brown sugar and oil, sometimes with sesame seeds, red dates or nuts. Remember to serve an even number of courses—to double your happiness and fortune.

If you prefer not to cook your own special menu, we recommend lucky seven area restaurants for Chinese New Year's dining: Yangming in Bryn Mawr, Susanna Foo's in Radnor, Han Dynasty in Exton, and Margaret Kuo's in Wayne, Malvern, Granite Run or Media. Happy 4711!





♥ Indicates a Historic Building.

PENNSYLVANIA

Berks County **Earlville**

The Tiki Bar, Manatawny Rd. 610-689-4707; TikiBarPa.com. Enjoy a raucous dinner party inside or out back in southern Berks. Their original "cook your own" cuisine is absolute Americana, from road kill to alligator. All food is grilled. On the "National Register of Hysterical Places." Open 4 to 12, 7 days.

Pine Forge

@ Gracie's 21st Century Café & Caterina, 1534 Manatawny Rd. 610-323-4004; Gracies 21st Century.com. Éclectic décor with original artwork in this historic, 1710 building. The food is modern, multicultural with attention to using organics and wildcaught fish and local produce when available. Dinner Wed-Sat (other days and luncheon by reservation). Best of the Best '09, County Lines.

Reading

Dans at Green Hills, 2444 Morgantown Rd. (Rt. 10), 610-777-9611; GreenHillsInn.com, Contemporary American cuisine with a French influence. Their goal is to provide a fine dining experience. Dressy. Dinner Tues-Sat, 5 to 9:30. Best of the Best '05, to '10, County Lines.

Delaware County

Bryn Mawr

Conestoga Rds.) 610-527-3200; YangmingRestourant.com. Innovative Chinese-International cuisine and classic dishes. Specialties include jumbo lump crabcakes, firecracker veal and capellini with shrimp. Happiness hour Mon-Fri, 4:30-6:30. They have a red wine book, with many new choices. Banquet facilities. Open 7 days. Best of the Best '05 through '13, County Lines.

Chadds Ford

Big Fork Restaurant, 101 Ridge Rd. 610-358-8008; BigForkRestaurant.com. A quaint, comfortable restaurant with a country-western inspired atmosphere. Dinner, Wed-Sun starting at 3.

Bistro on the Brandwine, 1623 Baltimore Pk. (Rts. 1 & 100), 610-388-8980; BistroOnTheBrandywine.com. An affordable alternative to the familiar rotation of pizza and burgers offering bistro-style food with a French leaning. BYOB, \$5 corkage. Lunch Mon-Sat; dinner, 7 days.

® Brandywine Prime, 1617 Baltimore Pk. (Rts. 1 & 100). 610-388-8088: BrandywinePrime.com. Creative, contemporary American cuisine, emphasizing locally grown products. Dinner, Mon-Sat; Sun brunch. Weekly specials incl. 3-course Steakhouse Prime Rib Dinner on Sun; and Thurs, Surf and Turf. Best of the Best '07, '09, County Lines.

@ Chadds Ford Restaurant & Pub. 1400 Baltimore Pk. 610-459-8453: ChaddsfordRestaurant.com. Enjoy dining in this cozy, quaint, restaurant with a country atmosphere. Featuring Continental cuisine with daily specials. Casual. Open 7 days for breakfast, lunch and dinner.

Concordville

@ Concordville Inn, Baltimore Pk. (Rt. 1). 610-459-2230; ConcordvilleInn.com. Affordable, classic American cuisine in a casual, comfortable setting. Nightly specials, a "To Go" menu, and signature entrées including crab cakes and prime rib. Lunch, Mon-Sat, 11:30 to 3; dinner Mon-Sat, 4:30 to 10; Sun, 3 to 8; Sun brunch, 10 to 2. Best of the Best '07, '08, County Lines.

Drexel Hill

Shere-E-Punjab, Drexel Line Shopping Center, 5059 State Rd. 484-452-8140: ShereEPuniab. com. See listing under Media. Best of the Best '10 to '13, County Lines.

Edgemont

® Ristorante La Locanda, 4989 West Chester Pk. (Rt. 3). 610-353-7033; LaLocandaPA.com. Bistrostyle dining, warm and inviting, with a charming bar area. Italian cuisine from the Abruzzi region, BYO Sun, Mon, Tues. Open Mon-Thurs, 11:30-10; Fri-Sat, 11:30-11; Sun brunch, 11 to 3; Sun, 3-9.

Glen Mills

Mile High Steak & Seafood, 1102 Baltimore Pk. 610-361-0855; MileHighSS.com. Serving quality,

certified Angus Beef, fresh seafood, fine wines and signature cocktails. Enjoy an intimate dining experience or host a larger celebration in their private banquet room. Dinner Mon-Sat, 4:30 to 10; Sun, 4 to 9. Sun, Happy hour, 4 to 8. Best of the Best '09, County Lines.

Shere-E-Punjab, 301 Byers Dr. 484-*841-6345; ShereEPunjab.com. See listing under Media. Best of the Best '10 to '13, County Lines.

Media

Azie Restaurant, 217 W. State St. 610-566-4750; Azie-Restaurant.com. Contemporary Asian cuisine served in a modern space. Upstairs dining room and rooftop deck with an urban feel for dining in warmer weather. Open 7 days for lunch and dinner. Happy hour, Mon-Fri, 5 to 7, with halfprice specials. Upscale casual. Best of the Best '09 to '12, County Lines.

Margaret Kuo's Peking Restaurant, Granite Run Mall (Rt. 1). 610-566-4110; MargaretKuo.com. Contemporary Oriental atmosphere with a pair of Temple lions dominating the entrance. Authentic Northern Chinese cooking; they introduced Peking Duck, Moo Shu dishes and other northern specialties to the area. Serving Japanese cuisine, too. Open 7 days for lunch and dinner. Casual. Best of Philly, Craig LeBan gives "3 Bells." Best of the Best '09, '11 to '13, County Lines.

Margaret Kuo's Media, 4-6 W. State St. 610-892 0115: MargaretKuo.com. The tradition of excellence in food and service is continued at this location, where an authentic Japanese menu is served along with Northern Chinese cuisine. The master chef was trained by Tokyo's Imperial Kitchen Staff. Best of the Best '09, '11 to '13, County Lines.

La Na Thai French Cuisine, 33 W. State St. 610-892-7787. Pumpkin-colored walls and gold woodwork give La Na a warm, comfortable atmosphere. BYO. Lunch and dinner specials. Casual. Mon-Sat for lunch, 11:30 to 2:30; dinner 5 to 9:30; Sun, 3 to 9.

Quotations Restaurant, 37 E. State St. 610-627-2515. This family-friendly restaurant serves American cuisine and seafood, with 4, 42-inch TVs, Belgian beers on tap and over 50 microbrews. Daily

Riddle Ale House, 1073 W. Baltimore Pk. 610-566-9984: RiddleAleHouse.com. A new look and feel at this restaurant, which serves casual American food including hand-carved roast beef sandwiches (a specialty). Casual. Open 7 days for lunch and dinner. Happy hour, Mon-Fri.

Shere-E-Puniab. 208 W. State St. 610-891-0400: ShereEPunjab.com. Enjoy the exotic flavors and subtle tastes of India here, where the cuisine boasts fragrant and warm spices blended fresh daily in a centuries-old craft. Lunch specials for businesses and a good selection of vegan/vegetarian dishes. Serving lunch Mon-Sun, 11:30 to 3 and dinner, Sun-Thurs, 4 to 9:30; Fri-Sat, 4 to 10:30. Catering available. Best of the Best '10 to '13, County Lines.

D'Ignazio's Towne House, corner of Baltimore Pk. & Veterans Sq. 610-566-6141; TowneHouse.com. A Delaware County tradition, where antiques and curios hang from every surface. Mainly American/ Italian cuisine. Specials: Monday \$5 off all pasta platters; Tues-Thurs, 3 courses, \$20.99; Fri, bring your own wine

no corkage fee; Sun, \$15.99 specials. Casual. 7 days. Best of the Best '05, County Lines.

Newtown Square

Teikoku, 5492 West Chester Pk. 610-644-8270; TeikokuRestaurant.com. This beautiful restaurant with Asian-inspired décor offers outstanding contemporary Asian cuisine at affordable prices. Private dining room; outdoor deck. Open 7 days for lunch and dinner. Happy hour, Mon-Fri, 4:30 to 6:30. Best of the Best '05 to '13, County Lines.

Radnor

333 Belrose Bar & Grill, 333 Belrose La. 610-293-1000; 333Belrose.com. Sophisticated American cuisine in an upscale, contemporary atmosphere, with four dining areas including an enclosed, heated patio and a large, active bar. Daily specials. Lunch, Mon-Fri; serving dinner six days, Mon-Sat. Best of the Best '05 to '12, County Lines.

Susanna Foo Gourmet Kitchen, 555 East Lancaster Ave. 610-688-8808; SusannaFoo.com. A chic spot in a family-friendly atmosphere. Dumplings are the house specialty. Business casual. Open Mon-Thurs, 11:30 to 9; Fri, 11:30 to 10; Sat, 5 to 10; Sun, 4 to 9. Happy hour Mon-Fri, 5 to 7. Best of the Best '07, '08, '09, County Lines.

St. Davids

Glenmorgan Bar & Grill, 593 E. Lancaster Ave. 610-341-3188; Glenmorgan.com. Located in The Radnor Hotel, Glenmorgan features a contemporary atmosphere and spirited American cuisine. Half-price happy hour Mon-Thurs, 5 to 7 Lunch, Mon-Sat, 11:30 to 2; dinner Mon-Sun, 5 to 10.

The Radnor Hotel, 591 E. Lancaster Ave. 610-341-3188; RadnorHotel.com. Champagne Sunday Brunch features live classical piano and magnificent views overlooking award-winning formal gardens. Experience their omelet station and a variety of handcarved meats, an extensive dessert selection and Belgian Chocolate Fountain. Upscale casual. Sun, 10 to 2. Best of the Best '05 to '08, County Lines.

Springfield

Capriotti's Sandwich Shop, 141 S. State Rd. 484-472-6257; Capriottis.com. Best of the Best '13, County Lines. See listing under West Chester.

Villanova

Azie On Main, 789 East Lancaster Ave. 610-527-5700; AzieOnMain.com. Creative contemporary Asian cuisine with global influences. Lunch Mon-Fri, 11:30 to 2:30; Sun brunch, 11 to 2:30; dinner, Mon-Thurs, 5 to 10; Fri-Sat, 5 to 11; Sun, 5 to 9. Bar/lounge is open until 1 am. Best of the Best '10, '12, County Lines.

Wayne

A Taste of Britain, Eagle Village Shops, 503 West Lancaster Ave. 610-971-0390; TasteOfBritainIn-Wayne.com. A charming tea shop offering Full Afternoon Tea and light lunches. Private parties on Sunday. Loose leaf teas, pasties, pot pies, scones, tea sandwiches and pastries plus more available for take out. BYO. Catering available. Open Mon-Sat, 10 to 5. Res. rec. Best of the Best '06 to '09, '13, County Lines.

Georges', 503 W. Lancaster Ave. Eagle Village. 610-964-2588; GeorgesOnTheMainLine.com

World-renowned chef/restaurateur Georges Perrier serves "global" cuisine in this charming restaurant. Lunch, Tues-Sat, 11:30 to 4; Sun brunch, 11 to 2. Dinner, Tues-Thurs, 5 to 10, Fri-Sat, 5 to 11, Sun, 5 to 9 (BYOW). Best of the Best '07, '08, County Lines.

Hana, 387 W. Lancaster Ave. 610-687-3320. Enjoy traditional favorites for lunch and dinner at the Main Line's original Japanese Restaurant and Sushi Bar. Sashimi and sushi, prepared by a Tokyotrained chef, served in an intimate dining room or Sushi bar. BYO. Open Tues-Thurs; closed Mon. Best of the Best '06 to '13, County Lines.

Margaret Kuo's Wayne, 175 E. Lancaster Ave. 610-688-7200; MargaretKuo.com. The ambiance at this multi-floored restaurant is sophisticated Asian. Business casual. There are 3 bars and 5 private dining rooms for your social and business needs. Open 7 days. Best of the Best '06 through '13, County Lines.

Paramour, 139 E. Lancaster Ave. 610-977-0600; ParamourWayne.com. Serving modern American cuisine in a distinctive atmosphere at the iconic 1906 Wayne Hotel, on the National Register of Historic Places. Offers seasonally-inspired dishes, special offerings and a fixed price menu on holidays. An ideal venue for private dining events, business meetings, cocktail parties or wedding receptions. Lunch, Mon-Sat, 11:30 to 3; dinner, Sun-Thurs, 5 to 10, Fri-Sat, 5 to 11. Brunch on Sun, 10 to 3. Best of the Best '12, '13, County Lines.

Ristorante Primavera, 384 W. Lancaster Ave. 610-254-0200; RistorantePrimaveraOfWayne. com. The warmth of traditional Italian décor and northern Italian cuisine make this a pleasing adventure in eating. Veal, pasta, seafood, daily specials. Threecourse Early Dinner Menu, 4:30-6:30; complimentary valet parking, Lunch, Mon-Fri; dinner, Mon-Sun. Best of the Best '06 to '09, County Lines.

