

As seen in **COUNTY LINES** January 2013  
MAGAZINE



*Best Newcomer*  
**Yellow Springs Inn**



A new fine dining destination lights up historic Yellow Springs, known for its iron-rich waters, Revolutionary War hospital, and thriving art center. This special occasion restaurant, with catering, is indeed a hidden gem—in fact, we missed its 2011 reopening. Still managed by restaurateur Charlie Orlando, it retains its elegant Victorian-era décor, and has a kitchen that's a family affair: Charlie's wife, Barbara, is chef, with help from brother, Ricky, and sister-in-law, Janet.

With a mission to surpass expectations, The Inn partners with local farms and uses humanely raised meat, including Piedmontese Beef (healthful, tender and flavorful), plus freshest seafood and exotic game. Stars from a recent menu: Duck and Chestnuts in Pastry, Lobster Moussiline, Mèlange ala Maison (Piedmontese filet mignon, shitake sauce, crab & lobster cake, roasted corn sauce), Pheasant (with foie gras and Marsala wine sauce), Bete Noire (flourless chocolate cake with crème Anglaise). BYO. Dinner, Wed.-Sat.

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