



## Pan Roasted Lake Superior Whitefish with Fennel and Vine Ripened Tomato Salad and Oregano Gremolata

Main Course, Serves 8

### Oregano Gremolata:

50 g./1 cup finely chopped oregano  
12 g./1/4 cup finely chopped parsley  
12 g./1/4 cup finely grated lemon zest  
235 ml./1 cup olive oil  
Kosher salt to taste  
Freshly ground black pepper to taste

### Fennel and Tomato Salad:

1 bulb fresh fennel, stem removed, thinly shaved  
6 vine-ripened tomatoes, cored, seeded, and cut into wedges  
Zest from 1 lemon  
100 g./1 cup string beans, trimmed and blanched  
60 ml./1/4 cup rice-wine vinegar  
5 g./1 tsp. yellow mustard seeds  
2 shallots, cut into julienne strips  
45 ml./3 tbsp. olive oil  
Sea salt to taste  
Freshly ground pepper to taste  
2 small bunches mâche lettuce

### Whitefish:

45 ml./3 tbsp. grapeseed oil  
8 (450-g./8-oz.) Lake Superior whitefish fillets, cleaned, scored and each fillet cut into 2 portions  
Kosher salt to taste  
Freshly ground black pepper to taste  
Micro greens or fresh chervil for garnish

### For the Oregano Gremolata:

• Combine all ingredients; season to taste with salt and pepper and set aside.

### For the Fennel and Tomato Salad:

• Combine all the ingredients except the mâche in a large bowl; season with salt and pepper. Toss with the mâche just before serving.

### For the Whitefish:

• Preheat oven to 260 degrees C/500 degrees F. Heat a large ovenproof sauté pan over high heat and add the oil. Season the fish with salt and pepper and place in the pan skin-side down. Cook for 1 minute, flip the fish over and just sear the flesh side, sealing in the juices. Flip the fish back onto the skin side; transfer the pan to the oven and bake until the fish is just heated through and the skin becomes crispy, 3 to 5 minutes.

### To Serve:

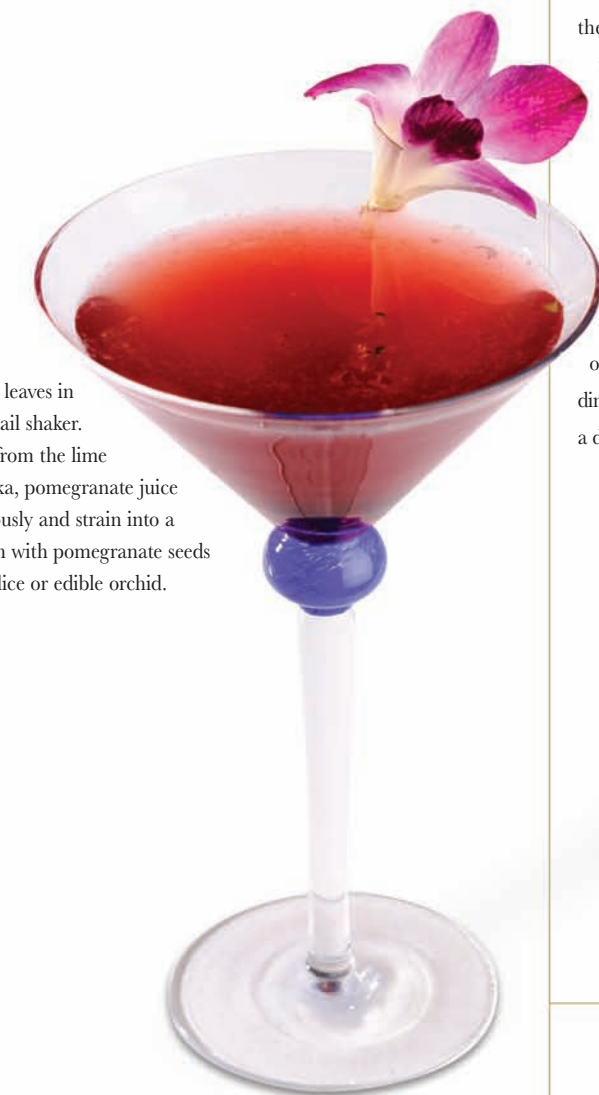
• Divide the salad between plates and top with two pieces of the fish. Drizzle the gremolata around the plates and garnish with micro greens.

## Pomegranate Martini

Beverage, Serves 1

10 g./2 tsp. sugar  
2 or 3 mint leaves  
Juice from 4 lime wedges  
120 ml./4 oz. premium vodka  
60 ml./2 oz. pomegranate juice  
Pomegranate seeds for garnish  
Slice of pomegranate or edible orchid for garnish

• Place sugar and mint leaves in the bottom of a cocktail shaker. Squeeze in the juice from the lime wedges. Add the vodka, pomegranate juice and ice. Shake vigorously and strain into a martini glass. Garnish with pomegranate seeds and a pomegranate slice or edible orchid.



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At the centre of the Arts & Financial District, the InterContinental Milwaukee enjoys one of the city's most desirable locations. The area around the hotel clearly shows how Milwaukee has grown beyond its reputation for beer and brats. There's still beer here, too, from the microbreweries and local brewpubs to the gargantuan Miller Brewing Company. There are also few better spots for a brat than at a tailgate party before a Brewers game at Miller Park, where fans sing the 'Beer Barrel Polka' during the seventh-inning stretch. The city also has a stunning art museum, an impressive history museum, a lively theatre scene, and a vibrant series of festivals. Whether their interests run to orchestra at the Marcus Center or tours of the Harley-Davidson factory, or both, guests at the InterContinental Milwaukee gather over drinks in the clean, serene environment of Clear. In addition to an all-day menu at Clear, Kil@Wat offers electrifyingly creative dishes. After dinner, Zen Den hosts eclectic music and a dark, sophisticated style.

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