

Fine Dining Focus: Butcher Bar's Chef Evan Turney and Chef John Strain Nutella Skillet Cookie A La Mode



This issue's Fine Dining Focus brings me to the newest restaurant from the Anni Family, Butcher Bar. Located on 21st and Chestnut, Butcher Bar is a carnivores dream come true. The menu teeming with dinner choices like Meatballs, Sausages, Wild Boar Ribs, Game Hens, and the list goes on. That sounds delicious and great, but you know where I like to start...the dessert.

Not only do Co-Chefs Evan Turney and John Strain masterfully create dinner entrees and lunch bites, but they excel in their dessert menu as well. I got a chance to meet Chef Evan Turney one brisk yet sunny afternoon at the Butcher Bar to talk about one of his dessert items in particular. The Nutella filled, ice cream topped, skillet cookie. You read that right, a trifecta of dessert delight.

I asked Chef Evan how he came to put the Bassetts Ice Cream topped cookie skillet on the menu and he said, "A lot of testing and research". I sure wish I could have been a part of that testing. These cookies are baked fresh daily and served warm a la mode. One bite of this cookie brings on a wave of different temperatures, textures, and consistencies. The warm, gooey, chewy, crispy cookie meets the cold, creamy, and smooth Bassetts Ice Cream and really work in harmony.



I then asked Chef Evan why he decided to use Bassetts Ice Cream to which he replied, "It's the Best." Bassetts Ice Cream stays creamy no matter what, which helps Chef Evan Turney and Chef John Strain take more creative license with his ice cream dessert dishes.

Spend a night a Butcher Bar and enjoy Chef Evan and Chef John's delicious meaty menu, full bar, and out of this world desserts.

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