

Quick Bites: Take a trip north to Northfield

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It seems impossible (or maybe not with the high temps and sweltering humidity), but summer is more than half over. But don't panic. Just do what I do — go on a road trip, and eat.

Last summer, I went to Lanesboro, Lake City and other lovely towns within an hour or two drive, spending the day there and recommending the best spots to dine out for breakfast, lunch and dinner. This week, I'm taking you to beautiful Northfield, Minn., that historic little college town to our northwest.

Breakfast at The HideAway

Start your day at [The HideAway Coffeehouse and Wine Bar](#), 421 Division St.

They're open early and late, so if you love it, you can come back for a nightcap at the end of your day.

Try the breakfast burrito with egg, bacon, cheese and pico de gallo on a toasted wrap, or go for the egg strata — an egg bake with ham, cheese and onion served with fresh fruit and a scone.

The historic, warm atmosphere will welcome you as you wake up with your breakfast and a latte.

The HideAway is open from 6 a.m. to 10 p.m. on weekdays and 7 a.m. to 10 p.m. on weekends.

Spice up lunch at Kurry Kabab

[Kurry Kabab](#) offers really fresh Indian food, and I like that they're not afraid to introduce some fiery heat to Minnesotans' tame palates.

They feature a lunch buffet every day from 11 a.m. to 2:30 p.m., which is why I'm sending you there at mid-day. Vegetable pakora, naan bread, tandoori specialties and fragrant desserts — no hot sauce required.

If you have a Minnesota tongue, just ask which dishes are mildest, and then be brave and try something a little hotter. (Just make sure you have some raita — I call it Indian sour cream — to put out the fire.)

Kurry Kabab is also open for dinner every day from 5 p.m. to 9 p.m. It's at 2018 Jefferson Road.

Go fancy for dinner at Fermentations

Take the romantic atmosphere of the Redwood Room, pair it with the ambitious creativity of Sontes or Prescott's, and you've arrived at [Fermentations Wine Bar and Bistro](#), just south of Northfield, on Railway Street in Dundas, Minn.

They feature a limited menu of outstanding and ever-changing dishes, such as the well-known duck confit appetizer (or the duck breast entree), cheese plates, walleye, bacon-wrapped pork tenderloin or sun-dried tomato, ricotta and mascarpone ravioli with fresh basil sauce.

Wine flights (of three selections) and suggested pairings lets you compare and contrast several kinds with your meal, or to sample before deciding on a bottle.

And by the end of your meal you'll want to try anything the chefs are making, so make room for some molten chocolate cake with mint ice cream, or chocolate torte with raspberry coulis. Or, go with a dessert wine flight for a perfect end to a great mid-summer road trip.

Fermentations is open at 5:30 p.m. Tuesday through Saturday; reservations are suggested.

Kimberly Van Brunt is a Rochester freelance writer. Send restaurant news and tips to her at life@postbulletin.com. Next week: More salad bar options, as well as the latest on when some long-awaited restaurants will open their doors.