The Silverspoon Restaurant, 503 W. Lancaster Ave., Eagle Village. 610-688-7646; Silverspoon-Wayne.com. Contemporary American cuisine in a casual, French bouchon-style atmosphere, sunny by

day and candle-lit at night. À la carte dinner menu and 3- and 5-course tasting menus. Daily chefs specials. BYOB. Brunch and lunch, daily, 10 to 3; dinner, Tues-Sat, 5 to 10. Best of the Best '11, County Lines.

Teresa's Café and Next Door Bar, 124-126 N. Wayne Ave. 610-293-9909: Teresas-Cafe.com. This bistro-style restaurant serves food with a Belgian influence. Specials include Buck-A-Shuck Oysters on Mon, Tasty Tuesday food/pairing menu. Open Mon, 4 pm to 1 am; Tues-Sat, 11:30 to 1 am; Sun brunch, 11 am. Best of the Best '08 to '13, County Lines.

White Dog Café, 200 W. Lancaster Ave. 610-225-3700; WhiteDog.com/Wayne. The chef buys only the freshest meat, poultry and fish from farms and fisheries guided by principles of sustainability. Lunch, Mon-Fri, 11:30 to 2:30; dinner, Mon-Thurs, 5:30 to 10; Fri-Sat, 5 to 10:30; Sun, 5 to 9; brunch, Sun, 10 to 2:30. Best of the Best '11 to '13, County Lines.

Winberie's Restaurant & Bar, 1164 Valley Forae Rd. 610-293-9333; Winberies.com. A charming, intimate European-inspired American bistro known for affordability and sophistication serving freshly prepared traditional American fare. Daily specials for lunch and dinner, 3-course Thursdays, Fish House Fridays and Sizzling Saturday. Casual. Happy hour Mon-Fri, 4 to 6. Brunch buffet Sun, 10:30 to 2; lunch, Mon-Fri, 11:30 to 4, Sat, noon to 4: dinner, Mon-Thurs, 4 to 10, Fri-Sat, 4 to 11, and Sun, 2 to 9.

Chester County **Avondale**

The Farmhouse Restaurant, 514 McCue Rd. 610-268-2235; LNGolf.com. This is a iewel in the country with two restaurants and a marvelous event facility. The Farmhouse Restaurant fine dining experience offers food and service of rare excellence. The Greathouse is the quintessential destination offering casual dining, Sunday Champagne Brunch and celebrations. There are two outdoor dining facilities and a chef's table in their subterranean wine room. Best

of the Best '05 to '11, '13, County Lines.











Berwyn

Aneu Bistro, 575 Lancaster Ave. 610-251-9600; AneuBistro.com. New American cuisine at this chic bistro, committed to serving great food, choosing local vendors and using sustainable products. BYOB and full-service bar. Breakfast and lunch served Mon-Sun, 9 to 3. Dinner, Tues-Thurs, 5 to 9; Fri-Sat, 5 to 10; Sun, 5 to 9. Best of the Best '11, County Lines.

Nector, 1091 Lancaster Ave. 610-725-9000; TasteNector.com. Asian-inspired cuisine is served in this beautiful space, with a towering ceiling, minimalist stone walls with flickering candles, a posh sushi bar and a giant, silk-screened Buddha. Open 7 days for dinner; Mon-Fri for lunch. Best of the Best '05 to '13, County Lines.

Thai Orchid Restaurant, 556 W. Lancaster Ave. 610-651-7840; Thai OrchidBerwyn.com. Contemporary Thai cuisine served in an authentic atmosphere with rich woodwork and pierced wood wall hangings and coromandel screens. They offer a fixed-price, three-course luncheon, \$10.95. BYO. Open 7 days. Best of the Best '07 to '13, County Lines.

Birchrunville

Birchrunville Store Café, 1403 Hollow Rd. 610-827-9002; BirchrunvilleStoreCafe.com. Only a handful of tables at this charming, out of the way restaurant, serving fine contemporary French-Italian cuisine. Allow two hours for a leisurely meal. Smart casual. BYO. Dinner, Wed-Sat, two seatings Fri-Sat, 6-6:30 and 8-8:30. Cash only. Best of the Best '05 to '13, County Lines.

Chester Springs

Limoncello Chester Springs, 499 Uwchlan Ave. 610-524-3112; LimoncelloCS.com. See listing under West Chester. Best of the Best '08, '10, '11, '12, '13, County Lines.

Yellow Springs Inn, 1657 Art School Rd. 610-827-7477; YellowSpringsCatering.com. Fine dining in a lovingly restored Victorian inn with original working fireplaces in every room. Private party rooms are available. Their menu features heritage breeds of beef, pork and poultry, including pasture-raised Piedmontese Beef and Berkshire Pork and other specialty meats, including ostrich, bison, venison, elk, wild boar, Vermont quail, New Jersey poussin and white tail pheasant. BYOB. Wed-Sat, 5 to 9:30. Best of the Best '13, County Lines.

Downingtown

Amani's BYOB, 105 E. Lancaster Ave. 484-237-8179; AmanisBYOB.com. Farm fresh, seasonal cuisine. This 40-seat BYO has an open kitchen in an inviting atmosphere. Lunch, Tues-Sat, 11:30 to 3; Sun brunch, 11 to 3; dinner, Tues-Thurs, 5 to 10; Fri-Sat, 5 to 10:30; Sun, 5 to 9; closed Mon. Best of the Best '11 to '13, County Lines.

Avalon Posta Bistro, 78 W. Lancaster Ave. 610-873-4200; PostaBistro.com. Specializing in homemade pastas, flatbreads, salads, cheeses and a 15-item antipasti platter. Serving complimentary beer or sangria to adults. Wed-Sun, 5 to 10. Prix fixe menu, served in small portions family style, Tues-Thurs, 5 to 6. BYOB. Best of the Best '12, '13, County Lines.

© Firecreek Restaurant & Bar, 20 E. Lancaster Ave. 610-269-6000; Firecreek-Restaurant.com. On the

bank of the Brandywine River, this upscale American grille is in a historic paper mill. Mon-Thurs, 11:30 to 9; Fri-Sat, 11:30 to 10; Sun, 11:30 to 8. **Best of the Best '10 to '13**, *County Lines*.

The Pub at Wegman's, 1056 E. Lancaster Ave. 610-518-7800; Wegmans.com. *See listing under Malvern.* Best of the Best '11 to '13, *County Lines.*

Station Taproom, 207 W. Lancaster Ave. 484-593-0560; StationTaproom.com. High-end pub food is served in a warm, casual setting. Happy hour, Mon-Fri, 4:30 to 6:30 featuring \$3 pints, \$5 pulled pork and \$1 off small plates and wine by the glass. Open at 3, Mon-Thurs; Fri-Sun at noon, Sun 11 am for brunch

Exton

Allegria Ristorante, 8 E. Welsh Pool Rd. 610-524-6060; Allegria-PA.com. The cuisine is fine and the atmosphere is cozy. Chef D'Aprano blends old and Italian nouvelle cuisine with daily specials. Res. BYO. Lunch, Tues-Fri, 11:30 to 2; dinner, Tues-Thurs, 4 to 9:30; Fri-Sat, 5 to 9:30. Best of the Best '05, '07 to '11, County Lines.

Brickside Grille, Eagleview Town Center, 540 Wellington Square. 610-321-1600; BricksideGrille. com. Innovative American cuisine with ethnic influences in an upscale, casual atmosphere. Banquet facilities. Casual. Open Mon-Sat, from 11 am; Sun, from 10 am. Best of the Best '05 to '07, County Lines.

Buca di Beppo, 300 Main St. 610-524-9939; BucaDiBeppo.com. This is the place for great Italian food and fun. Buca offers authentic Italian cuisine in an eclectic, vintage setting. Buca's family-style dishes are available in two portion sizes. Buca Small feeds two or more and Buca Large feeds an average-sized country. Well, actually it feeds four or more. Mon-Thurs, 11:30 to 10; Fri-Sat, until 11; Sun until 9.

Capriotti's Sandwich Shop, 171 E. Swedesford Rd., Fairfield Place Shopping Center. 610-363-7095; Capriottis.com. Best of the Best '13, County Lines. See listing under West Chester.

The Drafting Room, Colonial 100 Shoppes (Rt. 100). 610-363-0521; Drafting-Room.com. An inviting casual dining room offering a creative American menu. Daily specials and they will suit individual dietary needs. Casual. Open Mon-Thurs, 11:30 to 11; Fri-Sat, 11:30 to 12:30 am; Sun, 10 to 2 and 3 to 10. Best of the Best '06, '08, '09, '10, County Lines.

® Duling-Kurtz House & Country Inn, 146 S. Whitford Rd. 610-524-1830; DulingKurtz. com. Enjoy American Continental fine dining in one of 8 period dining rooms, with Early American furniture and working fireplaces. The adjacent Country Inn B&B has 13 guest rooms. Lunch Tues-Fri, 11:30 to 3; Sat, 12 to 3; dinner, Mon-Sat, 5 to 10; Sun, 4 to 9. Best of the Best '05 to '11, County Lines.

The Riverstone Cofé, Whiteland Towne Ctr. 610-594-2233; RiverstoneCofe.com. Dramatic, contemporary style, from the expansive bar, featuring beer, wine and vodka from around the world, to the large community table with cascading water fountain. Tapas menu and a raw bar, Contemporary American menu. Open 7 days for lunch, dinner and Sun brunch. Best of the Best '08, '09, County Lines.

Ron's Original Bar & Grille, 74 E. Uwchlan Ave. 610-594-9900; RonsOriginal.com. Serving healthy food, made onsite daily with natural ingredients, prepared from scratch. American/Italian cuisine with daily chalkboard specials and Value Dinner Menu Sun-Thurs. Live music, Fri-Sat; Happy hour Mon-Fri 5 to 7. Lunch and dinner Mon-Thurs, 11 to 9:30; Fri-Sat, 11 to 11; Sun, 11:30 to 9. Bar is open until midnight; Thurs till 1 am, Fri-Sat until 2 am. Best of the Best '11, '12, '13, County Lines.

The Ship Inn, 693 E. Lincoln Hwy. of Ship Rd. 610-363-7200; ShipInn.nef. An area landmark featuring specialty seafood and steak entrées and daily specials. Choose an intimate formal atmosphere warmed by the fireplaces or casual dining in the Grill. Lunch and dinner, Mon-Sat, 11:30 to 10; Sun, 4 to 10. Private parties welcome. Best of the Best '05 to '11, County Lines.

Taco Maya, 221 Eagleview Blvd. TacoMaya.com. Made-to-order and fast, this new restaurant opening mid-January will be serving casual Mexican and Tex-Mex cuisine. Dine in or take out fresh burritos, tacos, fajitas and loaded nachos and more. Open daily, 11 am to 10 pm.

[™] Vickers Tovern, Corner of E. Welsh Pool Rd. & Gordon Dr. 610-363-7998; VickersTovern.com. This 1823 farmhouse features traditional Continental cuisine with modern flair. Upscale; casual at the bar. Res. pref. Lunch, Mon-Fri, 11:30 to 2; dinner, Mon-Thurs, 5:30 to 10, Fri-Sat, 5:30 to 11. Happy hour daily, 4 to 6. Live music, Fri-Sat. Banquet space. Best of the Best '05 to '09, County Lines.

Kennett Square

Byrsa Bistro, 102 E. State St. 610-444-3277; Byrsa-Bistro.com. Gourmet and Western Mediterranean cuisine is served here. The décor is charming and rustic with wood floors and Mediterranean colors. They have a 4-course Chef's Tasting Table, Tues-Thurs, \$32. Open for dinner, Sun-Tues, 5 to 9. Lunch and dinner, Wed-Sat, 11:30 to 9. Best of the Best '13, County Lines.

Country Butcher Fine Foods Market, 145 S. Walnut St. 610-444-5980; CountryButcherMarket.com. Offering their customers USDA Prime meats that are all natural, grass-fed and locally raised, this fine purveyor also has a cheese shop, deli and a bakery and café serving breakfast and lunch. Their signature, store-made prepared foods (for dinner or entertaining) are readily available or you can pre-order.

Floga Bistro, 826 E. Baltimore Pk. 610-444-6500; FlogaBistro.com. Northern Italian cuisine with a Mediterranean flair is served at the BYOB with a casually sophisticated ambiance. Offering lunch and dinner specials daily and homemade soups. Gluten-free menu available.

Foxfire at The Stone Barn, Rt. 842 (3 mi. N. of Rt.
1). 610-347-2414; TheStoneBarn.com. See listing under Unionville, PA. Best of the Best '08, to '13, County Lines.

Half Moon Restaurant & Saloon, 108 W. State St. 610-444-7232; HalfMoonRestaurant.com. Restored tin ceilings, mahogany details, and the all-season, glass-enclosed Roof Top offers dining with a view. Specializing in wild game, farm-raised meats, Belgian beers, 27 taps, seafood, vegetarian. Best of the Best '06 to '12, County Lines.

Kennett Square Inn, 201 E. State St. 610-444-5687; KennettInn.com. A landmark in this small town housed in an attractively restored historic building, serving American cuisine in a Williamsburg setting. Upscale casual. Open for lunch, Mon-Sat, from 11:30; dinner, Mon-Sat, 5:30 to 9:30, Sun, 4 to 9. Best of the Best '06 to '09, County Lines.

