

Spice

**ROSCOE'S
KITCHEN**

■ Roscoe Dames talks about New Orleans hot Jazz, Creole cuisine and the Saints in his kitchen this week.

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Food. Wine. And fine living


**DIARY OF A
FOODIE**
**SHAVAUGHN
MOSS**

Fabulous food and the one you love . . .

It all started with one e-mail from a media colleague seeking advice on where to take his wife for a nice, quietly elegant, out of the way dinner for Valentine's Day. It seems that one e-mail that opened a "flood gate" of correspondence from people seeking advice on where to take their sweetie for Valentine's night. Some wanted elegant, while others, working on a budget wondered where they could take their date for about \$50 per person, but still get good food, and I did my best to help them out.

Those e-mails got me thinking about what restaurants would actually be open, on Sunday — a day when most restaurants are closed. I found that while some restaurateurs are holding fast to their closed signs even though Valentine's is on a Sunday, quite a number are turning the open side and will offer special menus for lovers on the day. And I just had to bring the offerings to you.

Compass Point, on West Bay Street, is offering a three-course menu for \$90 that comes with a glass of wine. For less than \$100 you can dine on lobster bisque for your soup, choose between lobster thermidor or rack of lamb for your entrée and complete the evening on a sweet note of guava duff.

The Blue Lagoon Restaurant & Lounge in Club Land'or on Paradise Island has a \$79 and a \$91 menu on offer. For the higher-priced menu, you get to choose between shrimp salad or conch chowder or green salad for your starter. Roast tenderloin or poached grouper in white wine or stuffed chicken breast with mushroom, spinach and shrimp with a choice of strawberry cheesecake or coupe Valentine make for dessert are your options. The lower-priced menu is for the surf and turf with vegetables and mashed potatoes, along with the other courses.

Even Bennigan's Restaurant is getting in on the act, with a \$40 menu. You get a choice of Caesar salad or shrimp bisque for starters, a choice of lobster thermidor or New York strip served with golden fried onions and roasted red potatoes and vegetable medley, with red velvet cake with chocolate dipped strawberries and two glasses of wine.

At the Wyndham Nassau Resort & Crystal Palace Casino, both their restaurants — the Black Angus Grille and Moso restaurants will have sumptuous specials priced from \$69 to \$138 — with the entrée of choice making the difference in the price points.

Whatever you decide on, you get to choose between gulf shrimp and scallop cornucopia with champagne black truffle butter or oyster trio — apple vodka oyster shooter, oyster Rockefeller and black and blue baked oyster comes for a starter, and a choice of soup or salad — sweet roasted carrot and beetroot soup or select green salad with warm pine nuts tossed in passion fruit vinaigrette.

If you decide on the chateaubriand for two, accompanied with baby vegetables and béarnaise sauce you pay \$138; the broiled lobster, salmon, and steamed crab with trio of vegetables and savory sauces will cost you \$69 and the Serrano-wrapped capon breast with Bahamian spring vegetables with woodland mushroom jus is \$69.

Sweet treats for those you adore

The delicious alternative to flowers for Valentine's Day

 By **SHAVAUGHN MOSS**
Lifestyles Editor
shavaughn@nasguard.com

Love is definitely in the air, with Valentine's Day in just five days, and with the cost of roses anywhere from \$125 to \$165 at florist shops around the island — plus the cost of delivery which again can be anywhere from \$5 to \$10 — some people may just want to do things a little differently this year. How about expressing romance, love and friendship on Sunday, February 14, with something just a little different, that is edible and a sweet treat.

The Nassau Guardian took to the streets to find decadent, edible gifts that would be perfect for those you adore and came across fabulous finds from luscious chocolate and chocolate-dipped fruit to decadent cakes and brownies at places like The Chocol-Art Shoppe, Somethings Different Gifts and Balduccio Fine Foods. They're gifts that will appeal to that special person's senses of sight, smell and taste.

THE CHOCOL-ART SHOPPE

As chocolate is synonymous with Valentine's Day, we decided to see what Jenny Pierre was melting and molding at The Chocol-Art Shop at #83 Mount Royal Avenue for the day of love, and with a lot to offer, we had to pare down our selections and came up with a few things we thought were exciting.

CHOCOLATE-DIPPED STRAWBERRY BOUQUET

One dozen strawberries, dipped in the chocolate of your choice milk, dark or white arranged in a vase, with a few chocolate roses — in the chocolate of your choosing — arranged in a vase, and delivered to your sweetie can be had for as little as \$45. Your Valentine gets the visual effect, plus she gets to eat it too.



VALENTINE'S HEART BOX

If your sweetie loves native fruits like tamarind, coconut, guava and sugar apple, then think about giving her chocolate truffles infused with native fruit flavors, in milk and dark chocolates which can only be had at The Chocol-Art Shoppe. A box with 16 pieces starts at \$35. But if your Valentine has a real sweet tooth, you can opt for a \$60 box and really make their day. Other truffle flavors that you can pack into the box include Pina Colada, Strawberry Rum, Pecan Caramel, Cappuccino, French Vanilla, Almond and Ginger Bites among a number of other flavors.



ROSES EVERYWHERE

If you just want it to be all about the roses and chocolate, then consider a mug filled with The Chocol-Art Shoppe's chocolate-shaped roses, which can be done in the color of your choice, and in the chocolate of your choice — milk, dark or white — or even a combination. One dozen of their little roses are \$20. If you are a traditionalist and prefer long stemmed roses, The Chocol-Art Shoppe offers that variety too, which comes in an edible chocolate vase as well. One single long-stemmed rose is \$5 or \$60 per dozen, which they can arrange for you.



SOMETHINGS DIFFERENT GIFTS

There's always something different on offer at Somethings Different Gifts so we decided to see what beautiful items were behind the delicious smells that waft out of the kitchen of Ian and Samantha Moree's storefront — Somethings Different Gifts At #6 Alexander Street. We certainly were not disappointed.



SEXY RED VELVET TRUFFLE CAKE COVERED IN CHOCOLATE

What could possibly be sweeter than a Sweetheart Cake 4 2 (for two). Ian and Samantha Moree, couldn't think of anything sweeter than their nine-inch Sexy Red Velvet Cake topped with 15 decadent chocolate truffles. It's a cake that visually delights the senses of sight, smell and taste with a delicious red velvet cake topped with red velvet truffles enrobed in chocolate. This sexy little number that is delicious shared between two people is for \$85.

HEART-SHAPED GUAVA JAMMIES

Somethings Different Gifts is known for their delicious melt-in-your-mouth Guava Jammies — two sugar-dusted shortbread cookies, lovingly surrounding delicious guava jam for a delicious bite of goodness. Actually it's described as more than a cookie, but an experience. It's a cookie your sweetie will fall in love with and fall in love with you too for getting it. These delicious cookies sell for \$9 for half-a-dozen or \$18 for a dozen. It's definitely going to be money well spent. Your Valentine will become so addicted to these delicious bites that you'll probably find yourself at the Somethings Different Gifts store on a weekly basis to ensure that your Valentine falls in love with you again and again, week after week.

