

Minnesota

Monthly

SEPTEMBER 2003

As Featured

DINING GUIDE

TWIN CITIES
taste

...Lunch some of the best people
being it cramped, but often some of the best people
waiting around • Cuban Spicy, 801 Hennepin
Ave., Mpls., 612-822-1688. ☎ ☎ ☎ \$\$\$

★ **FIRELAKE:** The Midwest meets the Mediterranean at
this sleek Prairie Style grill house and cocktail bar. Fun-
to-watch exhibition kitchen; chefs flame cook steaks,
chops and fish over wood-burning grills, and baste chick-
en on the rotisserie. Tasty walleye cakes. User-friendly
wine list and adventurous cocktails. Post-dinner treats
like the panna cotta charlotte. Breakfast, lunch, dinner,
and late night breakfast served Fri. and Sat. until 3 a.m. •
31 S. Seventh St., Mpls., 612-216-3473. ☎ ☎ ☎ \$\$\$

FOREPAUGH'S: Restored 1870 Victorian mansion
serves traditional French cuisine. Fabulous bar
opens with contemporary... ☎ ☎ ☎ \$\$\$



FireLake It takes a little chutzpah to stand out among fun-loving cocktails like the Caramel Apple Martini and the Sangri-jito (a sangria/mojito hybrid), but flare's inherent to the Flaming Coconut Flirt. The coconut's filled with Malibu rum, Alizé red passion cognac, and pineapple juice, then topped with a blazing Bacardi 151-soaked sugar cube - an apt introduction to FireLake's flame-cooked fare. Great steaks, chops, walleye cakes, and not-to-be-missed desserts. Frank-Lloyd-Wright-meets-Ralph-Lauren decor. • Breakfast, lunch, and dinner daily; Open 6:30 a.m. to midnight • 31 Seventh St. (Radisson Hotel), Minneapolis., 612-216-3473, \$\$\$