Lily Asian Sushi and Grill, 104 W. State St. 610-925-3700; LilySushiandGrill.com. Kennett Square is still excited about its first pan Asian restaurant, with all-you-can-eat sushi on Tuesdays. This charming BYO entices with fresh fish, well prepared and sushi with names like Million Dollar Roll, Spicy Las Vegas Roll, and many more. Find your own favorite or try their Japanese, Chinese or Thai entrées. Sun-Thurs, 10:30 to 9:30; Fri-Sat, 10:30 to 10:30. Best of the Best '13, County Lines.

The Orchard, 503 Orchard Ave. 610-388-1100; TheOrchardBYOB.com. This 45-seat BYO has a softly lit dining room with contemporary, sleek white paneling, antiques and plush fabrics. Features American/International cuisine. Upscale casual. Dinner only, Tues-Thurs, 6 to 9; Fri, 6 to 10; Sat, 7 to 10. Best of the Best '05 to '13, County Lines.

Sovana Bistro, 696 Unionville Rd. 610-444-5600; SovanaBistro.com. A staple in the community since opening and a highly regarded dining destination. The menu has two sections: their well known "staples" and their always changing "taste of the season." BYO, with an eclectic wine list and cocktails. Tues-Sat, 11 to 10; Sun 4:30 to 9. Closed Monday. Best of the Best '08 to '13, County Lines.

Sunrise Cofé & Teoroom, 127 E. State St. 610-444-8141; SunriseCofeKSQ.com. Upscale family dining, offering a full breakfast and lunch menu with the standard fare and healthy options. Café-made hot sauces, pancake mixes and chutneys for sale. Breakfast and lunch Mon-Fri, 7 to 2; Sat-Sun, 8 to 2. Best of the Best '07, '08, '11, County Lines.

Talula's Table, 102 W. State St. 610-444-8255; Talulas Table.com. A gourmet market, reminiscent of a European café or boulangerie. Their breads and pastries are baked on premises. Prepared foods, soups and salads and delicious Italian coffee. An old-fashioned farm table is where the chef will create seasonal farmtable dinners and tasting menus for a groups up to 12. Open 7 days, 7 to 7. Best of the Best '08 to '13, County Lines.

Kimberton

The Café at Kimberton Whole Foods, 2140 Kimberton Rd. 610-935-1444; KimbertonWholeFoods. com. The café prides itself on using only the best ingredients available with many tasty options for gluten-free and vegan diets. They serve freshly made-to-order meals, prepared food items, espresso, coffee, tea, juices, smoothies and desserts. Open daily for breakfast, lunch and dinner. Mon-Fri, 8 to 8; Sat, 9 to 6; Sun, 10 to 6.

The Kimberton Inn, Kimberton Rd. 610-933-8148; KimbertonInn.com. An inviting, restored 200-year-old inn, tastefully furnished in antiques and oriental rugs with wood-burning fireplaces. Regional American cooking. Live piano Fri-Sat. Dinner, Tues-Sat, 5:30 to 9:30, Sun, 5 to 8:30. Sun brunch, 11 to 2. Best of the Best '05 to '09, '13, County Lines.













Malvern

Anthony's Pizza & Italian Restaurant, 127 W. Kina St. 610-647-7400; AnthonysItalianRestaurant com. A neighborhood favorite serving classic Italian specialties including chicken, veal and pasta dishes. BYOB. Casual. Open Sun-Thurs, 10 to 10:30; Fri-Sat, 10 to 11:30.

Bunha Faun, 152 Lancaster Pk. 610-651-2836: BunhaFaun.net. Excellent French cuisine with an Oriental flair at this little spot on Rt. 30 in Frazer. The menu does not change often and is consistently good. Tues-Thurs, Sun, 5 to 9, Fri-Sat, 5 to 10. Closed Mon. Best of the Best '05, '06, '10 to '13, County

@ Cedar Hollow Inn, 2455 Yellow Springs Rd. 610-296-9006; CedarHollowInn.com. Upscale, casual dining in a friendly atmosphere serving delicious American/Continental cuisine. Open 7 days for lunch and dinner

Classic Diner, 352 W. Lancaster Ave. 610-725-0515; TheClassicDinerPA.com. Don't be fooled by the old building. Once you enter, the clean, classy lines define this upscale diner serving gourmet breakfast and lunch (amazing omelettes). BYO. Casual. Soup specials. Open 7 days, 6 am to 3 pm. Best of the Best '06 to '13, County Lines.

Historic General Warren Inne, 9 Old Lancaster Rd. 610-296-3637; General Warren.com. A charming 18th-century country inn serving Continental/American cuisine, with fresh fish, steaks and veal. Private parties and weddings a specialty. Guest suites available. Lunch, Mon-Fri, 11:30 to 2:30; dinner, Mon-Sat, 5 to 10. Best of the Best '05 to '11, County Lines.

The Hunt Room at the Desmond Great Valley, 1 Liberty Blvd., 610-296-9800; DesmondGV.com. Casual-but-elegant ambiance with a beautiful view. Innovative American regional cuisine. Daily, 7 am to 10 pm. Sun brunch, 8:30 to 2.

Margaret Kuo's Mandarin Restaurant, 190 Lancaster Pk. 610-647-5488; MargaretKuo.com The atmosphere here is contemporary Oriental and the cuisine is classic Chinese, specializing in Peking duck and fresh fish, plus a Sushi Bar. Offering a Year of the Serpent menu, a 10-course Chinese Banquet menu through February 29. Open 7 days. Casual. Best of the Best '09, '11 to '13, County Lines.

The Farmhouse Bistro, 39 Conestoga Rd. 610-647-8060; TheFarmhouseBistro.com. Beautifully restored Old Farmhouse at People's Light is the setting for intimate dining that is informal yet elegant. French Provincal cuisine with modern twists on classics, plus fish specialties, Dinner, Wed-Thur, 4 to 10: Fri-Sat, 4 to 11; Sun, 4 to 9:30; Sun brunch, 10 to 2. Best of the Best '07, '12, '13, County Lines.

Restaurant Alba, 7 W. King St. 610-644-4009; RestaurantAlba.com. Elegant vet comfortable, reminiscent of a European bistro, with Italian cuisine with Mediterranean influences, and a seasonal menu. Italian wine list and international wines, craft cocktails and beers. Upscale casual. Lunch, Tues-Fri, noon to 2; dinner, Mon-Thurs, 5:30 to 9; Fri-Sat, 5:30 to 10. Best of the Best '06, '08 to '13, County Lines.

The Pub at Wegman's, 50 Foundry Way. 484-913-9600; Wegmans.com. A cozy bar with a menu that offers something for every taste. Upscale snacks

share the menu with pub favorites. They also have an impressive selection of imported and domestic beer, wine, cocktails and cordials. And the best part is the server greets you with "Don't worry about the tipwe've got it covered!" Check website for hours. Best of the Best '11 to '13. County Lines.

Mendenhall

Mendenhall Inn, Route 52, 323 Kennett Pk. 610-388-1181; MendenhallInn.com. This upscale inn, hotel and conference center offers fine dining from an award-winning menu. They feature imported and domestic wines, flambé desserts, international coffees and outdoor dining. Dinner, Mon-Sat, 4:30 to 9:30, Sun, 4 to 8; Sun champagne brunch, 10 to 2. Best of the Best '05 to '11, County Lines.

Le Saigon Restaurant, 82 E. Lancaster Ave. 610-889-4870; LeSaigon.com. Casual, comfortable dining. Authentic Vietnamese cuisine with a French flair. Daily lunch and dinner special, weekly chef specials and carryout. Open Mon to Fri. Closed Sundays. Private parties available on Sunday. BYO. Best of the Best '05 to '13, County Lines.

Trattoria San Nicola, 4 Manor Rd. 610-695-8990; SanNicola.net. Authentic Italian cuisine meets the arts in a unique, Old World environment offering fine food complemented by original artwork and lovely decor. Lunch Mon-Fri, 11:30 to 2; dinner, Sun, 5 to 8, Mon-Thurs, 5:30 to 9, Fri-Sat, 5:30 to 9:30. Best of the Best '06 to '08, County Lines.

Wabi Sabi Japanese Steakhouse & Sushi Bar, 1776 E. Lancaster Ave., 610-296-8100; WabiSabiPaoli.com. Serving sushi, Hibachi and Teppanvaki fare prepared with flourishes by the chef in front of you and classic Chinese cuisine at Garnian Wa. Casual. Open 7 days for lunch and dinner.

Phoenixville

Becca's Restaurant, 19 S. Whitehorse Rd. 484-924-8502; BeccasRestaurant.com, Located on an 18th-century property believed to have been on the Underground Railroad. BYOB. Lunch, Wed-Sat, 11:30 to 2; dinner, Wed-Fri, 5:30 to 9, Sat, 5:30 to 10, Sun, 4:30 to 7; Sun brunch, 10 to 2. Closed Mon-Tues. Best of the Best '11, County Lines.

Bistro On Bridge, 212 Bridge St. 610-935-7141; BistroOnBridge.com. Located in Phoenixville's downtown Historic District, offering live music and a relaxed atmosphere, making it the perfect spot for casual dining, socializing, business events or a special occasion. They use the freshest local ingredients, and their contemporary Bistro Menu has a Mediterranean influence. Happy hour, Mon-Fri, 5 to 7. Open Mon-Thurs, 4 to 2; Fri-Sun, 11:30 to 2.

Black Lab Bistro, 248 Bridge St. 610-935-5988: BlackLabBistro.net. Fine food in a relaxed setting with a bistro look. American casual contemporary cuisne. Daily specials. Open Tues-Sat for lunch, 11:30 to 2, and Sun Brunch, 10 to 2. Dinner Tues-Thurs, 5 to 9, Fri-Sat, 5 to 10, Sun, 4 to 8. Best of the Best '06, '07, County Lines.

Daddy Mims' Creole BYOB, 150 Bridge St. 610-935-1800; DaddyMims.com. Close your eyes and have a bite, and the Creole cuisine of Chef John Mims will transport you to New Orleans. From gumbo to jambalaya to Creole seafood pasta, they've got it all.

Open Tues-Thurs, 5 to 9; Fri-Sat, 5 to 10; Sun, 5 to 8. Best of the Best '10 to '13, County Lines.

G-Lodge Restaurant, 1371 Valley Forge Rd. 610-933-1646. Best kept secret in Chester County for scrumptious, hearty breakfasts served until 1:30 at this oldest running restaurant in the area. Open Mon-Fri, 6 to 2:30; Sat-Sun, 6 to 2.

Iron Hill Brewery & Restaurant, 130 E. Bridge St. 610-983-9333; IronHillBrewery.com. See listing under West Chester. Best of the Best '05 to '13, County Lines.

Majolica, 258 Bridge St. 610-917-0962; Majolica-Restaurant.com. New American cuisine with a French influence is beautifully presented at this jewel of a BYO, with décor that is simple yet elegant. Menu items are made in-house. Upscale casual. Dinner Wed-Sun, 5 to 9. Best of the Best '06 to '13, County Lines.

@ Pepperoncini Sotto Restaurant & Bar, 184 Bridge St. 484-924-8429; PepperonciniRestaurant.com. This friendly neighborhood restaurant has an affordable menu that serves delicious, real Italian food and has an incredible wine list. They prepare all of their own sauces, pastas and desserts. The setting is casual, romantic and fun. They have a banquet room and catering for special events. Daily specials. Open 7 days, Mon-Thurs from 4; Fri-Sun, from 11:30 am.

Seven Stars Inn, 263 Hoffecker Rd. 610-495-5205; SevenStarsInn.com. Charming 200-year-old inn offering a traditional steakhouse menu serving overly generous portions. Specialty is a Roast Western Prime Rib that's 32- to 40-oz. Upscale casual. Dinner, Tues-Sat, 4:30 to 9, Sun, 3 to 7. Best of the Best '10, '13, County Lines.

Sly Fox Brewhouse & Eatery, 520 Kimberton Rd. 610-935-4540; SlyFoxBeer.com. Opened in December 1995, this is one of the oldest brewpubs still operating in the area. They serve delicious pubstyle comfort food lunch and dinner. Daily specials. Best of the Best '13, County Lines.

Thai L'Elephant, 301 Bridge St. 610-935-8613; ThaiLElephant.com. Visit their location in the center of Phoenixville and experience the flavor and excitement of Thai cuisine with a French flair in an authentic atmosphere with antique Thai decor. 3 course lunch special (\$8.95.) Tues-Sat, 11:30 to 2:30; dinner, Tues-Thurs, 5 to 9; Fri-Sat, 5 to 10; Sun, 5 to 9. Best of the Best '13, County Lines.

St. Peter's Village

The Inn at St. Peter's Village, 3471 St. Peter's Rd. 610-469-2600: ThelnnAtSaintPeters.com. Fine dining featuring organic fare with a French influence. Thurs, 4 to 9; Fri, 4 to 10; Sat, 11:30 to 10; Sun, 3 to 8. Sun brunch, 11:30 to 2. Banquet/catering. Best of the Best '07, '08, County Lines.

