



Pheasant breast with raspberry demi glace



Chef James Gailey

From breakfast to dinner, Hotel Pattee dishes up traditional favorites along with tempting chef specialties. Start with a simple bruschetta, or dare to sample the bourbon barbecue pork wild wings. Diners will face a tough choice between the 16-ounce cowboy cut ribeye and the pan-seared Irish salmon with sautéed fennel and onions with a garlic cream reduction. Finish with an espressotini martini in the Inter-Urban Lounge before retiring for the night.

Historic Hotel Pattee Dishes Up Midwest Foods With New York Flair

RAISED IN IOWA AND SCHOOLED IN NEW YORK, EXECUTIVE CHEF JAMES GAILEY KNOWS WHAT IOWANS WANT: GREAT FLAVORS AT GOOD PRICES

One of the greatest joys of cooking is plating something that looks and tastes complex but took little time. These recipes epitomize that goal: simple recipes using basic ingredients packed with flavor. Gailey married his Iowa roots with 12 years experience cooking and dining in some of the finest restaurants in Brooklyn and Manhattan, reflected in his menu. He focuses on local products and favorites—like Iowa chops, Midwest beef and walleye. He says the famed Kobe beef has nothing on Iowa beef. “The marbling, color, flavor is better in Iowa than Kobe,” he says. “I have never been let down by the products found here.”

MARINATED GRILLED PHEASANT WITH RASPBERRY DEMI-GLACÉ

1 pheasant breast

Marinade

2 tablespoons chopped garlic
 ½ cup canola oil
 1 tablespoon lemon zest
 1 teaspoon salt
 1 teaspoon white pepper
 ¼ cup water

Mix ingredients and marinate pheasant 2 to 4 hours in refrigerator. Grill over medium heat.

Raspberry demi-glacé

½ pound fresh or frozen raspberries

1 tablespoon shallots
 1 teaspoon chopped garlic
 1 cup red wine
 1 cup beef jus or broth

Sauté shallots and garlic in oil on low heat until soft. Add raspberries. Cook until tender. Add wine and reduce volume by half. Add beef jus. Bring to boil, then reduce on low until sauce thickens.

CAJUN-CRUSTED FISH WITH AVOCADO SEAFOOD SAUCE

Any whitefish will do, but larger fillets like walleye, bass or pike work best.

Cajun crust

1 cup plain bread crumbs

Considered one of the finest boutique hotels in the world, the historic Hotel Pattee has been the focal point in Perry for the better part of the last century. The famed hotel, closed briefly in recent years, is once again the talk of this small community 45 minutes northwest of Des Moines. Enjoy the signature Pattee strip steak au poivre at the adjoining David's Milwaukee Diner, then settle in to one of the 40 individually themed rooms. Make time for the Sunday brunch before you leave.



Cajun-crusted fish with avocado seafood sauce



- 1 tablespoon cajun seasoning**
- ¼ cup parsley**
- ¼ cup canola oil**

Place dry ingredients in food processor and purée until smooth and incorporated. Slowly add oil until mixture is consistency of sand. Coat one side of fish with bread crumb mixture. Place in oven-safe dish with the half cup white wine and 1 tablespoon butter. Bake at 350° for 10 to 12 minutes until crust starts to brown and fish is flaky.

Avocado seafood sauce

- 1 ripe avocado**
- 1 cup seafood base/bouillon**
(available in most grocery stores)

- 1 teaspoon chopped garlic**
- 2 cups water**
- salt and pepper to taste**

Place all ingredients in food processor. Blend until smooth. Do not heat the sauce. It should be served cold.

Check out www.hotelpattee.com for room rates, various packages and deals, special events and other amenities.



1112 Willis Avenue, Perry
hotelpattee.com
515-465-3511

HOURS:

BREAKFAST

7 a.m.-10 a.m.

LUNCH

Monday-Saturday 11 a.m.-2 p.m.
Sunday Brunch Buffet 10:30 a.m.-2 p.m.

DINNER

Monday-Thursday 5 p.m.-9 p.m.
Friday-Saturday 5 p.m.-10 p.m.
No Sunday evening dining

LOUNGE

Monday-Saturday opens at 4 p.m.

Catering and banquets available.