

This Week in the City

I'M GETTING A CREAM PUFF!

It's never a bad time for a cream puff or some of that classic fair fare. (I love puns.) Wisconsin State Fair kicks off its 10-day run this Thursday August 5th. Located at Milwaukee's historic State Fair Park on 84th and Greenfield Ave, the fair will feature the famous pig races, farm demonstrations, cattle competitions, and more classic Wisconsin food than you can eat. Musical acts this year include Lyle Lovett, Bret Michaels, Train, Jordan Sparks, and the Steve Miller Band. Daily admission for adults is only \$9. So don't miss out on this fun Milwaukee tradition. Bring the whole family. Just make sure the kids don't cut in front of me in line at the big slide!

ARAB WORLD FEST

The summer of festivals continues at the Henry Maier Festivals grounds with Arab World Fest. The three day festival begins Friday August 6th and will feature Middle Eastern cooking demonstrations, daily belly dancing performances, henna body art, and camel rides for the kids. There will also be an Arab film festival at the grounds' cultural area and hookah tent for those looking to lay back with some tea or coffee and enjoy a leisurely smoke. Arab World is a unique experience for all. Come to the concierge desk and ask how you can save \$2 on your admission.

SUMMER SIZZLE

It's hot. It's cool. It's...free? Saturday August 7th marks the return of the Historic Third Ward's Summer Sizzle Jazz Festival. Music begins at 11am on N. Broadway Street and continues for 12 full hours. Bring your own lawn chair, relax and listen to the city's best jazz musicians, enjoy the cuisine of your Third Ward favorites such as the Wicked Hop or shop any of the boutique stores along the way. Summer Sizzle will be a blast for all ages, so check it out. You won't be sorry.

Concierge Culinary Spotlight

When you enter the Intercontinental Hotel from East Kilbourn Avenue in downtown Milwaukee, it seems as though you exit one world and enter another. The modern décor and fresh personality of the building carry up to the second floor where Kil@Wat restaurant is located. Kil@Wat's appeal goes beyond the modern and trendy upscale décor, matching warm brown and orange tones on the walls and furniture with a warm, inviting and innovative menu.

The market niche for Kil@Wat as described by several Milwaukee tourist books is "pan-asian." This term is actually deceptive to the diner. While a few of the entrees have a vague nod to the Far East, I would actually describe the menu as "pan-world," putting classic and creative spins on otherwise familiar dishes. My guest and I were shown to a booth in the restaurant's deceptively large dining room overlooking Water Street. Dinner began with a nice combination of pretzel bread and honey butter, a nice contrast of sweet and salty. We further enhanced our meal with an appetizer of baked goat cheese and herbed tomato sauce, spread on warm ciabatta bread. As a fan of the tang a good goat cheese provides, I enjoyed this dish very much.

We decided to split the poached pear salad before our entrees came. This salad arrived to the table, artfully laid out on the plate with organic local greens, heirloom tomatoes, walnuts and generous slices of gouda cheese and balsamic vinaigrette dressing. The fresh, clean flavor of the salad served as a wonderfully delicious palette cleanser and further wet our appetites for the main course. I selected the beef short ribs while my guest selected Kil@Wat's signature dish, barbeque salmon. The name of the dish is a bit deceiving as the salmon comes cooked just past rare (which is my personal preference for said fish) and gently brushed with a house made barbeque glaze. My short ribs were fork tender and served over cheddar mashed potatoes with a wild mushroom jus. A side of collard greens with bacon rounded off the dish and our server, Mason, commented that I was possibly the first person he'd seen finish the greens before the rest of the entrée.

Kil@Wat's laid back atmosphere encourages a diner to take their time and savor each unique flavor. By the time dessert came around, my guest and I were already full. However, after a delightful conversation with general manager Stephan Fitz, we were convinced we must sample not one, not two, but three of their signature confectionary offerings. So began round two of dining, with us sampling light and airy beignets with raspberry and playful nod to breakfast with coffee crème brule, banana tiramisu with a rich chocolate ganache, and a delightful medley referred to as "a study of apples"; a trio of mini desserts featuring various delectable incarnations of the apple.

Kil@Wat is certainly an experience. Whether you're headed that direction to see a show next door at the Marcus Center or you're a food lover looking for something just a little different to delight your taste buds, there's something on the menu for everyone to enjoy. Personally, I can't wait to return and try their weekend brunch. The southwest skillet looks good, or maybe the roasted apple french toast. The possibilities are endless.

-Rob Williams, Concierge