Unionville

Catherine's Restaurant, 1701 W. Doe Run Rd. 610-347-2227; CatherinesRestaurant.com. The only lighting is by candles and stunning copper work adorns the walls. Cuisine is New American and features grilled fish and meats. Upscale casual. BYO. Open Tues-Sat. Available for private party rental. Open for lunch, Tues-Sat, 11 to 2; Sun brunch, 11 to 2; dinner Wed-Sat, from 6 pm. Res. highly sug. Best of the Best '05 to '13, County Lines.





@ Foxfire at The Stone Barn, Rt. 842 (3 mi. N. of Rt. 1). 610-347-2414; TheStoneBarn.com. Casual elegant dining in the country features Chef Ray Maxwell's acclaimed Farm-to-Table cuisine, with freshly prepared dishes made with local produce, sustainable seafood, free-range chicken and farm raised game. Thurs-Sat, lunch, 11 to 2; dinner from 5:30; Sun brunch buffet, 10 to 3. BYO. Thurs, Prix Fixe dinner, \$32. Scenic weddings and banquets. Wheelchair access. Best of the Best '08 to '13, County Lines.

West Chester

Avalon Restaurant, 312 S. High St. 610-436-4100; AvalonRestaurant.net. Neighborhood BYOB serving rustic Italian cuisine. The décor glows with backlit blue accents, a wood-burning fireplace and candles. Lush outdoor garden dining around a fountain and a romantic upstairs room that can be used as a private dining room. Tues-Sat, 5:30 to 10.

® Blue Pear Bistro, 275 Brinton Bridge Rd. 610-399-9812: BluePearBistro.com. Adjacent to the Dilworthtown Inn, a modern American bistro that features playfully delicious comfort foods. Small and medium plates mirror the changing seasons with fresh, locally grown ingredients. Mon-Sat, 4 to midnight; dinner '11, County Lines.

Capriotti's Sandwich Shop, 607 E. Market St. 610- Iron Hill Brewery & Restaurant, 3 W. Gay St. 610-

a passion for sandwiches" and tagline, "Extraordinary food for those unwilling to settle" have made them a household name in this area. Open Mon-

Dilworthtown Inn. Old Wilmington Pk. 610-399-1390; Dilworthtown.com. Award-winning restaurant is known for candlelight dining. From Zagat, acknowledged "class" act where "elegance" is matched with "exquisite cuisine." Banquets for up to 60. Proper attire. Res req. Dinner Mon-Fri, 5:30 to 9; '05 to '11, County Lines.

High Street Caffé, 322 S. High St. 610-696-7435; HighstreetCaffe.com. Best recognized for its Cajun, Creole and exotic cuisine, the funky-eclectic atmosphere makes it a favorite. Lunch Tues-Fri, 11:30 to 2:30. Dinner, Mon-Fri, Sun, 5 to 10, Sat, 5:30 to 2 am. Best of the Best '05 to '13, County Lines.

⊕ i-Pasta Ristorante Italiano, 134 E. Gay St. 484-887-0760; www.i-Pasta.net. Homestyle, authentic Italian regional recipes with genuine sauces all on freshly made pasta, Specials: Shrimp and Zucchine, Crepe's Lasagna, Broccoli and Bacon, Noci e Gorgonzola, Pork Roast, Beef Brasato, Veal Braciole and begins at 5. Res sug. Casual. Best of the Best '09, many others. Dinner Tues-Thurs, 5 to 9, Fri-Sat,

719-0270; Capriottis.com. Serving gourmet sand- 738-9600; IronHillBrewery.com. New American cuiand fresh delicious breads. Their motto, "We have are served in a warm atmosphere. Signature dishes: 6230; LimoncelloWC.com. Serving Southern

Tex-Mex and Cheesesteak egg rolls, salmon specials, Garcia pizza and Sunday is Prime Rib or Salmon Dinner specials. Semi-private banquet room. Daily Sun for lunch and dinner. Best of the Best '13, from 11 am. "Call-aheads" accepted. Best of the Best '05 to '13, County Lines.

Jack's Steaks & Shakes, 16 E. Gay St. 610-436-1222. Putting a gourmet touch on the traditional Philly-style cheesestake, Jack's offers a few non-traditional specialties as well, such as New Zealand Beef, Ahi Tuna, Local Chicken and Portabella Mushroom sandwiches. Vanilla or chocolate vogurt is blended Sat, 5 to 9:30 pm; Sun, 5 to 7:30. Best of the Best with a medley of seasonal fruits for a deliciously healthy shake. And the fries are outstanding. Mon to Thurs, 11 am to 10 pm; Fri, 11 am to 3 am; Sat, noon to 3; Sun, noon to 8.

> Kildare's, 18-22 W. Gay St. 610-431-0770; KildareslrishPub.com. Authentic Irish pub with traditional Irish food, spirits and music. Entrée specialties: Salmon Boxtys, Guinness Beef Stew, Beer Battered Fish & Chips. Seasonal outdoor dining on the street or patio. Open 7 days for lunch and dinner, 11 am to 2 am. Best of the Best '05 to '13, County Lines.

> La Tolteca, 907 S. High St. 610-429-8101; LaTolteca. net. Mexican and Tex-Mex cuisine is served in the bright and colorful BYO. Lunch and dinner specials; Fajitas and Ribs made with green salsa are popular items. Casual. Mon-Thurs, 11 to 10; Fri-Sat, 11 to 10:30; Sun, 11 to 9. Best of the Best '07 to '13,

wiches with the finest quality meats and cheeses sine and award-winning handcrafted ales and lagers Limoncello Ristoronte, 9 N. Wolnut St. 610-436-

Italian cuisine and featuring a full-service bar and a charming atmosphere for private functions and banquets. Happy hour, Mon-Fri, 4 to 6:30. Prix fixe menu Mon-Wed; lunch buffet Mon-Fri, 11:30 to 2:30; BYO, Sun, Mon, Tues, \$5 corkage. Daily lunch and dinner. Best of the Best '08, '10 to '13, County Lines.

The Lincoln Room, 28 W. Market St. 610-696-2102; LincolnRoomWestChester.com. Classic American tea room fare served in an intimate and charming historic room, circa 1833. Specialties include: Tea for Two: 2 plates of tea sandwiches. scone, a plate of sample desserts with Devonshire Cream and Lemon Curd, and a pot of tea to share. Signature dish: Croissant Bread Pudding. The Lincoln Room offers a wide variety of Special Events. Tues-Sat 10 to 2. Res. rec. Best of the Best '09 to '13, County Lines.

Más Mexicali Cantina, 102 E. Market St. 610-918-6280; MasMexicali.com. Owners Joanne and John Caulfield invite you to enjoy award-winning Mexican cuisine with a rock-n-roll flair on the first floor Cantina, the second floor Velvet Lounge or "Más on the Roof" with a great view of West Chester. Sun-Wed, 11:30 to 10; Thurs-Sat, 11:30 to midnight. Best of the Best '12, '13, County Lines.

The Mediterranean Restaurant, 150 W. Gay St. 610-431-7074; TheMedWCPA.com. Quaint and cozy atmosphere in this 175-year-old building restored by the restaurant owners. Serving Lebanese and Italian cuisine, Tues-Thurs, 11 to 9:30; Fri, 11 to 10; Sat,

noon to 10; Sun, 4 to 9. BYO. Best of the Best '06 to '13, County Lines.

Mythos Restaurant, 2 Waterview Rd. 484-887-0513; MythosGreekRestaurant.com. Straight from the heart, authentic Greek cuisine at a reasonable price. Mythos offers many options and warm service in a colorful setting. BYO. Open Tues-Thurs, Sun, 11 to 10; Fri-Sat, 11 to 11. Best of the Best '11, '12, '13, County Lines.

Northbrook Marketplace, 1805 Unionville-Wawaset Rd. 610-793-1210: NorthbrookMarketplace.com. Chef's Table dinners serving locally inspired New American cuisine at a 22-seat farm table in the loft above the market. The 9-course tasting menus range widely. Res. req. Tues-Sat seatings, 6:30 pm. Best of the Best '09, County Lines.

@ Ryan's Pub, 124 W. Gay St. 610-344-3934; Ryans-Pub.com. Casual dining in a cozy pub atmosphere featuring unique appetizers, burgers, traditional Irish fare, steaks and seafood. They have 7 large TVs, 3 bars and a beautiful upstairs outdoor deck for dining under the stars. Daily lunch and dinner until 10 pm. Best of the Best '05 to '13,

Señora's Authentic Mexican Cuisine, 505 E. Gay St. 610-344-4950. This award-winning restaurant provides a warm, friendly atmosphere for the entire family. You'll love their authentic, fresh and delicious offerings. Casual. BYO. Mon-Thurs, 11 to 9; Fri-Sat, 11 to 10; closed Sun. Best of the Best '05 to '13, County Lines.

West Grove

Twelves Grill & Cafe, 10 Exchange Place. 610-869-4020; TwelvesGrill.com. Unique New American cuisine served in an 1883 building that was once a bank, post office, power station and jail. Modern dishes with local flair feature local and organic ingredients, plus espresso drinks and housemade baked goods. Tues-Sat, 11:30 to 9. Best of the Best '10, County Lines.

West Marlborough

The Whip Tavern, 1383 N. Chatham Rd. 610-383-0600; WhipTavern.com. Nestled in the Chester County countryside, the warm and inviting atmosphere of this English Pub radiates at the heart of horse country. Mon, Wed-Sun, 11 to midnight. Closed Tues. Best of the Best '07 to '13, County Lines.

Lancaster County

Lancaster

Gibraltar, 931 Harrisburg Pk. 717-397-2790; GibraltarGrille.com. Lancaster's top Zagat-rated restaurant. Fresh seafood arriving daily. Menu selections change weekly and are served with flair, along with their Wine Spectator award-winning wine list. Upscale casual. Agua Bar open before and after dinner. Live music, Fri-Sat. Lunch Mon-Fri; dinner daily. Best of the Best '05 to '12, County Lines.

Lancaster Brewing Company, 302 N. Plum St. 717-391-6258; LancasterBrewing.com. An award-win-



The Farmhouse

et amongst award-winning gardens of The People's Light & Theatre Company, **The Farmhouse Bistro** is a restored 225 year old historic landmark offering a casual dining experience. Guests can enjoy seasonal country French classics. Choose from an array of tantalizing appetizers, freshly prepared entrées, tempting desserts, and a sophisticated wine list. Whether sitting outside enjoying the gardens or inside by the fire, your visit is sure to be unforgettable. Special dinner and theatre packages are available.

Wednesday and Thursday 4pm-10pm Friday and Saturday 4pm—11pm Sunday Brunch 10am-2pm Sunday Dinner 4pm—9pm

Reservations available at TheFarmhouseBistro.com or at (610) 647-8060 For theatre information visit PeoplesLight.org or call (610) 644-3500

For weddings and corporate events contact Betsy lovino at iovino@peopleslight.org or (610) 647-1631 extension 156

ning restaurant inside a working microbrewery, with a creative, chef-inspired menu and freshly brewed beer. Outdoor dining and brewery tours Sat and Sun at 3pm. Happy hour, Mon-Fri, 5 to 7; Sat-Sun, all day. Open Sun-Thurs, 11:30 to midnight; Fri-Sat, 11:30 to 2 am.

Olde Greenfield Inne, 595 Greenfield Rd. 717-393-0668: TheOldeGreenfieldInn.com. American cuisine in a 1780-Pennsylvania farmhouse. Dinner in the award-winning wine cellar, piano lounge, "balcony" or, weather permitting, patio. Lunch, Tues-Sat, 11 to 2; dinner, Mon-Sat, 5 to 10; breakfast/brunch, Sun, 9 to 2.

The Pressroom, 26-28 W. King St. 717-399-5400; PressroomRestaurant.com. A modern American bistro with high ceilings, a curved marble bar and Amish woodwork throughout. Daily specials and a variety of vegetarian dishes. Casual. Open Mon-Sat for lunch, 11:30 to 3; dinner, Tues-Thurs, 5 to 9:30, Fri-Sat, 5 to 10:30; Sun, 5 to 9. Outdoor dining on the terrace. Best of the Best '05 to '09, County Lines.

Stockyard Inn, 1147 Lititz Pk. 717-394-7975; StockyardInn.com. Built in 1750 and owned by James Buchanan, elegantly restored, and serving the finest steaks, chops, prime rib and fresh seafood. Well known for generous hospitality, combining Old-World charm Savona, 100 Old Gulph Rd. 610-520-1200; with contemporary American cuisine. Business casual. Lunch, Tues-Fri, 11:30 to 2:30; dinner, Tues-Sat, 4 to 9:30. Closed Sun-Mon. Best of the Best '05 to '13. County Lines.

Leola

Thelnn. Italian influenced cuisine is served in an atmosphere reminiscent of a European restaurant, with food prepared with freshest ingredients from Lancaster County artisan farmers and vendors. Specialty is the antipasti, served on a "pig cart" wheeled through the dining room. Upscale formal, jackets required for men. Dinner service Fri-Sat,

Strasbura

@ Iron Horse Inn, 135 E. Main St. 717-687-6362; IronHorsePa.com. Fine dining in a casual atmosphere offering American cuisine such as certified Angus beef and crab cakes. Open for lunch and dinner, Mon, Wed, 12 to 9; Thurs-Sat, 12 to 10. Sun, 12 to 7. Closed Tues.

