

Article printed from OnMilwaukee.com:



1:04 p.m. April 22, 2009

**First look and listen: new Hyatt and new Favre drink
by Jeff Sherman**



The Hyatt Regency's funky, yet comfortable, \$19 million makeover.

I'll have more soon on the Hyatt Regency Milwaukee's massive \$19 million makeover. But, for now, I'm here to tell you that the wicker chairs, outdated designs and frumpy restaurant are long, long gone.

Hear about the facelift firsthand via the attached podcast with Gerald Rappaport, general manager of the Hyatt Regency Milwaukee.

Upgrades include fully renovated guest rooms and suites (all 481 of them), a \$1 million elevator modernization (that's still in progress), new front entrance and guest registration desk, plus a new first-floor restaurant and lounge -- Bistro and Bar 333.

Led by restaurant General Manager Ray Weissert, former manager of Mr. B's, and veteran Milwaukee chef Michael Downey, Bistro 333 is quite an update from the old Hyatt restaurant. We're talking beer battered walleye fingers, crayfish cakes, braised spare ribs with Lakefront Brewery maple root beer and five sliders including a brat pattie version. I tried the walleye sandwich and it's amazing.

There are no bartenders, according to the Hyatt, only Bar 333 liquid chefs. The re-made sports bar now features an assortment of fresh-made, hand-shaken drinks like a blueberry mojito and a sure-bet Wisconsin favorite, the No. 4, a "rugged, tough and smooth" cocktail with Rehorst gin, Ri Rye whiskey, fresh lemon juice and a simple syrup.

All in all, the Hyatt is all grown up and now firmly planted in the ever-competitive game that is modern hotel development.

The Hyatt Regency Milwaukee's current \$19-plus million renovation project began in 2007 shortly after Noble Investment Group of Atlanta purchased the hotel from local developer Gary Grunau.

Web address: <http://www.onmilwaukee.com/articles/hyattmakeoverblog.html>