

NEWS RELEASE



FIRELAKE GRILL HOUSE & COCKTAIL BAR DOWNTOWN MINNEAPOLIS TO UNVEIL REVITALIZED CONCEPT

MINNEAPOLIS (April 28, 2014) – On Thursday May 1, 2014 [FireLake Grill House & Cocktail Bar](#), the lauded downtown Minneapolis restaurant will reopen to the public. The eatery, known for its cuisine inspired by the burning flame, regional flavors and local ingredients will open its doors after having gone through a full renovation and will feature an updated breakfast, lunch, dinner and weekend brunch menu. The opening of FireLake will mark the first phase of the highly anticipated launch of the Radisson Blu Minneapolis.

“We are excited to introduce a new and elevated dining experience in downtown Minneapolis,” said Kristin Holt, general manager of the restaurant. “We have completely renovated the space to reflect the contemporary and comfortable dining FireLake strives to offer. It also complements the Radisson Blu brand which embodies leading-edge style.”

The updated menu is a nod to the restaurant’s sister location that resides within Radisson Blu Mall of America and includes items that are unique to the downtown site including the signature **Blue Ox Burger** with Peterson Farms Lomousin Beef stuffed with AmaBlu cheese, bacon marmalade and ox tail ragu; **Smoked Salmon Rillette** with rye toast points and parsley caper salad; **Bison, Ham Hock & Wild Rice Meatloaf** with smokey ketchup glaze, grilled broccolini and white cheddar-herb mashed potatoes; **Seafood Pot Pie** of coldwater lobster, Gulf shrimp, Alaskan cod, potatoes, peas, carrots and puff pastry; **Mesquite Grilled Filet** with USDA Choice Midwestern tenderloin; white cheddar-herb potatoes and pinot-noir reduction. Those looking for something sweet will please the palate with **Door County Cherry Cobbler** with crème fraiche ice cream and **Wild Flower Honey Chevre Cheesecake** with strawberry compote.

“We are pleased to offer a new menu while continuing to feature high quality local and sustainable ingredients” said Executive Chef, Jim Kyndberg. “And we could not be more excited to serve these dishes in a completely redesigned environment.”

The bar will feature a wide selection of craft beers including local favorites Surly, Lift Bridge, Summit and Finnegans. The extensive wine list will showcase FireLake’s dedication to a strong wine culture through the varied varietals and regions featured including Catena Chardonnay; Pierre

Amadieu Cotes du Rhone and Novy Syrah all offered by the glass. The cocktail menu, curated by Mixologist Jeff Rogers, will change seasonally with the opening menu featuring the **Scandinavian Mule** with Gamle Ode Celebration Aquavit and ginger beer; **MN Sunset** with Prairie vodka, balsamic syrup and strawberries; **TC 75** with Beefeater gin, Thatcher's Yumberry and sparkling wine and the **FireLake Bootlegger** with Plymouth gin, mint syrup, lemon & lime juice and soda. Of his collaboration with FireLake, Rogers's states, "We are proud that the new cocktail program at FireLake is representative of fresh ingredients, seasonal flavors, local ties, and utilizes premium spirits and brands. Guests can look forward to a quality and hand crafted approach of impeccable flavors that will change seasonally to match the culinary vision of Chef Kyndberg." Additionally, the bar will offer weekday happy hour from 4 p.m. to 6 p.m. and will feature locally inspired dishes at half price, local draft beers at \$4, selected bar pours at \$5 and premium wine for \$6.

The completely updated interiors of the restaurant have been designed by Jim Hamilton of Graven Images, the same firm that designed FireLake Grill House & Cocktail Bar at Radisson Blu Mall of America. Complementing the cuisine and bringing to life the local mission of FireLake, the restaurant will feature reclaimed wood from Minnesota barns, rustic lighting and a color scheme that will set the tone for a chic, modern, and comfortable experience.

FireLake Grill House & Cocktail Bar is available for a wide range of private events from business breakfasts and lunches, corporate gatherings to family celebrations, groom's dinners and more. The private dining team at FireLake will work to tailor events to each client's individual needs. For more information on private events at FireLake, guests are encouraged to contact the sales team at (612) 216-3473.

Rounding out the excitement of the re-opening will be the spring launch of the FireLake food truck, offering smaller portions of the downtown locations signatures bites. Available weekdays from now through the end of May, the culinary mobile will offer lunch service at a variety of locations in Minneapolis. Those who want to follow the status of the truck can do so by visiting the FireLake Facebook page at <http://on.fb.me/QESGJo>.

About FireLake Grill House & Cocktail Bar

Serving regionally inspired fare, FireLake Grill House & Cocktail Bar goes beyond a typical hotel restaurant, featuring modern yet comfortable décor, a chic bar area, a craft cocktail list, and deluxe desserts. FireLake has reinvented local dining by capturing the essence of the best that Minnesota has to offer with a farm-to-table concept that incorporates fresh and local produce wherever possible—all with a creative flair and an irresistible presentation. FireLake has two locations in [Downtown Minneapolis](#) and at the [Mall of America](#) in Bloomington, MN.

About Radisson Blu Minneapolis

Re-opening early summer 2014, the newest Radisson Blu hotel in North America will be located in the historic Plaza Seven building, home to the first Radisson Hotel. Situated in the heart of downtown Minneapolis, the hotel

will offer heartland-inspired cuisine at FireLake Grill House & Cocktail Bar, modernly appointed guestrooms for the leisure and business traveler as well as accessibility to Minneapolis' most sought-after attractions.
http://www.radisson.com/minneapolis-hotel-mn-55402/mpls_dt or call +1 (612) 339-4900

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Note to Editor: Photography, video and print renderings available upon request