

Hell's Kitchen - Minneapolis, MN

Address: 99 S. 10th St. Minneapolis, MN 55403 612-332-4700	Web Site: http://www.HellsKitchenInc.com	Restaurant Type: New American Diner Eclectic	Average Meal Price: \$15
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Reviewers Ratings

Visit Again	████████████████████	100%
Food	████████████████████	100%
Atmosphere	██████████████████	90%
Miles Worth Driving	████████████████████	100 Miles

Reviewers "Must Eats"

- ▶ Caramel Pecan Roll - (\$3.00)
- ▶ Mahnomon Porridge - (\$7.00)
- ▶ Peanut Butter - (\$0.00)

Reviewers Writeup

Where, oh where can we begin? It cannot be with lunch, since we have never eaten lunch at Hell's Kitchen, although we sure would love to try the walleye BLT made with cornmeal-dusted filets and lemon tartar sauce instead of the homemade mayo the kitchen uses on its regular BLT. We also wouldn't mind lunching on the house Bread Bucket, which is all the chewy, freshly-made baguette you can eat served along with fantastic homemade marmalade, ginger-berry preserves, and the best peanut butter we have ever sampled, anywhere.

All of which is not to say that we didn't adore breakfast. For one thing, you get chef Mitch Omer's preserves and peanut butter with that, too; and for a few more things, the breakfast menu includes huevos rancheros of the gods – a huge plate of food that includes rosti potatoes along with spicy beans, eggs, cheeses, sour cream, and fresh salsa on a crisp flour tortilla. The potatoes are available as a dish unto themselves, and they are less like the Swiss spuds that are their namesake than they are glorified hash browns, the shreds of potato mixed with bacon, sweet onions, chives, and scallions and grilled in sweet cream butter. A few other breakfast specialties: lemon ricotta hotcakes, extra-spicy maple-glazed bison sausage, and a quarter-pound caramel pecan roll featuring extra-crunchy pieces of nut and a refined glaze that is a sweet tooth's dream.

Probably the most unusual and perhaps the most delicious dish on the breakfast menu is Mahnomon Porridge, a recipe that the promethean Mr. Omer came up with from reading accounts of native Cree Indian meals that featured wild rice. His version includes nuts and berries and is topped with maple syrup and cream. What an amazing hot cereal!

Rather than rave on, let us simply say that if you are in Minneapolis and want to wow your tastebuds, go to Hell's Kitchen. It is inspired and inspiring.

- Michael Stern, 8/8/2005

8 out of 8 people found the review helpful:



"Mitch Omer's gloss on Native American cooking, this porridge is made from Minnesota wild rice, blueberries, cranberries, and hazelnuts all moistened with a mix of warm maple syrup and cream. To call it comfort food understates its delicious complexity, but it is indeed a bowl of comfort. This is the smaller "sampler cup" rather than a full-size bowl."
- Michael Stern



"In the background are homemade marmalade and ginger-berry preserves. Up front is an amazing peanut butter for which the kitchen roasts its own peanuts and coarse-grinds them with a bit of honey and brown sugar. The result is a sweet-savory condiment we want to spread on just about everything."
- Michael Stern