

DINING OUT

French Flair

No need to cross the Atlantic—you can take a gustatory tour of France at three Bucks County restaurants

by Barbara Ann Rosenberg

Golden Pheasant



Jean Pierre's

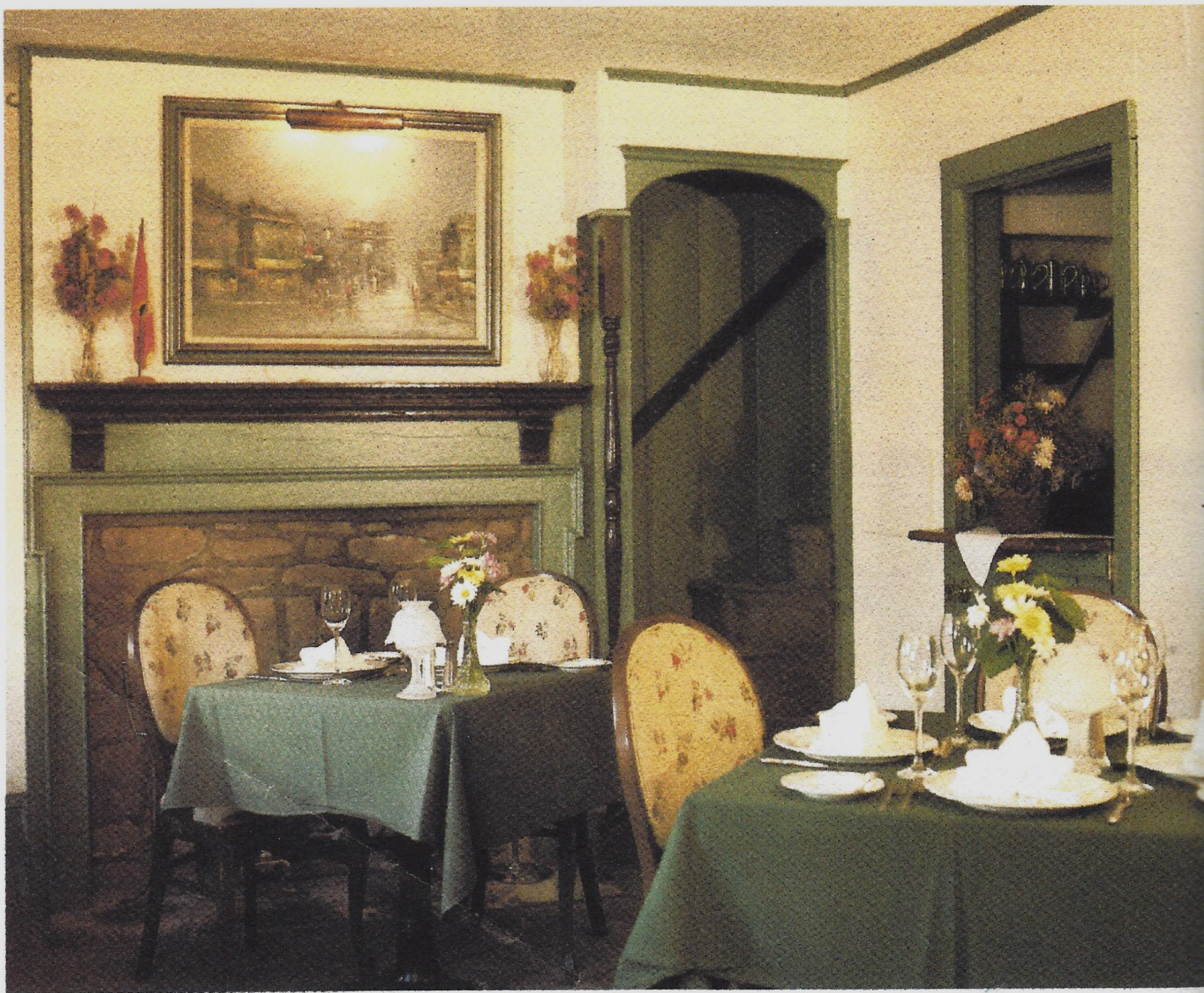


Plumsteadville
Inn



Photographs: Philip Katz/Blackian Studio

Everywhere you go these days, you hear about "adventure travel." Well, what could be more of an adventure than making a foray to France without ever leaving the boundaries of Bucks? It's possible, without even a hint of jet lag. All you need do is make a culinary swing around the county, visit some of the charming restaurants that specialize in French food, and sample their authentic dishes...*et voila*...you'll feel as if you'd been to the mother country. Bon Appetit!



GOLDEN PHEASANT INN

Michel Faure, with his fresh, pink-cheeked visage, looks as if he has just returned from a hike in the mountains of his native Grenoble in the French Alps. His youthful appearance, however, belies the fact that he's no newcomer from the provinces. Starting at age 14, Faure served a full-fledged French apprenticeship, earning the rank of *chef de cuisine*. He has worked in some of the finest kitchens in Paris, including at the Hotel George V and the Ritz, and then brought his talents to such Delaware Valley institutions as the Hotel du Pont.

In 1986, Faure and his wife,

Barbara, realized their dream of opening a place of their own. Nestled in the countryside of Erwinna, the Golden Pheasant Inn seems to have been imported from the countryside of France. The walls in the cheerful main dining room are hung with copper pots, and the curtains and carpet are bestrewn with flowers as abundant as those in Monet's paintings. Tables are set with Quimper, the colorful, quintessential French provincial pottery.

Faure's sophisticated menu reflects his classic training, with such perfectly prepared dishes as escargots with hazelnut garlic but-

Paintings of Parisian landmarks and street scenes lend an unmistakably French atmosphere to Jean Pierre's dining room, above. At the Golden Pheasant Inn, opposite, you'll dine amid Quimper pottery and copper pots in a cozy provincial setting.

ter and duck with a tangy raspberry sauce. A self-proclaimed "purist," Faure also insists on the freshest ingredients, often buying products from local farms. The lean, velvety rack of lamb, for instance, roasted with Provençal herbs, starts with Bucks County-raised meat. Desserts run from a silken crème brûlée to sinful pastries to fruit dishes inspired by seasonal ingredients.

Golden Pheasant Inn, River Rd., Erwinna; 294-9595. Dinner: Tues.-Sun. from 5:30 p.m.; private parties on request. \$75.

JEAN PIERRE'S

Jean Pierre Tardy is a master chef. A chef who earned his rating in France with the legendary Raymond Thulliers at Ostau de Baumaniere in Les Baux, and who spent six years at Philadelphia's acclaimed Le Bec Fin. But Tardy eventually tired of

the commute from his home in placid Newtown to the bustle of Philadelphia. "I-95 was such a hassle," he says in his best French-accented slang. "So I decided to open my *own* place and make my own food, the food that I love."

That was eight years ago, and Jean Pierre has been turning out the food he loves—as do his customers—at his handsome, eponymous restaurant ever since. Tardy left France before the "nouvelle" craze hit, so there's no fussy fad food here. He serves ample portions of classic dishes, artistically garnished with herbs and even fresh flowers.

Among the not-to-be-missed classics are pâtés, an assortment of which—such as a lighter-than-light seafood terrine and an unctuous duck pâté—is offered as an appetizer. A special entrée one evening was a veal chop with fragrant wild mushrooms adrift in a rich brown sauce, and seafood lovers would

A stem-to-stern renovation added sparkle to the spacious dining room at the Plumsteadville Inn, below.

