

Fine Dining Focus: Chef Jim Burke and Morgan's Pier



Banana Split assembled by Chef Burke of the Morgan's Pier Restaurant in Philadelphia, PA

This month we feature a classic ice cream recipe executed perfectly by Chef Jim Burke of Morgan's Pier. Morgan's Pier is a Philadelphia favorite, offering a beautiful view of the Delaware River and the Ben Franklin Bridge. Enjoy a meal, cocktails, and follow it up with this dreamy Banana Split.



Morgan's Pier
2016 Chef Jim
Burke

Morgan's Pier brings in a different chef each year, so we were very excited to see what was in store for 2016. We were even more thrilled when Chef Burke wanted to use Bassetts Ice Cream on his menu. We asked Chef why he wanted to do a Banana Split and this is what he said, "We are open when the weather is warm and believe that a cold dessert would be most appropriate".



Entrance to
Morgan's Pier's
beautiful deck

Chef Jim Burke's Banana Split is made up of three heaping scoops of Bassetts Strawberry Ice Cream nested on top of a banana split long ways. On top of that sits whipped cream drizzled with a house made chocolate sauce. Chef Burke doesn't just stop at a cherry on top. He distributes around a half dozen gleaming cherries over the sundae.

Morgan's Pier offers a stay-cation, backyard barbecue feel. Located right off of Columbus Boulevard on the Delaware river, Morgan's pier is the perfect summer evening destination. Follow this link for more information <http://www.morganspier.com/>.