Montgomery County

Collegeville

The Pub at Wegman's, 600 Commerce Dr. 484-902-1500; Wegmans.com. See listing under Malvern. Best of the Best '11 to '13, County Lines.

Gulph Mills

SavonaRestaurant.com Fine dining in a romantic setting with professional European service, focusing on French and Italian Riviera cuisine. A Wine Spectator Best of Award of Excellence,

Savona offers over 1300 wine selections. Dinner Mon-Sat, from 5:30; Sun brunch, 11 to 2, Lunch is available for private parties. Best of the Best '07 to '13, County Lines.

King of Prussia

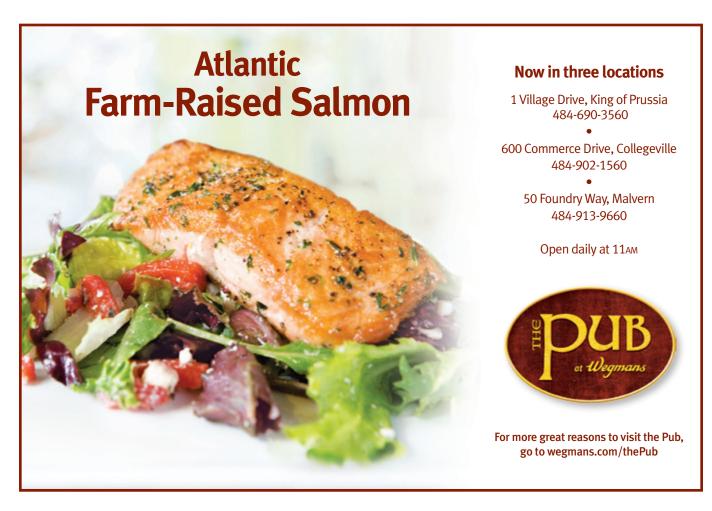
@ Creed's Seafood & Steaks, 499 N. Gulph Rd. 610-265-2550; CreedsKOP.com. Contemporary American restaurant offering a selection of fresh fish, seafood and steaks and a raw-bar menu. Contemporary, warm and sophisticated. Upscale casual, Lunch Mon-Fri, 11:30 to 2:30: dinner Mon-Sat, 5 to 10. Best of the Best '05,

Desi Village, 145 Gulph Rd. 610-265-8500; Desi-Village.com. Bright, comfortable restaurant serves North Indian cuisine. Daily specials and chef specials. Open 7 days for lunch and dinner. Best of the Best '06 to '10, County Lines.

The Pub at Wegman's, One Village Dr. 484-690-3500; Wegmans.com. See listing under Malvern. Best of the Best '11 to '13, County Lines.

Pottstown

Funky Lil' Kitchen, 232 King St. 610-326-7400; FunkyLilKitchen.com. This sleek yet intimate 28-seat BYO, specializing in Modern American cuisine and offering seasonal menus, is reminiscent of a Center City-style bistro. Seasonal outdoor courtyard. Upscale casual. Wed-Sat, 5:30 to 9:30. Best of the Best '06, '07, '13, County Lines.



Sly Fox Tasting Room, 520 Kimberton Rd. 610-935-4540; SlyFoxBeer.com. See listing under Phoenixville. Best of the Best '13, County Lines.

DELAWARE

New Castle County

Montchanin

 Krazy Kat's, at the Inn at Montchanin Village, Rt. 100 & Kirk Rd. (4 mi. NW of Wilmington) 302-888-4200; KrazyKatsRestaurant.com. Contemporary décor, creative cuisine specializing in local, fresh ingredients and excellent wine list. Group meetings and private dining. Also, 28 guest rooms and suites. Lunch, Mon-Fri, 11:30 to 2: dinner, Mon-Sun, 5:30 to 9:30. Breakfast daily and Sun brunch. Best of the Best '05 to '13, County Lines.

New Castle

ware St. 302-322-6111; Jessops-Tavern.com. This cozy, Colonial English pub serves American and English fare with Dutch and Swedish influences. Specialties are crab cakes, fish and chips, shepherd's pie, and smorgasbord. Casual. Mon-Thur, 11:30 to 10; Fri-Sat, 11:30 to 2; Sun, 11:30 to 9.

Wilmington

Deep Blue Bar & Grill, 111 W. 11th St. 302-777-2040; DeepBlueBarAndGrill.com. A hot spot for seafood aficionados, featuring fresh fish and shellfish, raw oysters, a contemporary seasonal menu and award-winning wine list. Great pre-theater stop. Happy hour, Mon-Fri, 5 to 7. Lunch, Mon-Fri, 11:30 to 2. Dinner Mon-Fri, starting at 5:30, Sat, starting at 5. Best of the Best '07, '08, '11, '12, '13, County Lines.

Domaine Hudson Wine Bar & Eatery, 1314 N. Washington St. 302-655-9463; DomaineHudson. com. Upscale wine restaurant with wines ranging from reasonably priced to celebration bottles, paired with gourmet dining in a neighborhood atmosphere. Lunch, Mon-Fri 11:30 to 2; dinner, Mon-Thurs, 5 to 11: Fri-Sat 5 to 11. Award of Excellence, Wine Spectator, Best of the Best '07 to '13, County Lines.

Eclipse Bistro, 1020 N. Union St. 302-658-1588; EclipseBistro.com. New York-style bistro serving eclectic American fare in an intimate setting with tile floors and bright colors. Lunch, Mon-Fri, 11:30 to 2; dinner, Mon-Sat, 5:30 to 10; Sun, 5 to 9. Best of the Best '08, County Lines.

Harry's Seafood Grill, 101 S. Market St. 302-777-1500; HarrysSeafoodGrill.com. This casual chic restaurant is the area's big fish in the seafood world. The raw bar offers 10+ oyster varieties and sashimi/ ceviche. Also 75 wines by the glass. Lunch, Mon-Sat, 11 to 4:30; dinner, Mon-Thurs, 4:30 to 10; Fri, 5 to 11; Sat, 4:30 to 11; Sun, 12 to 9; light fare menu. Best of the Best '07 to '13, County Lines.

Hotel du Pont, The Green Room, 11th & Market Streets. 302-594-3154; HotelduPont.

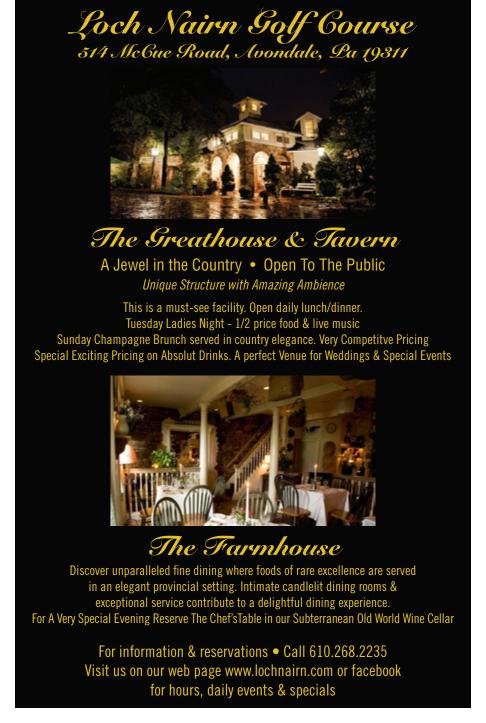
com/Dining/Green-Room.com. Exquisite cuisine, impeccable service and lush décor combine to create a truly memorable dining experience. Serving breakfast, lunch, dinner and Sun brunch. Res. rec. Best of the Best '05 to '13, County Lines.

Iron Hill Brewery & Restaurant, 710 S. Madison St. 302-472-2739; IronHillBrewery.com. See listing under West Chester. Best of the Best '05 through '13, County Lines.

Mikimotos Asian Grill & Sushi Bar, 1212 Washington St., 302-656-8638; Mikimotos.com. "Asian Grill" creations make up a broad menu of

filet mignon, rack of lamb, roasted salmon and more. Sushi bar features fresh, inventive sushi, rolls to sashimi, Sake and wine, Take-out, Open Mon-Thurs, 11 to 11; Fri, 11 to midnight; Sat, 11:30 to 2 am; Sun, 4 to 10. Best of the Best '06, County Lines.

Moro, 1307 N. Scott St. 302-777-1800; MoroRestaurant.net. Superb Mediterraneanstyle cuisine is served in this stylish restaurant where the design is upscale and high on style. Specials include a Chef's Tasting Menu and an 800 label wine list. Upscale casual. Dinner, Tues-Sat, 5 to 11 pm. Best of the Best '05 to '13, County Lines. ♦





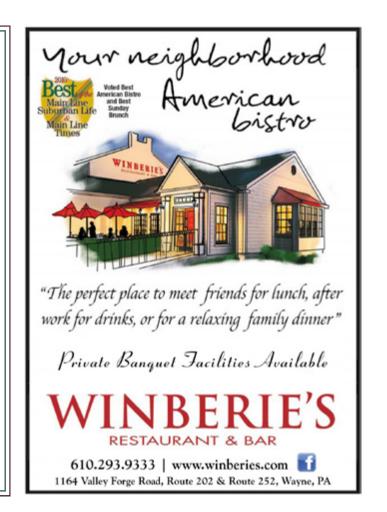
Fine Dining in a Beautiful Victorian Inn Open for dinner Wednesday – Saturday from 5 - 9:30pm Private party rooms are available.

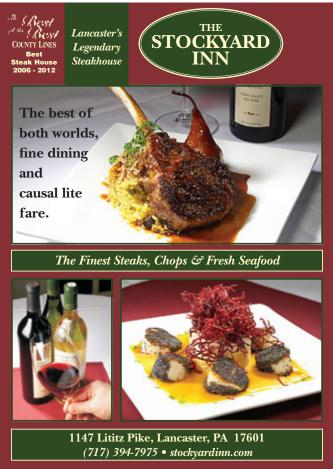
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inale, climax, dessert. Music has a grand finale, movies have an exciting climax, great meals have a special dessert. Our meals should end with a flourish. Serving a final course without accompaniment is like ending a sentence without a period Whether dining out or at home, the perfect meal without the perfect dessert wine leaves the palate wanting.

SMALL BOTTLE, SMALL GLASS, BIG TASTE

Why do we forget dessert wines? Many people are intimidated when buying or ordering them. Maybe it's price. Dessert wines come in half bottles but can be double the price. At restaurants, these meal-cappers come in a small glass but with a big price tag.

Dessert wines have a higher sugar content (5-30 grams residual sugar) than table wines. Many dessert wines, like ice wine, need specific temperatures so the grapes can attain optimum sweetness, making cultivation and production more expensive.

Too much sugar can destroy your palate and your dessert, so the smaller glass used allows your dessert wine to be enjoyed with your favorite after-dinner treat. When pairing decadent desserts with a rich, sugary wine, consider their respective sweetness. If the dessert is too sugary, it will overpower the wine. Your dessert wine will show best with a dessert that is not too sugar-driven.

TRY THESE

Need some ideas? These will knock your socks off, yet not break the bank.

Santa Julia Late Harvest Torrontes (\$14.99) from Argentina is a great wine for your first foray into dessert wines. Delicate and sweet, it offers hints of peach, apricot and honey. A little lighter in style, it goes with a lighter dessert—think caramel apple cake, fruit cobbler with vanilla ice cream or creamy cheeses.

For more intensity, try Jorge Ordonez and Co. (\$19.99) from Malaga, made from the Moscatel grape, a quintessentially sweet grape. The wine embodies lots of fresh fruit but has a rich caramel finish that lasts on the palate. This would pair perfectly with a fruit-driven dessert—think fruit tart, nutty dessert or a cheese tray with dried apricots, honey.

OLD WORLD TASTES

Some of the world's most famous dessert wines come from SANT Germany. The country's unique terrior lends itself to optimum grape production for these silky sweet wines. Other countries are now experimenting with German grapes to recreate these fruity masterpieces, to give them a new image and a new price tag.

Dunham Cellars Late Harvest Riesling (\$19.99) from Columbia Valley, Washington, is a divine representation of what Old World-style dessert wines should be. Delicate but dense and rich, there's abundant fruit and nectar. Served with crème brûlée, cheesecake, pear tart, or a cheese tray of stinky cheeses, this wine will make your palate dance.

No conversation about dessert wine is complete without mentioning France, so here's my story. In 2000, I enjoyed Easter dinner at a chateau in the French countryside that had been in the hosts' family for a century. When it came time for dessert, the men disappeared into the wine cellar and returned with six half-bottles of golden yellow sunshine. Seeing the bottles had no labels, I asked in broken French if the wine was homemade.

My host laughed, replying, "This is Chateau D'Yquem. The labels are torn off because when the Nazis came through in World War II, they took all the good wine. Because D'Yquem is the best, my family ripped the labels off to fool the Germans into thinking it was homemade!" After tasting it, I would have

Vintage D'Yquem costs from a few hundred to \$120,000, the amount paid for the 1811 bottle that took the Guinness World Record as the most expensive bottle ever sold. Rated 100 points by Robert Parker, this is the best of the best.

But France has other amazing bottles for you to savor.

