

500 WEST FLORIDA STREET
MILWAUKEE, WI 53204

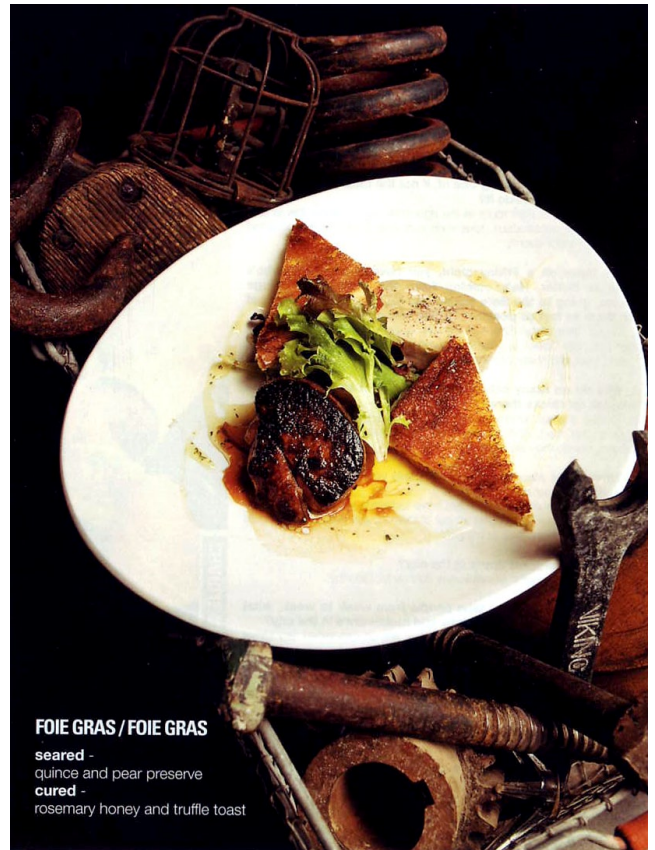
THEIRONHORSEHOTEL.COM
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THE IRON HORSE
HOTEL™

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FOIE GRAS / FOIE GRAS

seared -
quince and pear preserve
cured -
rosemary honey and truffle toast



FEATURED CHEF

Q_ What sparked your interest in food?

A_ Taste, first and foremost. Emotions, the emotions that can be carried through with biting into something new, unique and wonderful. Great food can change your attitude. The feeling of community around a table. Watching smiles. Food is stylistic, and I love to observe the trends. The history of food. Most historical celebrations involve food festivals. The intimacy of food. As a chef, you are giving a part of your vision, and your palate to share with others

Q_ Where did you study to be a chef?

A_ Through Traveling and experiencing different cultures, in kitchens working for great chefs.

Q_ Tell us a little about your time in Italy?

A_ That was so long ago. Simplicity, at "Antica Posta" everything was family. Everyone that was part of the restaurant was related in one way or another. It was great to be a part of that. The most important thing that I brought back is to keep the flavours true, clean and pure. Have a tomato taste like the best tomato it can be... otherwise don't serve it. This is true across the board.

Q_ What is your signature dish?

A_ My west coast mussels, served Tuscan style. Salami, braised berlotli beans, shard and tomato. Simple and delicious.

Q_ How does choosing the right wine compliment or contrast the taste of a dish?

A_ This all depends on what course you are serving it with, or if you are just drinking a glass with a single course dinner at home. How I pair wine is to create a balance on the palate (acid, sour, pepper...) between the food and the wine. If you have a rare, great bottle of wine, you want the dish to compliment the flavours not take over. You want the wine to tip the balance, not the food. If you have Langostinos and foie gras, you want the wine to be a little more subtle and complementary to the dish.

Q_ What flavor do you bring to the city's already diverse palate?

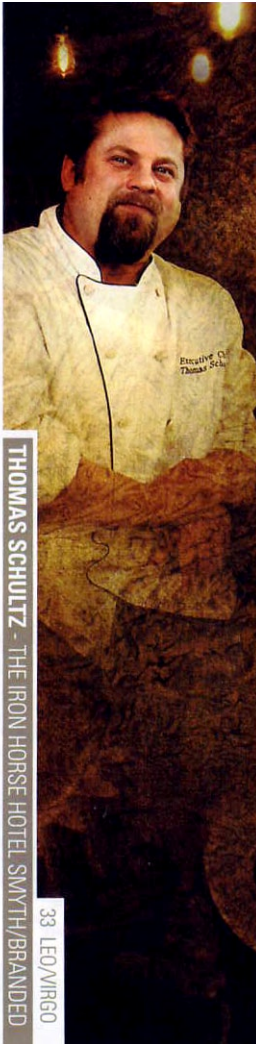
A_ I like to design my own spice blends. This way, no one can really replicate the flavours I am serving.

Q_ Iron Chef, Hells Kitchen or Top Chef?

A_ Sponge Bob, Ratatouille and No Reservations. I am the kind of guy who goes to the Shedd Aquarium to get inspiration for new dishes. I've seen all of those shows and have been following the careers of a few chefs, but when I'm at home, I'm not really into watching the environment I just left. But if I had to choose, it would be the original Iron Chef.

Q_ Tell us about your position at The Iron Horse Hotel.

A_ I'm the Executive Chef for The Iron Horse Hotel. I have created all of the menus for our outlets and am building a solid foundation for our new restaurant "Smyth" to open. We have multiple venues coming out of one kitchen, so it can be a lot of fun.



THOMAS SCHULTZ - THE IRON HORSE HOTEL, SMYTH/BRANDED

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