

## Fine Dining Focus: Churchville Inn



### Dining Room of the Churchville Inn

we make our delivery to his freezer. What he showed me was nothing short of amazing. I want to start with the S'mores Sundae that I had the divine pleasure of trying. Now, I have had my share of S'mores Sundaes, usually assembled with marshmallow topping, chocolate pieces, and graham cracker. I want you to forget everything you know about that sundae. Now enter Chef Mike's S'more Sundae. This towering treat is made on a foundation of warm chocolate brownie, baked fresh. The second story of this triple-decker sundae is, but of course, a creamy scoop of Bassetts Vanilla Ice Cream, and topped off with a hefty house made marshmallow. Chef knows that the only real way to enjoy a marshmallow is toasted. So that is exactly what Chef does, he takes his trusty



Churchville Inn's S'mores Sundae

blowtorch and toasts the mallow until it oozes down the side of the tremendous tower. As if that were not enough, freshly made chocolate sauce gets generously applied to the top of the hot, cold, chewy, creamy cousin of the campfire classic. Say that five times fast.

cherries, and caviar. You read that correctly, caviar on an ice cream sundae. No, not the fishy kind, the kind only found in a molecular gastronomic cookbook. These are beads of grenadine that have been semi solidified to add a sweet colorful topping. This sundae is a real work of art and wont be found anywhere but the Churchville Inn.

Located on 1500 Bustleton Pike in Churchville, PA 18966, this is one spot that shouldn't be missed. Check out their website for more information. [Churchville Inn](#)

This Month's Fine Dining Focus brings you to the Churchville Inn, the Pheonix of Buck's County. The Churchville Inn as it is today is a recreated, rebuilt improved version of the old Churchville Inn that was lost to a fire in 2011.

I want to introduce you to Chef Mike McKinstry, Executive Chef of the Churchville Inn in Churchville, PA. Chef Mike has been in the restaurant Business for 23 years. That's a long time considering that Chef is only 37. That's right, since Chef was 14 he has had his heart and soul in

the kitchen. Being involved in roughly 30 restaurants over his tenure Chef has seen alot.I sat down with Chef to talk about what happens to the ice cream after



Chef Mike McKinstry

Alright, lets change gears and move on to something a little more elegant and refined the Churchville Sundae. Nested in a stem glass is a scoop of Bassetts Vanilla paired up with a scoop of Bassetts Chocolate ice cream. This dynamic duo is dressed in whipped cream, chocolate sauce, bananas,

