

Doylestown Living

magazine

BORGHI'S

Celebrating Exquisite
Cuisine in the Heart
of Chalfont

On Stage in Bucks County

The Best Places to See
Theater in 2009

PLUS:

PROFILE: Helping Hands

HOME: Doylestown's First Green
LEED Silver-Certified Residence

FOOD & WINE: South Perkasie Hotel



Left: Arugula with walnuts and gorgonzola cheese with an herb vinaigrette. Above (top to bottom): Calamari with peppers, garlic and tossed with balsamic reduction; Pan-seared crab cakes, topped with grilled shrimp and grape tomatoes.

Chalfont's Borghi's Restaurant

Celebrating classic and modern influences with exquisite cuisine By K.C.

IN THE HEART OF CHALFONT, situated at the crossroads of Routes 152 & 202, is family-owned Borghi's Restaurant. Brothers, owners and chefs Scott, Dino Jr. and Marlon are equally at the helm—all three gentlemen have the restaurant business deeply rooted in their blood. Like a perfect place setting on the table, everyone in the family plays a role in your dining experience at Borghi's. The boys' mom and dad Linda Levin and Dino Sr. manage the front of the house, while Dino Sr.'s wife Karen Borghi maintains the restaurant's beautiful flower arrangements. Their Aunt Jean tend to those special details that never go unnoticed; their sister Traci proudly provides catering to any and all local businesses and their sister Bethany is Borghi's very talented webmaster.

The Borghi brothers are self-taught—Dino and Scott have always worked in and around kitchens from here to the Jersey Shore. Together these two, along with their supportive family, are embracing the celebration of seven years in Chalfont. Above the importance of their family is the loyalty and dedication of their customers. On any given night or day, regulars are greeted

by name as they are promptly seated.

Original stained glass adorns the vestibule from its days as the Chalfont Inn, established in 1761, adding a historic elegance for those who enter. There's an intimate lounge that hosts a solid after work crowd and the dining room is calm and serene with neutral wall tones and tablecloths.

The private banquet room is located on the second floor of the restaurant and includes another private lounge for special occasions and memorial luncheons. The deck during warmer weather is ideal for a sunny Sunday Brunch or alfresco dining in the evening.

Borghi's serves lunch, dinner and Sunday brunch, with three menus that have constant seasonal additions to the menu. Both Dino, Jr. and Scott take pride in their creations and mindfully create with their customers in mind. The menu celebrates classic and modern influences with presentation at the front and center of the plate. Borghi's signature items are numerous—with regular customers who all have their own favorite; it's tough to make one dish stand out over another.

Lunch goers can choose from a casual selection of soups, salads and sandwiches, like an English cut roasted prime rib with Portobello mushrooms, crispy fried onions and Provolone cheese. The dinner menu boasts a smart selection of appetizers, such as blackened scallops with fresh tomatoes and roasted corn, Buffalo Rock shrimp and the fried calamari with cherry peppers, scallions and roasted garlic tossed with a balsamic reduction on a bed of marinara (a must have)! Dinner choices get a little tougher with so many to choose from, and there are always nightly chef specials. Borghi's dinner selections include: sautéed veal medallions, roasted Portobello mushrooms, baby spinach, sundried tomatoes and pan seared scallops served in a peppercorn Marsala cream sauce. Live large and order up a generous portion of Lobster ravioli with sautéed lump crabmeat and grilled asparagus, tossed with fresh tomatoes and capers drizzled with an herb infused olive oil and topped with crumbled feta cheese.

Choosing a wine, however, is a simple task—the restaurant's wine list (cont'd pg 64)



Cooking Sooo Good You May Want to Kiss the Chef

Chef Chris Connors was born with a zest for imaginative cooking. Classic dishes with a new spin that live up to your culinary expectations.

Reserve an evening now and prepare to pucker up!



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FOOD & WINE (cont'd)

(cont'd from pg 60) includes wine from New Zealand, Spain, California and Italy. The Borghi family creates seasonally influenced menus that are a perfect pairing of their food and masterfully selected wine by some of the region's most knowledgeable wine professionals. Local wine vendors from the Delaware Valley host these dinners. There is a friendly selection of wines by the glass for your meal pairing, too.

Dino, Jr. admits to an almost from "scratch" kitchen, which means everything is made in-house, with the exception of their bread, which comes from a local specialty bakery. This would leave the desserts to be tackled, homemade desserts to be exact. Borghi's should declare to all of their guests upon being seated, "Save room for dessert!" In all of its glory, the dessert selection includes: peach bread pudding served with a warm cinnamon sauce, peanut butter ice cream pie, quadruple layer chocolate cake, pecan pie, vanilla bean cheesecake and toasted mascarpone pound cake with a chocolate Kahlua sauce.


Keeping on this sweet note, let's move on to the savory thoughts of Borghi's Brunch—an ideal

destination for a Sunday that won't involve cooking and cleaning up. Make yourself a reservation and relax the rest of the day. The brunch menu is a la carte and offers a hearty selection of eggs benedict (homemade Hollandaise), breakfast burritos and stuffed French toast to stuff you up! Enjoy a fresh Mimosa or zesty Bloody Mary to make your brunch experience complete.

When you visit Borghi's, whether it's an ordinary visit as a loyal customer or a chance trip as a first timer, the staff is poised to serve. They're sharp and take pride in the restaurant and are an extension of the TLC that the entire Borghi family adds to this recipe for success.

Borghi's menu can be easily viewed (careful, doing this will make you hungry!) by visiting www.borghis.com. For more information on Borghi's, call (215) 997-1188 or visit them at 4 North Main Street in Chalfont. Tell them K.C. sent you! **BL**

K.C. is an active member of her community and freelance writer who resides in Buckingham with her family.



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