

Posted on Thu, Jun. 08, 2006

Faces: Andy Kron

Occupation: Owner, Pier 500, 500 First St., Hudson, Wis.; 1-715-386-5504

Age: 33

How did you choose your current location? I purchased this place last summer, when it was Riversides. I chose the location because of its proximity to the river, and it's in the town I grew up in.

Why did you get into the restaurant business? It was through Scott Foster, owner of Hazellewood Grill and Tap Room and Joey Nova's, both in Excelsior. I ran the food and beverage at White Eagle Golf Club in Hudson and was talking about running my own place. The vice president of our food distributing company introduced me to Scott, and he was instrumental in getting me started.

What dish on your menu are you most proud of? Our parmesan-crusted walleye has become our most ordered item. With the restaurant on the river, I think people start thinking about fish. We cut the fillets ourselves and hand-batter them.

Whom in the food business do you most admire? Scott Foster. He got me into running a restaurant and mentored me. He's a managing partner and consultant for us and continues to be very instrumental in our success.

What's your favorite restaurant? Genre, a French restaurant in Aspen, Colo. It's small and intimate with phenomenal food.

What's the most bizarre food you've ever eaten? The sea bass at 20.21 because of the way it was presented. They bring the whole fish out — head and all — and do tableside filleting for you. As far as the taste, it was excellent.

What's in your refrigerator at home? Not much; I eat here every day. Honestly, I haven't eaten at home in almost six months. There's probably spoiled milk and frozen pizzas.

What's your favorite junk food? Sour Patch Kids candy.

Where is home to you? Hudson, where I was born and raised and where I reside now.

If you weren't running a restaurant for a living, what would you be doing? Probably being a ski bum in Aspen. I spent a few winters there.

Where do you see yourself in five years? Right here.