

Bourbon? It's in the bank!



If you are a lover of bourbon, whiskey and other spirits, your drinking experience is about to get richer with the debut of Bank & Bourbon, a bourbon-themed eatery opening April 9 in the PSFS building in Philadelphia.

Housed in a former bank location at 12th and Market, Bank & Bourbon will be under the helm of Executive Chef Thomas Harkins of Marlton.

The restaurant offers a barrel aging program for bourbon, whiskey and rye spirits, under the direction of a bourbon master, with a contemporary American menu. Craft beer and wine also will be available.

Harkins will offer seasonal menus with fare such as Skuna Bay Salmon, Pea Pierogies and Honey Brined Duroc Pork Chop.

(with pickled cherries, mustard greens, and creamed baby turnips). Small plates include creations like Chicken Liver (with Duck Parfait, boozy cherries, brioche toast), Pea Perogies (with speck, parmesan, brown butter) and an unbeatable selection of Oysters (served with red wine mignonette).

The bourbon master will host tastings, classes and other events, with a locker program so bourbon, whiskey and rye enthusiasts can keep their favorites, including those they make themselves, in the Bank "vault."

Harkins is a 1989 graduate of the Culinary Institute of America who has worked in kitchens including Hotel Atop the Bellevue, Rittenhouse Hotel, Moshulu, Circa and Plate. He has numerous awards and has cooked at the James Beard House.