

**FOR: THE OSTHOFF RESORT**  
101 Osthoff Avenue  
Elkhart Lake, WI 53020-0151

**FOR IMMEDIATE RELEASE**  
CONTACT: Barbara Kuehn  
312/442-9110  
Dick Griffith  
312/440-9900

**THE OSTHOFF RESORT OPENS ITS NEW PREMIER RESTAURANT  
“LOLA’S ON THE LAKE”**

**Featuring Midwest Favorites with Eclectic Fare**

**ELKHART LAKE, WISCONSIN** – The heartland of Wisconsin, long known for verdant pastures and lush fields of corn and wheat, is now home to an exciting new restaurant, “Lola’s on the Lake”, the newly opened fine dining restaurant at the AAA Four-Diamond Osthoff Resort in Elkhart Lake, Wisconsin.

This handsome new restaurant, perched picturesquely on the shores of spring-fed Elkhart Lake, features a sophisticated menu offering many of the Midwest’s most delicious specialties such as Pecan-Crusted Walleye and Wild Mushroom Soup, as well as more worldly fare.

Named for the general manager of The Osthoff Resort, Lola Roeh, the décor has also been overseen by her to reflect the comfortable, warm hospitality of the original Osthoff. In an effort to bring in the colors of spectacular sunsets over the sparkling lake waters, Ms. Roeh has used shades of deep gold with accents of aquamarine, jade, burnt orange and tangerine to create a comfortable, yet elegant setting. The dining area, designed to provide a relaxing ambience for guests to gather, offers cocoon-shaped booths upholstered in golden paisley, while the lounge offers plush leather chairs to sink into for after-dinner conversation. The expansive dining room, dramatized by floor-to-ceiling windows overlooking Elkhart Lake, can accommodate up to 100 guests for convivial dining in a gracious setting.

Lola’s on the Lake is the latest dimension of this elegant, multi-faceted resort. The original Osthoff was opened in 1886 by German entrepreneur Otto Osthoff and his wife Paulina during America’s “gilded age”, as fashionable Midwestern travelers sought respite from the summer dust and heat of the cities. Today’s Osthoff Resort reopened

in 1995 and quickly established itself among the top echelon of luxurious properties, earning the coveted AAA Four Diamond rating for the past seven years.

The Resort has become one of the most popular destinations for Midwestern travelers, with its great diversity of amenities, 222 warmly relaxing suites—all with charming balconies overlooking the lake and woodlands—and a soon-to-open destination spa facility.

The new Lola's provides casual fine dining for both lunch and dinner in a comfortable setting.

Luncheon at Lola's includes such selections as:

- Grilled Beef Tenderloin and Gorgonzola
- Tuscan Grilled Chicken on Ciabatta
- Mesquite Smoked Turkey on Sourdough

And at dinner, Lola's offers a sophisticated selection of both traditional and innovative cuisine, including:

#### APPETIZERS

- Maryland Blue Crab Cakes, with orange saffron aioli and mango cucumber salad
- Sesame Seared Yellow Fin Tuna, sushi grade with a soba noodle salad and crisp vegetables
- Beef Carpaccio, thinly sliced sirloin topped with a lemon basil vinaigrette

#### SALADS

- Pear and Buttermilk Salad, offering tender greens with pears and spiced pecans, served with a savory blue cheese tart
- Organic Spring Mix Salad, a mélange of mixed greens topped with vine-ripened tomatoes, and tossed with balsamic vinaigrette

#### SUMMERTIME SOUPS:

- Vine-ripened Tomato gazpacho
- Wild Mushroom Soup accented with Marsala and caramelized onions
- Wisconsin Corn Bisque garnished with shiitake mushrooms and sweet garlic cream

#### ENTRÉES

The entrees at Lola's offer a blend of authentic Midwestern fare as well as a few surprises to spice up the offering.

- Grilled Colorado Lamb Loin, marinated in a red wine glaze, with sautéed fresh asparagus
- Pecan-Crusted Walleye with a honey Dijon butter sauce

- Peppercorn-Studded New York Strip, served with a Gorgonzola butter, Yukon Gold mashed potatoes and sautéed asparagus
- Spiced Long Island Duck Breast napped with a black pepper plum sauce

Adding a bit of exotic food interest:

- Moroccan Spiced Salmon, served with couscous, marinated tomato and a honey yogurt dressing
- Seafood Curry - sautéed prawns and diver-caught scallops simmered in coconut milk, accented with Madras curry and fresh ginger
- Prawns with Asparagus Ravioli - sautéed prawns with asparagus ricotta ravioli in an orange fennel sauce.

There are also vegetarian selections including Linguine Primavera and Parmesan Ravioli.

Dinner prices are comparatively modest: from \$14 for Linguine Primavera or Parmesan Ravioli and \$16 for Grilled Free Range Chicken, to \$26 for the Herb Grilled Veal Chop. The majority of dinner selections are in the \$18-\$20 range.

There is also a wide selection of desserts from the kitchens of Lola's, and a handsome wine list including vintages from Italy, France, Argentina, South Africa and California.

The Osthoff's original restaurant, Otto's, will remain open for more casual fare including pizzas, a Wisconsin Cheese and Sausage Platter, and an 1886 Burger topped with Wisconsin Cheese. Otto's offers breakfast, lunch and dinner each day in an attractive room overlooking the resort's picturesque gardens.

With its bucolic setting overlooking Elkhart Lake, The Osthoff Resort has brought a family-friendly elegance to central Wisconsin. And now, with the opening of the new Lola's on the Lake, it can also provide one of Wisconsin's most memorable culinary experiences.

The Osthoff Resort is a one hour drive north of Milwaukee and a little over two hours north of Chicago. For more information and reservations, contact The Osthoff Resort, 101 Osthoff Avenue, Elkhart Lake, WI 53020-0151, 800-876-3399—or check the Web site at [www.osthoff.com](http://www.osthoff.com).

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