



Bank & Bourbon in Philadelphia blends classic mid-century architecture with a comfortable, relaxed decor.

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Birth Announcements: May 2014

Juliet Glass - May 2014

PHILADELPHIA

April marks the debut of Bank & Bourbon in The Loews Philadelphia hotel (replacing SoleFood), a 250 seat tribute to the winning combination of classic American foods and Bourbon. Located in the historic PSFS Building, the top-to-bottom renovation of the dining room plays up original

architectural details (exposing pipes and beams overhead), while tufted leather banquettes and wood flooring underscore the comfortable masculine vibe. SoleFood's chef Thomas Harkins stays on as executive chef, and Brian Bevilacqua oversees the beverage program, including the in-house Bourbon barrel-aging program. Apps (\$8 to \$14): chicken liver duck parfait with boozy grapes and brioche toast; roasted baby carrots with yogurt, chipotle pepper, local honey, pistachios, and toasted quinoa. Mains (\$24 to \$30): grilled salmon with sweet potatoes, spring vegetables, and morel vinaigrette; lamb plate of roasted loin, crisped belly, sausage, carrots, and peas. Desserts (\$7 to \$10): six-layer German chocolate cake with coconut, pecans, and Bourbon sauce; goat's milk cheese parfait with macerated blueberries and lemon cookies.