Chateau Guiraud (\$59.99), a Sauternes from Bordeaux, is predominately aged semillon grapes and full of bright apricot and honey in the front, but with a finish a little drier with a subtle nutty flavor. Because this has less sugar than other dessert wines, you can increase the sweetness level of your dessert. This would pair beautifully with bread pudding, brown sugar-based desserts, chocolate-based desserts, pecan pie, tiramisu or blue cheese.

Any one of these wines is a great way to introduce yourself to the wonderful world of dessert wine. It's not just overpriced, over-sweet wine. Rather, it's a divine way to end an amazing meal. And just as a good speech will get a standing ovation, a good dessert wine will bring your guests to their feet. Enjoy! ♦

Check the Collier's website for classes and wines. Christmas is coming and wine makes a perfect gift. If you need help planning your Holiday Party, call Collier's Concierge for help. 302-367-5390; Colliers-Concierge.com.

BEST WINE TASTING

Brandywine Valley Wine Trail

Various Locations in Chester County BVWineTrail.com

Pennsylvania's moderate climate and rolling terrain make it one of the best East Coast areas for wine, now boasting 150-some wineries and 520 Kimberton Rd. (Rt. 113), Phoenixville 11 wine trails. With a passport from our local Brandywine Valley Wine Trail, you get two 331 Circle of Progress Dr., Pottstown chances to taste the terroir of area wines as you drive the trail—in March you taste the developing vintages and in September there's the Harvest festival. Make it a mini-vacation with a Sip and Stay Getaway at participating menu to allow flexibility in beer pairing). A two-B&Bs or hotels. View scenic vineyards, tour the cellars, taste current vintages, relax with a glass of wine, enjoy the many other attractions our area has to offer.

BEST MICROBREWERY

Iron Hill Brewery & Restaurant

3 W. Gay St., West Chester / 610-738-9600 30 E. State St., Media / 610-627-9000 620 S. Justison St., Wilmington / 302-472-2739 130 E. Bridge St., Phoenixville / 610-983-9333 781 Harrisburg Pk., Lancaster / 717-291-9800 BEST BEER SELECTION Newark / North Wales / IronHillBrewery.com Several Iron Hill brews won top honors in a recent competition of 799 breweries from all over the world. Regular customers of the classy/casual top billing to its New American fare and to its efficient. The extensive menu offers a wide variety of winning dishes. On its Healthy Selections list is Moroccan Salmon served with red-onion jam, parsnip-potato mash, broccoli and scallion sauce. Frites, Seafood Pot Pie, Meatloaf, Fish and Chips and Mac 'n Cheese. Signature Egg Rolls headline salads choices, too. And beer.

BEST BREW PUB

Victory Brewing Company

420 Acorn Ln., Downingtown 610-873-0881 / VictoryBeer.com

Although the beer is the draw at this Downingtown-based brewery/brewpub—to be joined in Paramour mid-2013 by a Parkesburg site—the food gets 139 E. Lancaster Ave., Wayne respect from a crowd that appreciates the variety 610-977-0600 / Paramour Wayne.com sea scallops and even spaghetti to make everyone abound, like the Apricot Ginger gem with ginger

happy. Their house-made ice creams pay homage to the beer—Hopped Up Devil and Storm King Crunch. Locally brewed, locally loved.

Another Favorite

Sly Fox Brewhouse & Eatery 610-935-4540 / SlyFoxBeer.com

Phoenixville's site is the mainstay for Sly Fox fans looking to pair their favorite brews with a snack or a meal (Potttown's Tasting Room has a limited page menu (with heart-healthy and vegetarian options) offers many choices, from the usual nachos, wings and quesadillas to Belgian-based mussels and Bravarian-style pub pretzels, plus sandwiches, burgers and pizza, to dinners from meat loaf to prime rib. Servers will suggest pairings to help you sample—over 100 beers since they opened in 1995, some available year-round. others are seasonals, occasional brews or special one-time releases. Beerlectable.

Teresa's Next Door

126 N. Wayne Ave., Wayne 610-293-9909 / Teresas-Cafe.com

The best selection of the best craft beers served in group weren't surprised. And they give equal the appropriate glassware: that's the Spark Notes version of why local beer snobs can hold their Brouwkot Netebuk, Lamme Goedzak are just a few choices drawn at random from the selec-Delicious. Other favorites include Moules and carry over to the eclectic menu, with choices like Witloof (braised Belgian endive wrapped in ham), Waterzooi (Belgian seafood stew), and the appetizers. And there are several Burger and Stoemp (Belgian mash of potatoes, turnips, celery root, leeks, and more). There are mussels, game burgers, or tamer options like salads and cheese boards, and perfect pomme frites. A shrine to beer drinking, with a surprisingly good wine list.

BEST BAR FOR OVER 30s

and the menu's beer-pairing suggestions, plus It didn't take long for its shiny new personthe imagination to offer Victory Beer and Yoga ality to become a magnet after the Wayne Hotel (this past Dec. 1). With 300 seats and a 60-foot introduced this stylish restaurant and bar in late bar, there's plenty of room to showcase 11 year- 2011. The buzz spread quickly that everyone was round and 9 seasonal brews with 24 rotating on meeting in Paramour's Bistro Bar, especially those tap. The menu ranges from Wings of Victory who like to dissect trending news with friends old to Edamame Hummus, with plenty of apps, and new while sipping martinis, craft beers or a sandwiches (BBQ's a fave) and pizzas, plus salads, glass of great cabernet. Creative cocktail choices

syrup and macerated apricots. The Build-Your-Own cocktail menu lets you decide what goes into your "Smash, Daisy, Fizz or Sour." What fun! For dinner, you can take a few steps back and settle into one of the circular booths with high backs that provide privacy.

BEST BAR FOR UNDER 30s

Ryan's Pub

124 W. Gay St., West Chester 610-344-3934 / Ryans-Pub.com

Pat and Paul Ryan put their name on this neighborhood spot delivering quality food and drink in a lively atmosphere. For over ten years, Ryan's has been bringing in crowds from nearby West Chester University and others who live and work in the Borough. With Karaoke Night, Wing Night, all kinds of drink specials, and an extensive menu, the demographic extends beyond the college and post-college crowds in the bar with big screen TVs, quieter second floor dining, and outdoor deck. There's all the great expected pub food including Country Pub Platters (Shepherd's Pie), plenty of apps, tons of sandwiches, healthy salad options, and upscale entrées (tuna, scallops, prime rib). And plenty of beer.

BEST NEW AMERICAN

Catherine's Restaurant

1701 W. Doe Run Rd., Unionville

610-347-2227 / CatherinesRestaurant.com

There's a lot of charm to go around and to of upscale comfort foods and familiar favorites Soup salutes local specialties while scoring with appreciative customers. It's a long-time favorite. A winning appetizer is Goat Cheese Ravioli with smoked scallops and sun-dried tomatoes. How could it miss? Notable entrées: Blackened Tuna Steak with fire-roasted poblanos and smoky pepita cream, and Pan-Roasted Duck Breast with tart cherry reduction. Among the delectable house-made desserts, prepared daily, are Blueberry Bread Pudding, Tiramisu Mousse Bombe and Key Lime Pie.

214 Sugartown Rd., Wayne

who gets her own cocktail (champagne and St. Germain Elderflower liqueur), Ella's mixes charm and sophistication in a casually elegant bar and dining room decked out with rough wood, white table clothes, family heirlooms and equestrian details. Enjoy an innovative menu from Chef

Chad Jajczyk with plenty of specials for repeat visits. A recent housemade Flatbread, with rootbeer braised shortrib, Swiss chard, pearl onions, potato herb sauce was a hit. As were Foie Gras "PB & J." Grilled Moonfish, Grilled Tomahawk Pork Chop, and Pan Seared Fluke. For brunch, pair a BLT Bloody Mary with Sweet Potato Pancakes with homemade marshmallow fluff. maple syrup. Yum.

BEST AMERICAN NOUVELLE

Krazy Kats Restaurant Inn at Montchanin Village 528 Montchanin Rd., Wilmington 302-888-4200 / KrazyKatsRestaurant.com Its whimsically wild-side personality illustrates how fine dining needn't be boring. The playful animal-themed décor delights, especially the classy portraits of cats and dogs in formal military dress. Housed in a renovated blacksmith's shop, this upscale charmer is part of the highly rated Montchanin Inn in Delaware's Chateau Country. Appetizer winners include Butternut Squash and Pear Soup, Brandy Poached Lobster, and Braised Short Rib with Gnocchi. Appealing entrées: Pan-seared Colossal Shrimp with lobster-bacon ravioli, Coriander-seared

Ahi Tuna with yuzu tapioca pudding, Cocoa

Nib-Crusted Broken Arrow Ranch Antelope with chestnut gnocchi, and Herb-roasted Beef Tenderloin. Even the side dishes, like Roasted Foraged Mushrooms and White Truffle Pomme Puree, appeal.

BEST AMERICAN/ INTERNATIONAL

The Orchard Restaurant

503 Orchard Ave., Kennett Square

610-388-1100 / TheOrchardBYOB.com A hidden BYO gem in Kennett Square wows foodies with what Chef Trevisani understatedly calls "well-dressed comfort food," evolved from French influences to celebrate a more native style country dining. For three years, Open Table diners voted The Orchard among the Top 100 American restaurants, recognizing the craft of food elevated to art. You'll find the best of area dining at this elegant, intimate dining room with a carefully curated, seasonal menu. Recent choices: Kennett Square Mushroom Soup with truffle oil, cocoa powder, pea tendrils; Dayboat Sea Scallops with tomato confit, Niçoise tapenade, chive oil, saffron burre blanc; Chocolate Tastings. Amuse bouche (like rosemary gelato with olive oil cake) and palate cleaners are special treats, as is the chef's tasting menu.

BEST AMERICAN / CONTINENTAL

The Farmhouse Restaurant at Loch Nairn Golf Club

524 McCue Rd., Avondale

610-268-2235 / lngolf.com

Classy country charm runneth over in this restored 18th-century farmhouse, where a comfortable clutter of baskets, dried-flower arrangements, old farm implements and decoys are natural conversation starters. Handsome oriental carpets, candles flickering on crisp linens and servers clad in black and white enhance the refined side. Tempting classic dishes, both Continental and American, have broad appeal. Some highlights: Welsh Oyster Stew, Exotic Mushroom Tart and Escargots as starters, followed by Long Island Duck with a sweet-and-sour pomegranate sauce, North Atlantic Salmon steamed with leeks and spinach in a white wine/saffron broth and an elegant combo of Veal Tenderloin and Lobster sautéed with ovster mushrooms and white wine. It's hard to resist the homey desserts, especially the fruit tarts.

BEST ASIAN FUSION

Nectar

1091 Lancaster Ave., Berwyn 610-725-9000 / TasteNectar.com

staffers, who are knowledgeable, courteous and heads high and invite Center City quaffers to enjoy at Catherine's, comfortably ensconced in visit the gastropub that is TND. Gulden Draak, a former general store in the middle of horse country. The eclectic menu appeals with its mix tion available at press time. Belgian influences with a twist. Wild Mushroom & Lump Crab

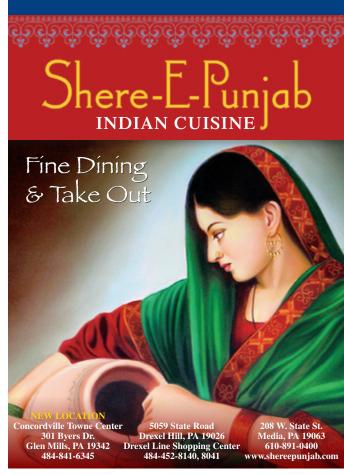
Another Favorite

Ella's American Bistro

610-964-3552 / EllasAmericanBistro.com

Named after the matriarch of the owners' family,





Main Line and Craig LaBan includes it as one of at Nectar for fresh, seasonal, local and sustainhigh-production-value dining room and hopping Dairy Queen, while others spread the word. bar under the gaze of a benevolent Buddah. Local food sources and the freshest seafood sup- **BEST CAJUN & CREOLE - TIE** port extensive sushi and sashmi selections. Some Daddy Mims' Creole BYOB menu choices: Lobster Dumplings, red kuri Japanese pumpkin velouté, pea tops, soy glaze; 610-935-1800 / DaddyMims.com Grilled Tea Smoked Skuna Bay Salmon, crispy Brussels sprouts, Japanese pumpkin dumplings. consider the artisanal cheese plate selected by the Cheese Artisans (Chef Feury).

Another Favorite Bunha Faun

Organic, Biodynamic, Local

Fair Trade Coffee Bar

Juice Bar & Smoothies

152 Lancaster Ave., Malvern 610-651-2836 / BunhaFaun.net

For a low-key choice, this Malvern BYO is a perennial pleaser (21 years) and consistently rated as a great value with excellent food (the same 25/30 from Zagat as Nectar). More French with Asian influences—the menu starts with French onion soup and escargot and includes oriental noodles—the specials are always worth trying Hotel space.

