



As seen in Nov/Dec 2011

Susquehanna Style

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**2011 Silver Spoon
Award-Winning Restaurants**

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Left: The Silver Queen dining room at Lancaster's Stockyard Inn. Right: Wine-poached pear salad with arugula, balsamic glaze and house made candied walnuts also from The Stockyard Inn.



SOME OF OUR
AWARD-WINNING
RESTAURANTS
OFFER MORE FOR
YOUR MEAL—

history lessons

Each of the pocketed regions throughout the Susquehanna Valley features its own vibe and distinctive dishes indigenous to the area, but the one thing they all have in common is **RICH HISTORY**. The experience of these regions' restaurants is of course about great food, the people who own them and those who work there, but it is also the sense of place.

Beautiful buildings, whether farmhouse style, Colonial, or somewhere in between, make for great restaurants. This issue, we hit the road to explore some **DINING DESTINATIONS DEFINITELY WORTH THE TRIP**. While you're visiting, be sure to check out the old photos on the walls—have a little history with dinner to tie together the experience.



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Jim's famous cheesecake. Baked jumbo shrimp stuffed with colossal lump crab, filet with pinot noir demi glaze, local squash and Swiss chard. Jim, Athena and Tom Fournaris, owners of Lancaster's legendary Stockyard Inn.



{ *The Stockyard Inn, Lancaster* }

LEGENDARY LOCALE

BUILT AS A FARMHOUSE IN 1750, The Stockyard Inn's most notable claim to fame is that it was owned by President James Buchanan from 1856 to 1864. The building as it stands today was converted to an inn in 1900 and has been owned and operated by the oh-so-hospitable Fournaris family as Lancaster's legendary steakhouse since 1952.

Its second claim to fame: Hand-cut steaks. It is the Stockyard after all. "We insist on cutting all the steaks in house," says Jim Fournaris, the third generation in the family business who is also famous among regulars for his cheesecake.

The original 1950s menu featured many of the same entrees like prime rib, short ribs—even a filet that was under four dollars (which included an appetizer, soup, dinner and dessert). "In those days you could invite the whole neighborhood and get out for \$100," says Tom Fournaris, whose father bought the restaurant in 1952.

Those fond of the 50s will appreciate the past preserved in the Silver Queen Room with a retro sign and a vintage western wallpaper that nods to the restaurant's not-so-distant days as the meeting and resting place for cattle traders from the stockyards for which it was named. In those two rooms, the restaurant features a light fare bar menu. "We used to give silver dollars back for change, only in this room," adds Tom.

Among 13 rooms for private parties and banquets, the restaurant's other popular fine dining rooms include what's known as The Hunt Room, each wall adorned with treasured Cecil Adams murals depicting historic hunting scenes, tables covered in crisp white linens and nail head-studded retro red chairs. The Crystal Room, a bit on the fancier side, features china in built-in corner hutch cabinets that date back to the building's 1900s history. One corner table in particular, table 30 as they call it internally, explains Athena Fournaris, is especially popular for engagements and special occasions. "I've seen many proposals and men get down on one knee here," she smiles fondly.

"Even though we're the Stockyard, we're open to trying new things and making new friends," says Jim as he describes the vegan "meatloaf" they made for a dinner party they hosted for over 100 who eat no meat or dairy. "All year long, we support as much as we can our local farmers," adds Athena. It's clear that while the family has preserved the restaurant's rich history and integrity, it stands poised to entertain the next generation.