Valentine's Day from page B1

the potatoes in a heart-shaped cookie cutter before roasting; the egg firms the potatoes making them easy to remove from the

egg irms the potatoes making them easy to remove from the pan.

Scott's meal is good for people on a budget, she said. She chose raspberry vodka and Chambord raspberry vodka and Chambord even some small bottles of Pemmery Pop champagne for the beverage. Those drinks will go well with the perfect dossert.

"Chocolate," Scott said. "Definitely chocolate." Scott said. "Definitely chocolate." Scott said. "Definitely chocolate." Chocolate truffles and a flourices chocolate torte.

Chocolate fondue is also romantic and trendy. Use strawberries, grapes and bananas with dark melted chocolate for a sensual dessert, Angelosante suggested. A fondue pot isn't even needed. Slowly melt the chocolate in a double boiler,

Don't Forget... Valentines Day

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is Thursday, February 141

transfer to a deeper pan and put that pan in Earthenware.

Creative appetizers

Creative appetizers
Chof Rowlson offered creative
hors d'oeuvre recipes that won't
leave you feeling overly stuffed
after your meal. Pistachioenerusted salmon, shrimp and
leek strudel – and a stuffed Portobello mushroom with sundried
tomatoes and Asingo cheese are
among his suggestions. The
mushroom hors d'oeuvre almost
resembles pizza – the mushroom is
like the crust.

is like the crust.

Rowlson is also a dictitian and believes in creating healthy, but fabulous foods to please your loved ones. His recipes are pretty enough to enhance a night or mance, and contain interesting ingredients that would make a wonderful conversation piece for those spending Valentine's Day with friends.

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Angelosante created a four-course Valentine's Day menu that can be delivered to your doorstep. This way, the evening can be focused on love rather than food. The dinner for two than look. The dinner for two starts with Appe'teaser's tossed saind or endive and arugula saind with gorgonzola cheese and wainut vinaigrette dressing. It's accompanied with fresh

Entree choices are: Rack of Lamb with pistachie nut crust or honey mustard grilled salmon or shrimp, scallops and peapods or roasted tenderloin with wild mushroom sauce. It's accompa-nied with choice of rosti potatoes or pasta vollmane, which is penne pasta with gulf shrimp, shallots, roasted garlic and pep-

Dessert is Tira Misu or praline cups and fresh pecan diamonds.

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Nina Scott of Big Rock Chophouse's Meal

VALENTINE DRINKS FOR TWO

2-1/2 oz, chilled Stoll Rasp-berry Vodka 1/2 oz. Chambord raspberry

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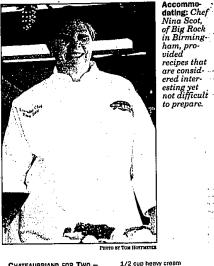
Blend together both ingredients and serve in a chilled martini glass garnished with a fresh raspberry. Serves one. Or, in case you wish to pop the question, pick up some Pommery 'Pop' champagne. Champagne goes benutifully with Chatcaubriand and Pommery 'Pop' comes in 187.5 ml bottles, perfect for Valentino's Day.

FRESH OYSTERS ROCKEFELLAR

— APPETIZER
6 fresh cysters (popular ones are blue point, belon, pearl

- point, wellfleet and malpequo) 1 package Aunt Mid's fresh baby spinach
- 2 shallots, minced
- 2 Januaria, minced 1/2 quart heavy cream 1/2 tablespoon Pernod (may substitute with Absnithe wine)
- wine) 1/4 cup grated fresh parme-
- 1/2 cup breadcrumbs, toast-

In heavy bottom saucepan place Pernod, minced shallots, over medium high heat, cooking it until reduced to half. Add cream and reduce to half again. Add spinach until wited, then add Parmesan until wilted, then add Parmesan cheese. Sir yntil thick. Top fresh-ly shucked oysters with one table-spoon of the mixture. Top with breaderumbs. Place in broiler until light brown on top.



- 2 egg yolks 1 ounce fresh horseradish
- root, minced 1/4 cup sour cream

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CHATEAUBRIAND FOR TWO -BIG ROCK STYLE

22- ounce center- cut tender loin, marinated in your choice of marinades, grilled to your preference Chateau Potatoes

- 3 pounds potatoes, peeled and cooked

salt and pepper to taste chopped parsley for color

Blend all ingredients for the potatoes with mixer or by hand until smooth.

Place mixture in pastry bag with

in Birming-

recipes that

esting yet not difficult to prepare.

VEGETABLES TO ACCOMPANY

- 2 ounces haby carrots 2 ounces fresh broccoll 2 ounces fresh cauliflower
- 2 Roma tomatoes, halved
- 2 tablespoons clive oil
- 1/4 cup parmesan cheese 1/2 cup bread crumbs
- Kosher selt
- pepper

Toss carrots, broccoli and Toss carrots, proceeds and : couliflower with olive oil, kosher salt and pepper; roast in oven until soft. Top Roma tomatoes with chopped paraley, grated parmesan cheese and broad crumbs. Just before serving, place under broiler until browned.

Method of Assembly

As tenderloin is cooking, roast vegetables and Roma tomato halves. Pipe potatoes on non-stick cookie sheet. When potatoes are golden brown, slide onto serving plate. Arrange vegetables around the potatoes and place tenderloin in center. Slice, serve and enjoy.

Focus

from page B1

(three glasses) by Gambero, Rosso, Italy's leading wine magazine, every time it has been

azine, every time it has been entered in competition. This 100- percent chardonnay, which spent eight years on the yeast, is delicately sparkling, soft and broad on the palate, with lots of ripe chardonnay. characters. It matches perfectly with Linguine alla Carbonara or any chicken or pork dish.

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Gifts for your valentine

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there are at least 10 other great;
books on California wineries,
none of which cover the rest of the
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If you have difficulty sourcing, either of these books, phone the Wine Appreciation Guild at

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