Breakfast, Lunch & Dinner

Catering & Holiday Items

Prepared Foods To Go

When Philly Mag picks a Best Restaurant on the (liver, trout) at the white-table-cloth, candle-lit tables. The duck, veal and rack of lamb garner 322 S. High St., West Chester his favorites, diners should take notice. And dine kudos (many admit wanting to lick the plates), 610-696-7435 / HighStreetCaffe.com as do the Crème Brûlée and Tiramisu. Some fans able Asian Fusion delights, presented is a sleek, hope the crowds keep driving past this former

154 Bridge St., Phoenixville

We've watched as this Creole BYO with Cajun/ Caribbean influences established itself after Though the mini-doughnuts dessert is still a star, arriving in Phoenixville in 2009. Fans of Carmine's (Havertown, Narberth) knew what to unofficial ambassador for the Chester County expect, but the growing fan base shows that bold flavors and well-seasoned cooking of Chef/ find in these parts, so it's gratifying when you need some Mardi Gras magic, you'll find it here. Cheese grits, tuffle fries, and jumbo lump crabmeat & smoked gouda cheesecakes get raves, and the jambalaya and etouffee set the standard. There's 24-hour braised Cajun-style pork shoulder and bourbon spiked cinnamon bread pudding that may bring the chef out to chat. We've heard a move is planned to the Columbia

Hiah Street Caffé

With a full bar, music, "funky, eclectic atmosphere," and wild game on its Creole fusion menu, High Street Caffé offers a different vibe in its purple party space, rockin' on for 17 years. Among Chef Jay Wenner's 20 appetizers and 30 entrées, vou'll find the classics (Chicken and Andouille Gumbo, Crawfish or Crab Bisque) and something from the wild side (Rack of Wild Boar, Ostrich, Kangaroo, Alligator), Voodoo shrimp with XXX Spicy BBQ sauce, and Blackened tuna, chicken, snapper, catfish, crab cakes and scallops. Prix Fixe 3-course, lunch (Gator sausage Po'Boy or flatbread), extensive beer list the word has spread, attracted by distinctive (lots of Belgian, German, and Pennsylvania choices), inventive cocktails (Bananas Foster owner Johnny Mims. Creole cuisine is hard to martini), Sunday jazz dinners, take-out, catering ... what will they do next?

BEST CHINESE

Yanamina

Haverford & Conestoga Rds., Bryn Mawr 610-527-3200 / YangmingRestaurant.com It's no surprise that this Main Line mainstay continues to thrive with its consistently excellent Asian and Western cuisine and high-style modern décor. It deserves the more than 40



"Best Chinese" awards granted by various area and national publications. The Peking Duck, carved tableside, is superb, as are the Crab Cakes with wine sauce, courtesy of two autonomous kitchens, one Chinese, one Western. Creations from the latter invariably surprise and please first-timers as do wickedly good desserts like Cappuccino Crème Brûlée and Tiramisu. Chinese favorites include Spicy Crispy Orange Beef and Mandarin Sweet and Sour Pork. Grilled Scottish Salmon is a showpiece for the Western chef, while Veal Escallops with Black Bean Sauce and rice wine makes fusion fans happy. Plus, Wine Spectator's Award of Excellence.

Another Favorite

Margaret Kuo's Restaurants

175 E. Lancaster Ave., Wayne / 610 688-7200 190 Lancaster Ave., Malvern / 610-647-5488 4-6 W. State St., Media / 610-892-0115 Granite Run Mall, Media / 610-566-4110 MargaretKuo.com

For almost 40 years, Margaret Kuo's four excellent Main Line and Delaware County restaurants have built a loyal following among those who appreciate authentic Chinese and, in later 18 W. Gay St., West Chester / 610-431-0770 years, Japanese food. No matter what your neighborhood or mood, one of these four distinctive Newark, DE KildaresPub.com spots is a match—the original more formal spot A luck-of-the-Irish spirit thrives in these lively in Granite Run Mall, the hipper State Street Media location, the elegant Wayne Chinese/ Japanese two-stories, and the casual Malvern BYO. Peking Duck and Whole Fish Hunan Style are standouts, and Hot and Sour Soup and Steamed Dumplings get raves. Check the (very) Early Dinner Special at Wayne (Mon.-Fri., 4 to 5:30).

BEST GREEK

Mythos Restaurant

2 Waterview Rd., West Chester

484-887-0513 / MythosGreekRestaurant.com Its sunny ambiance and savory Greek specialties will brighten your day. Large paintings that celebrate Greece's sun-splashed islands set the stage for the great eats. Judicious seasoning good olive oil, lemon, a few herbs—and expert char-grilling produce the ethnic cuisine's distinctive flavors. Among the popular offerings designed for sharing is the Gyro Platter with marinated/char-grilled beef and lamb slices. It's served with the traditional tzatziki yogurt sauce with chopped cucumber and dill. A jumbo shrimp. More winners: Lamb Chops, lemony Avgolemono Soup. Delectable desserts include the classic Baklava, flaky and cinammony. It gets an alpha.

BEST INDIAN

Shere-E-Puniab

208 W. State St., Media / 610-891-0400 5059 State Rd., Drexel Hill/ 484-452-8140 301 Byers Drive, Glen Mills / 484-841-6345 Shereepunjab.com

The opening last spring of its third location in Glen Mills shows just how popular its vibrant Northern Indian cuisine has become. Satisfying, healthy and fairly priced, it can be addictive. The colorful ethnic décor and fragrant aromas immediately put you in the mood for the tasty creations. The extensive luncheon buffet is perfect for sampling. When you order from the menu, you get to choose your spice level, from mild to wild. Umpteen vegetarian choices and terrific lamb creations like the Karahi prepared with a rich tomato sauce expertly seasoned with ginger and garlic. Try the Samosas, Tandoori preparations and Biryanis (rice specialties), too. Don't miss the Mango Ice Cream or creamy, and raisins.

BEST IRISH PUB

Kildare's Irish Pub & Restaurant

Philadelphia, Manayunk, Scranton, PA

pubs, where many pints are raised, especially on weekends. The scene is set with a décor centered on furnishings direct from or inspired by Old Country pubs, as are the menus and even recipes. Add state-of-the-art bar and beer systems and the crowds can't help but have a good time. Beyond the Guinness, there's good all-American pub grub, too, with burgers, meatloaf and chicken potpie. Celtic specials include Shepherd's Pie, Guinness Stew, Jameson BBQ Salmon, Bangers and Mash, Fish & Chips and Drunken Steak. Irish Breakfast features bangers, rashers, beans, roasted tomato, eggs, black and white pudding. Sunday Brunch and Family Nights, when kids eat free, are the tamest of multiple fun events.

BEST ITALIAN

Trattoria Giuseppe

4799 West Chester Pike, Edgemont 610-353-4871 / Mussotra.com

When diners raised on their Italian mother's food pick this busy BYO as a favorite for hearty Southern Italian fare, it's worth a visit, You'll feel the Old World vibe as you pass wrought skewered Souvlaki favorite is the char-grilled iron, marble and expected décor items, on your way to a menu of over a hundred items— Shish Kebabs, Moussaka (Greek lasagna) and antipasti, insalata, pasta (and more pasta), carne, panini, pizza, dessert and more. From Antipasto Giuseppe and Brasaola con Arugola Parmiggiano (thinly sliced cured beef, with

arugula, Parmesan cheese) to pasta for every taste—Spaghetti Aglio Olio (fresh garlic, extra virgin olive oil) to Penne Giuseppe (onions, Italian bacon, peas in a light cream). Many opt for the fresh fish selections, like the branzini.

BEST JAPANESE

Margaret Kuo's Restaurants

175 E. Lancaster Ave., Wayne / 610-688-7200 190 Lancaster Ave., Malvern / 610-647-5488 4-6 State St., Media / 610-892-0115 Granite Run Mall, Media / 610-566-4110 MargaretKuo.com

With its elegant, contemporary décor, this is a perfect setting for the authentic Japanese creations that exemplify the food-as-art idea. The top-notch cuisine tastes every bit as good as it looks. Premium sushi is super fresh and equal to what you'd find in Tokyo. Maybe that's why the Japanese consul general is a regular. Dishes designed for sharing include Shabu Shabu (sircardamom-flavored Rice Pudding with cashews loin, noodles and vegetables in clear broth) and Yosenabe (shrimp, scallops, Chilean sea bass, salmon and vegetables in clear broth). Appealing entrées: Grilled Chilean Sea Bass with orange miso sauce, Black Pepper Tuna, and Kinoli Filet Mignon Teriyaki. Also sushi feasts like the All-Yellowtail Sushi Dinner and Special Roll Combinations plus several Teriyaki and Tempura options.

Another Favorite

Hana Japanese Restaurant

387 W. Lancaster Ave., Wayne / 610-687-3320 A sushi pioneer when it opened more than 26 years ago, it's established as a true Main Line tradition. Authentic preparations appeal, especially to long-term patrons of the small, simply decorated eatery. Varied sushi rolls never fail to please, and they're a good value. Lunch patrons tout the Bento boxes. Sukiyaki, Tempura, Chicken Teriyaki and Udon Noodles score at any time.

BEST MEDITERRANEAN

1307 N. Scott St., Wilmington, DE 302-777-1800 / MoroRestaurant.com

It's always fun to discover what enticing new creations Chef/owner Michael DiBianca has prepared at his city-chic restaurant in a neighborhood row-house. Inspired by traditional Mediterranean-style cuisine, he's known as a passionate chef and avid wine collector with a super list. Recent small plate offerings: Seared Scallops with "roasted apple-crispy pumpkin ravioli-walnuts-30-year balsamic," as written on the menu, and Tuna Tartar with "smashed avocado-soy-sea saltspicy flying fish roe-crispy wonton." Also Black Truffle Beef Tartar and Veal Agnolotti. Large plate choices include Grilled Wild Salmon, Pan-Seared Duck Breast, Slow-Braised Short Rib, and Coffee-Crusted Rib-eve Steak. And for des-

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2140 Kimberton Rd, Phoenixville, PA 19460

sert: Bourbon Chocolate Pecan Pie with vanilla gelato, and Caramelized Apple Cake with pistachio caramel. Wow.

Another Favorite

The Mediterranean

150 W. Gay St., West Chester 610-431-7074 / TheMedWCPA.com

a menu that includes delectable choices from countries surrounding the Mediterranean, this small, appealing BYO offers more than its size Another Favorite suggests. Classic falafels, hummus, tabouli, baba La Tolteca ganouj (try an assortment to start) are there but 907 S. High St., West Chester the highlight is the fresh specials. Chef Joseph 610-420-8101 / LaToltecta.net Andraos serves up fresh, wild seafood, home- 4701 Concord Pk., Wilmington made pastas, free-range beef, meat pie, spice pie, 302-477-0433 / Las Toltecas.com vegetable pie and the best baklava ever.

BEST MEXICAN

505 E. Gay St., West Chester 610-344-4950

When "authentic" is part of the name and food—nachos, quesadillas, chimichangas, tacos, the cooking, get ready for a satisfying meal at tamales, enchiladas, burritos, fajitas. Lunch this much-loved Mexican BYO run by third- menu (Special Lunch # 1; Chile relleno, fried Mexi-hip and mod-Mex were coined for this generation restaurateur Carmen Lytle. Fresh- beans, guacamole, salad and taco) and vegeness of ingredients is part of what sets Señora's tarian offerings, too. Bring your own tequila apart from area chains—even the chips and and they'll make a margarita. All bueno.

Welcome Neighbor!

the four salsa choices. Add the perfect balance of spice and flavor that shine through in food that's not overwhelmed with heat, along with warm and friendly service. Regulars enjoy the special Mole Poblano, Alas de Coyote (wings), Chori Queso, Chicken Tortilla Soup, Santa Fe Chicken Fajita, Chile Relleno, Quesadilla Fiesta and to-die-for Flan. Award-winning dining experience.

With locations in West Chester and Delaware, these locally owned and operated restaurants have built a loyal following from locals, fami-

Señora's Authentic Mexican Cuisine lies and students from nearby West Chester University for over 20 years. The faithful are drawn by large portions of Mexican comfort Xilantro

BEST UPSCALE MEXICAN - TIE

Matador

110 N. Wayne Ave., Wayne

484-580-8303 / MatadorRestaurante.com

Go for the Spanish/Mexican food, stay for the 120 types of tequila and mescal, 100-bottle wine list, popular margaritas, and sangrias. Billed as a "Spanish Mexican Tapas Tequila Bar," tapas For what feels like a meal in the chef's home and Mexican cuisine and a consistently satisfying lovers—veg, chicken, meat and fish options enjoy the sumptuous dark leather, heavy wood, Old World interior and upscale feel, which some say has hints of a Garces spot. There's a lively bar with 4 to 5 p.m. Happy Hour with free tapas and Late Happy Hour (11 to 1 a.m., really!), plus relaxing patio for people watching. The drama of table-side prep of the featured guac gets high marks, as do the cerviche, paella, Flautas de Puerco (pulled pork, flour tortilla, smoked jalapeño crema), Pollo Fundido (grilled chicken in tequila scented Chihuahua cheese). Flamenco dancing on second Saturdays. Olé.

