

Sage Rosenfels

Tarvaris Jackson

Starting QB? Tonight might help decide

SPORTS

AUGUST

14,

2009

MINNEAPOLIS

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PAUL

MINNESOTA'S

TOP

NEWS

CHOICE

# dining

## THE HOT FIVE

Drop in on a new restaurant this weekend.

#### THE BUTCHER BLOCK

An Italian kitchen has moved into the former Fugaise, serving crostini, pasta and grilled meats and fish. The late-night menu switches to eggs, sandwiches and burgers, all under \$10 and served to 2 a.m. Sunday through Wednesday and to 4 a.m. Thursday through Saturday.

308 E. Hennepin Av., Mpls., 612-455-1080, www.thebutcherblockrestaurant.com

#### GALAXY DRIVE-IN

Showman Steve Schussler has transformed the formerly schlumpy Wagner's Drive-In into a Technicolor-tinted amusement park. The kitchen still concentrates on burgers, fries, onion rings, malts and other car-hop classics. Don't forget to bring your dog along.

3712 Quebec Av. S., St. Louis Park,
952-277-7777, www.galaxy-drivein.com

## JACKSON'S COFFEE AND GELATO

A former video store — next to Bryant-Lake Bowl — is now the place for a dozen varieties of gelato and sorbet, made on-site by Tom Paschke (formerly of Caruso's) and sold in \$1.80 cake cones, \$3 waffle cones and 60-cent kid-sized cones. I highly recommend the "black chocolate."

822 W. Lake St., Mpls., 612-824-4164

### PAIRINGS FOOD & WINE MARKET

Sandwiches, soups, salads, pizzas and entrees, all prepared for dining in (grab a seat on the sprawling patio) or taking out. Don't miss the big cheese and cured-meats selection, or the adjacent wine and beer shop.
6001 Shady Oak Rd., Minnetonka, 952-426-0522,
www.pairingsfoodandwine.com

#### RESTAURANT CRU

Chef Rob Moore channels locally sourced ingredients into an imaginative selection of wine-friendly small plates (including a small oyster selection and a design-your-own cheese plate). Another nice touch: The \$19 three-course dinner. 10340 NE. Baltimore St., Blaine, 763-717-2235, www.restaurantcru.com

RICK NELSON