

Interior Design
Award Winners

The Day the
Bridge Collapsed

No Contest: Zimmern's
Restaurant of the Year

Mpls St Paul

100+ Winners!

Restaurants * Nightlife *
Shopping * Fashion * Services
* Neighborhoods * Arts
* and MORE!

DECEMBER 2007
mspmag.com



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\$4.50



Don Boxmeyer's New Life
After Organ Transplants

Zubaz
Are Back!

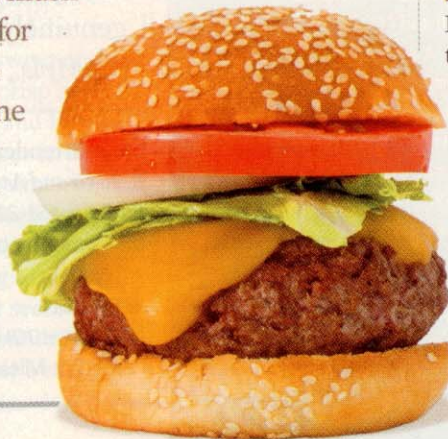
Q&A with
Diablo Cody



Dining Room

The historic deco/moderne space that is the old Farmers & Mechanics Bank has been reclaimed to create a soaring, contemporary all-day restaurant in the new Westin Hotel. **Bank** is helmed by chef Todd Stein, whose cooking is modern, playful, and subtle. It's garnered mixed reviews, but from the innovative bar scene to the dining counter overlooking the kitchen frenzy to the beautiful restoration of an underutilized space, this is one room that makes it hard for the food to compete. *Minneapolis Westin, 88 S. 6th St., Mpls., 612-656-3255, bankmpls.com*

Burger Here's the problem with most places that specialize in burgers: They habitually over-cook the meat. Medium rare means well done. Medium means well done. Well done means cremated. Not at **Morton's**. Their burger is a thing of beauty: a half-pound of ground sirloin crowned with anything you want, from cheese to bacon to onions to mushrooms to creamed spinach—for nary an upcharge—on a perfectly toasted bun! Here's the other problem with places that specialize in burgers—they're not Morton's. *Gaviidae Common, 555 Nicollet Mall, Mpls., 612-673-9700, mortons.com*



approachable to the common folk. 2516 Hennepin Ave., Mpls., 612-381-0700, duplexmpls.com

{ST. PAUL} It's something of an old-timer nowadays, but we'd argue things have never been better at **Muffuletta**. Chef JD Fratzke's connections to local farmers and food artisans keeps things inventive and seasonal, but he never forgets the neighborhood clientele that keeps the place going, so the burgers are great too, as is the 1977 beer cheese soup. 2260

Como Ave., St. Paul, 651-644-9116, muffuletta.com

NEW RESTAURANT **{FOODIE}** Everyone is raving about Sameh Wadi's modern Middle Eastern-influenced spot, **Saffron**, home to beautifully plated, deliciously conceived cooking. When we reviewed it this summer, we loved everything from the lamb shoulder to the scallops in saffron sauce. There's a bargain bar menu too. 123 N. 3rd St., Mpls., 612-746-5533, saffronmpls.com