103 N. Wayne Ave., Wayne 484-580-8415 / Xilantro.com

eye-catching, upscale newish spot for Mexican cuisine and tequila bar, with over 100 in stock, including Patron Platinum and many more

"50 million people can listen to us on an iPhone Splendid! What's an iPhone?" BrandywineRadio.com News so local that we report lost dogs

obscure choices. The contemporary white interior accented with neon green creates the backdrop for a lively bar scene, outdoor patio and dining room serving lunch and dinner from the Serape restaurant group. Margaritas and Mexican beers are popular choices from the newly expanded bar menu and for Late Night Happy Hour, 8:30 to 11. Pato (braised duck), Pulpo (grilled octopus), and Camaron (shrimp) Fajitas served in a Lava Stone Bowl—also used for table-side prepped guac-Barbacoa leg of lamb, slow-braised with chile paste for seven hours inside a banana leaf, and Tlaxcala steak with chorizo sauce, over a crisp tortilla with Chihuahua cheese are top picks.

BEST PIZZA

Alfredo's Italian Pizza Kitchen

34-38 E Street Rd., West Chester 484-315-8685 / AlfredoPizzaKitchen.net

Opened in March by Alfredo Giannaccari, of Berwyn's Alfredo Italian BYO and Newtown Grill, this new spot brings great pizza and other Italian standards to The Commons at Thornbury (Routes 202 & 926). Game to try all pizzas, we found something special in the Neapolitan-style thin crust perfection of the Margherita's perfectly balanced red sauce and the white pizza's simple display of the house-made mozzarella-plain pizzas being the best test of quality and authenticity. We'll work our way though other options (BBQ chicken, Bianca with ricotta and spinach). Everything on the menu is under \$15, for those seeking sandwiches, pastas or baked dishes.

BEST PUB

The Whip Tavern

1383 N. Chatham Rd., West Marlborough 610-383-0600 / TheWhipTavern.com

Set in prime horse country, this friendly clubby/ pubby spot is a magnet for folks seeking Britstyle food and drink. They toast the stellar list of brews, lagers, stouts and ciders. Shandy, too. Some of the brews brighten dishes like the Mussels steamed in Strongbow cider and gooey Welsh Rarebit swirled with Smithwick's Irish Ale. English Specialties include Bangers & Mash and Fish and Chips fit for the Queen. Dinner entrées include a Fresh Catch, Beef Filet with foie gras, Chef's Special Lamb with Bubble and Squeak (potato pancakes), Diver Scallops, and Rack of Wild Boar. Vintage horse-and-hound images grace the dark-paneled walls, and you can watch cricket matches on TV.

BEST SANDWICH

Cappriotti's Sandwich Shop Various locations including Exton, Glen Mills, Kennett Square 607 E. Market St., West Chester

610-719-0270 / Cappriottis.com

The Bobbie-voted the "greatest sandwich in America" in a AOL poll—is Cappriotti's "Thanksgiving on a roll" signature sandwich (homemade turkey, cranberry sauce, stuffing, and mayo) named after the founders' Aunt Bobbie, its creator. Some fans can't order anything else on the menu of specials, salads, subs, sandwiches, hot stuff and kid's meals. This is a shame because there's lots of love-variety. taste and fun, with names like the Capastromi (hot pastrami), Cole Turkey, SlawBeJoe (homemade roast beef) for the specials sandwiches.

Plus a great back story spanning 35 years since Capriotti's started in Wilmington growing to a national chain from coast to coast. Vegetarian friendly, made to order, and sharing the passion one sandwich at a time.

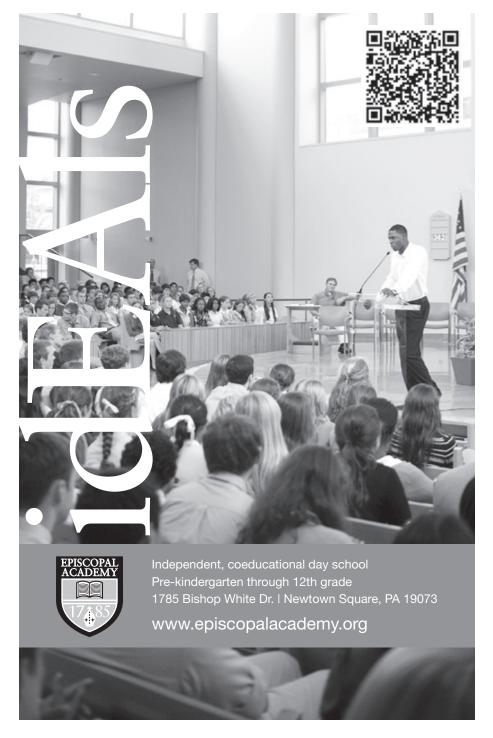
BEST SEAFOOD

Harry's Seafood Grill

101 S. Market St., Wilmington

302-777-1500 / HarrysSeafoodGrill.com

Everything here is the catch of the day, beginning with its cool riverside location (with lovely patio) and classy modern décor. It's a star on





610-358-0580

Wilmington's Riverfront, offering 75 wines by the glass and a large, updated-daily menu of imaginative seafood creations. Beyond its awardwinning crab cakes, typical choices include Seafood Gumbo, Panko Fried Skate, Ovenroasted Cod and Pan-seared Black Grouper. Direct-from-Maine lobster ends up in several tempting preparations. There's an Oyster Bar, and Sashimi and Ceviche offerings, each total six or more choices. For meat lovers: Slow-braised Short Ribs, Grilled Petite Filet & Scallops, and Grilled Chicken Breast. Super salads and appetizers, too.

BEST SMALL PLATES

Teca

38 E. Gay St., West Chester 610-738-8244 / TecaWC.com

A pretty, lively place with a crowd to match, Teca makes the most of its multi-floor space, with details like Murano glass lighting the warm mahogany wood, in a historic building in the heart of West Chester, serving panini, small plates, plus a full menu of Italian entrées, accompanied by a solid wine list. For tapas-style light fare served outside for people watching, or inside where you can do the same, try a selection of bruschette (from broccoli rabe to tomato), panini (Diablo's spicy salamino, capocollo, hot cherry pepper, scamorza, ciabatta a fave), salads, cured meats and cheese, plus appetizers (fried or grilled calamari), nibbles and sides (olives and fries).

BEST STEAKHOUSE

Stockvard Inn

1147 Lititz Pk., Lancaster 717-394-7974 / StockyardInn.com

At this historic landmark—one of the country's oldest continuously operating steakhouses there's no need to ask: Where's the beef? It's always prime time here with mouth-watering choices like a 14-ounce Sirloin Strip with demiglace and gorgonzola topping, tender filets, 24-ounce porterhouses, meaty rib-eye steaks and perfect prime rib. It's notable that nothing is prepackaged, thanks to an experienced meat-cutter on staff. Several seafood classics are offered— Baked Jumbo Shrimp Stuffed with Lump Crabmeat is a signature dish—plus other meat and poultry choices, and a vegetarian pasta dish. Old World elegance defines every room of the popular restaurant. Large paintings of fox-hunting scenes stand out against forest-green walls in the main dining room, softly lit with colonial-style chandeliers.

Another Favorite Firebirds Wood-Fired Grill

Providence Town Center Collegeville |484-902-1850 Garnet Valley Plaza Center, 91 Wilmington-West Chester Pk., Chadds Ford 484-785-6880 / FirebirdsRestaurants.com

Its big personality and hearty fare draw hungry fans to the Colorado-themed, upscale/casual restaurant. The steaks, hand-cut daily and imbued with the flavor of a wood-fueled fire, rock. Consider the 12-ounce Center-cut Sirloin, New York Strip, Rib-eye, Pepper-crusted Sirloin or Chilerubbed Delmonico. Recommended: the Blue Cheese Filet with tangy sauce and port mushrooms and the Herb-roasted Prime Rib.

BEST SEAFOOD & STEAK

Seven Stars Inn

300 Ridge Rd., Phoenixville 610-495-5205 / SevenStarsInn.com

Super-generous portions of popular steak and seafood classics match the exuberant décor of the Inn's more than 200 years of welcoming visitors. Tiffany chandeliers, sturdy sideboards and Pennsylvania Dutch quilts recall the best of the past. The house specialty, Roast Western Prime Rib, slow roasted all day, averages 32-40 ounces! Or, you can feast on a variety of steaks, including Filet Brochette, and seafood specials like Poached Salmon, Chilean Sea Bass and Baked Jumbo Shrimp Stuffed with Crabmeat. Lobster Tails come broiled with drawn butter or stuffed with crabmeat and served with sautéed shrimp. Veal Oscar and Veal Parmigiana appeal, too. To-die-for desserts include Peach Melba, Molten Chocolate Lava Cake and Fried Banana Caramel Cheesecake. Seventh heaven!

BEST SUSHI

Teikoku

5492 West Chester Pk., Newtown Square 610-644-8270 / TeikokuRestaurant.com Sushilicious comes to mind as we ponder the sushi options at Teikoku, specializing in Japanese and Thai cuisine, where the zen-like ambiance adds to the experience. Serious attention shows in a menu offering sushi starters, chef's choice combos, a la carte, specialty rolls and house rolls. Note the blue fin tuna lover option plus exotic yellow tail (kanpachi) and super white tuna (escolar) as a la carte choices. Specialty rolls: Volcano, California roll with spicy salmon aioli, masago, scallions, sriracha; Mexican, chicken tempura, lettuce, tomato, onion, in soy paper with tobiko, guacamole. Try the affiliates at Media's Azie and Villanova's Azie on Main.

Another Favorite

Lily Asian Cuisine, Sushi & Grill 104 W. State St., Kennett Square 610-925-3700 / LilySushiAndGrill.com Among the many reasons to visit Kennett Square, add Tuesdays at Lily's to get your raw

fish cravings satisfied with their all-you-can-eat sushi nights. Fans applaud their fresh fish and well-prepared rolls, with fanciful names like Fantastic, Fancy and Fashion rolls (shrimp tempura, topped with spicy tuna). Try Lily's signature rolls, 10-piece sushi dinner (\$16), sashimi or other Japanese dishes, like teriyaki and teppanyaki. For pan-Asian fans, this BYO has Pad Thai and curries, plus Chinese choices. Well presented, well prices, well appreciated.

BEST THAI - TIE

Thai L'Elephant

301 Bridge St. Phoenixville 610-935-8613 / ThaiLElephant

A beautiful tapestry glowing with gold threads sets the tone at this uptown restaurant happily settled into its historic building in Phoenixville. French-influenced Thai favorites get a particularly light and flavorful touch here, as do innovative interpretations like Mae-Nam, in which slender sticks of Granny Smith apple brighten this seafood feast. A favorite among several wok specialties, Himmapan combines chicken and shrimp with several vegetables and pineapple, topped with cashews. Other appealing entrées include Peppercorn Catfish, April Salmon, Shrimp and Scallops in a champagne sauce, and marinated Cornish Hen. You decide the degree of spiciness from "mild with a little sting" to "tongue and lips tingling." The Thai Treasure appetizer assortment is recommended for first timers. And don't miss the Coconut Ice Cream.

Thai Orchid Restaurant

556 W. Lancaster Ave., Berwyn 610-651-7840 / ThaiOrchidBerwyn.com

The strip mall location is out-stripped by the flavorful, full Thai menu, with traditional dishes and specials (\$10.95 for a 3-course lunch). With a charming interior and attentive service, this BYO lets you pick your spice level (stimulating kick, tingling sensation, very hot, yet bearable). Start with Lemon Grass or Jasmine soup, then Thai, Buddah or Tulip dumplings (ground shrimp and crabmeat wrapped in a tulip shape, steamed, served with soy vinaigrette). For entrées, try the lamb specials, Thai Basil and Chu Chee Duck (crispy roasted duck with curry sauce, flavored with pineapple and basil), Green and Masaman Curry—all favorites. Plus an extensive vegetarian selections with bean curd or tofu in the Veggie Spicy Noodles.

BEST VEGETARIAN OPTIONS

Redhound Grille

128 Paoli Pike, Paoli 484-318-8047 / RedHoundGrille.com Vegetarian diners looking for a change

from ethnic restaurants were happy to find strong choices at Redhound Grille's classic American food with a bit of a twist, using local, seasonal produce. Even their Facebbook page highlights a veggie burger with hand-cut sweet potato fries. The Three-course Thursday special includes choices of veggie apps and entrées (Vegetarian Gnocchi in a gorgonzola cream sauce; Classic Mushroom Risotto). Good omens. The menu offers veggie quesadillas, grilled veggie sandwiches, four cheese or portabella ravioli, and that veggie burger—made with lentils, brown rice, peas, carrots, mushrooms and onions with a spicy Indian/Middle Eastern flavor, on a brioche roll. All served up in a friendly, neighborhood atmosphere, for when your carnivore friends want a burger.

BEST VIETNAMESE

Le Saigon

82 E. Lancaster Ave., Paoli 610-889-4870 / LeSaigon.com

This attractive BYO is the place to go when you need a fix of those intriguing flavors that make Vietnamese fare so appealing. From complex sauces—courtesy of that French influence—to savory noodle dishes, there's something for everyone. Several versions of Pho, the popular noodle soup, appeal, as does the Corn/Crab Soup. A tasty standout: Boneless Tangerine Duck with crispy skin and citrusy sauce. Other favorites: Caramel Shrimp in Clay Pot, Sate Beef and Seafood Curry. Several char-broiled meat and seafood entrées, seasoned with lemon grass, shine. Desserts worth the calories include Caramel Custard, Banana Rice Pudding and Chocolate/Coffee Mousse. •

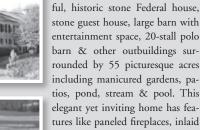


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