

Wooing Wallets With Valentine's Day Revelry

BY LESLIE T. SNADOWSKY



Broussard's warm white chocolate bread pudding

Kiss all reason goodbye this Feb. 14. From a \$25,000 evening at The Roosevelt to a bouquet of flowers delivered to your office door by Baby Cakes' mascot Boudreaux, local businesses are wooing Valentine's Day revelers with dinners, drinks, devotions and delights.

The Roosevelt New Orleans, a Waldorf Astoria Hotel, is partnering with Adler's jewelers to offer amorous couples a Valentine's Day luxury package worth \$25,000 that would even make Cupid blush. This all-inclusive overnight reservation includes:

- Limo pick-up/ drop off on arrival
- Champagne on arrival
- A Presidential Suite stay – Each of the

hotel's three 1,200 sf.+ presidential suites are equipped with a full parlor area with expansive seating, plush bath robes, luxury bath amenities by Ferragamo, a fully stocked wet bar and 42-inch flat screen televisions in the bedroom and living areas

- A decadent private chef's dinner for two at the Fountain Lounge's Chef's Table personally crafted by executive chef Jose Martinez with specialty desserts from award-winning head pastry chef Deborah Heyd
- Rose petals at turn down
- Breakfast in bed
- An indulgent couples massage in the Waldorf Astoria Spa, complete with champagne and chocolates
- A pair of glittering \$10K white gold and diamond earrings from Adler's

"Valentine's Day is when we all showcase our love for a special someone, and The Roosevelt is the most romantic setting to do just that," Roosevelt General Manager Tod Chambers said. "We are thrilled to offer such a lavish experience for our guests on this special day of romance filled with unforgettable cuisine, memorable moments and relaxation."

Besotted suitors and sweethearts who want to be charmed and taken care of from check-in to check-out can book this ultimate extravagant stay at The Roosevelt, 130 Roosevelt Way, through Feb. 15.

[For more information](#)

For a sensual weekend escape try The Maison Dupuy, 1001 Toulouse St., that's celebrating Valentine's Day in the "quiet side" of the French Quarter.

At Bistreaux, fall in love with chef Matt Regan's tantalizing three-course à la carte menu offering a choice of tempting appetizers, entrées and dessert. Also included is a rose for the lady, complimentary sparkling wine and covered valet parking in the hotel.

Valentine's Day Dinner will be served from 5:00 p.m. - 10:00 p.m., and musician Tanner Gray will provide entertainment from 5:00 p.m. - 8:00 p.m.

The Valentine's Day Dinner menu includes:

Appetizers

- Oysters on the half shell with Louisiana caviar: Beausoliel or P&J oyster, \$3 each
- Seared scallop with crispy hogshead cheese, frisee, marcona almond, kumquat and spicy hoisin, \$11

Entrées

- Seafood cannelloni: shrimp, crab and mascarpone filling with porcini cream, \$29
- Garlic roasted ribeye with red wine "faux gras" sauce, fingerling potatoes and roasted vegetables, \$32

Dessert

- Ponchatoula strawberry and chocolate mousse sable, \$9

Bistreaux's daily dinner menu will also be available.

After, keep the intimacy flowing by committing to The Maison Dupuy's Valentine's Night Package. Smitten guests with reservations for Valentine's Day dinner are invited to stay the night in one of Maison Dupuy's distinctive rooms. An overnight stay at \$179 comes with four complimentary chocolate covered strawberries, a bottle of house white or red wine and half off for parking at \$20 per night. Try upgrading to a suite. Taxes and service charges are not included.

Reservations must be made by phone only at (504) 648-6220, and ask for the Valentine's Day special.

[For more information](#)

If you're in a sentimental mood, stop by Windsor Court's Cocktail Bar, 300 Gravier St., to enjoy champagne cocktails inspired by adoring love stories and crafted by head mixologist Kent Westmoreland.

Ravishing refreshments include:

- *Miss Clint's Beau* – Named after the late husband of one of Windsor Court's regular guests, this cocktail was created after Miss Clint visited Cocktail Bar on the anniversary of her husband's death and asked for a cocktail inspired by their relationship
- *Ilsa's Blue Dress* – A cocktail as memorable as the love affair between Ilsa and Rick in the romantic cinematic classic "Casablanca"

After an intoxicant or two, head upstairs to the famed Grill Room where lovebirds will celebrate the Feast of Saint Valentine with specialty menus created by Chef de Cuisine Gabriel Charpentier. Three menus with three price points and optional wine pairings are inspired by foods traditionally considered aphrodisiacs.

Heartwarming highlights include:

- Gulf oyster with tempura avocado and Calabrian chiles
Piccini, Extra Dry, Prosecco, Valdobbiadene, NV
- Petit filet mignon with salsify, oyster mushrooms and truffle jus
DAOU, Cabernet Sauvignon, Paso Robles, 2015
- Chocolate caramel mousse pave with burnt orange reduction
Fiest 10 Year Tawny Port

Costs for the three menu options are: five courses – \$80, with optional wine pairings for \$35; seven courses – \$100, with optional wine pairings for \$40; nine courses – \$120, with optional wine pairings for \$50.

[View the Valentine's Day menus here](#)

At Broussard's Restaurant & Courtyard, 819 Conti St., flirt with the flavors on the \$65 Valentine's Day Prix Fixe menu:

First Course

- Crab Louis and blackened tuna with avocado salsa, lemon dressing and gazpacho coulis

or

- Apricot lacquered crispy duck confit with torchon of foie gras and brandied duck liver mousse croustade

Second Course

- Pecan crusted drum filet with creole meunière sauce, BBQ shrimp and pan roasted cauliflower

or

- Grilled filet mignon with rosemary bacon bordelaise, gruyere scalloped potatoes and roasted Portobello mushrooms

Third Course

- Warm white chocolate bread pudding with raspberry coulis and blackberries

or

- Dark chocolate mousse and coconut ice cream almond fortune cookie

Limited seating is available for ardent admirers.

[For more information](#)

Compère Lapin, Annunciation and Trinity are also getting in the mood for love, offering Valentine's Day specials filled with seductive ingredients and charming cocktails.

At Annunciation, 1016 Annunciation St., passionate partiers are wild about the baked oysters with Chappapeela Farms house-made boudin and a brown butter hollandaise served atop a bed of herb and beet salt; Chappapeela Farms pork osso buco with charred corn, Papa Tom's cheese grits and local peppers; and sweet corn and kale risotto with jumbo lump crab, smoked tomato vinaigrette and herb oil. Cherish the Lemon Cherry Spritzers with Luxardo Liqueur, orchard cherry liqueur, lemon and prosecco (\$8) and chocolate satsumas with satsuma rum, Godiva Liqueur and Grand Marnier (\$8). Dessert is a cornbread cake (for two) with strawberries and pralines with warm popcorn creme anglaise (\$12).

[For more information](#)

Compère Lapin, located in the Old No. 77 Hotel & Chandlery at 535 Tchoupitoulas St., will showcase chef Nina Compton's prix-fixe Valentine's Day tasting menu for \$85 per person (excluding tax and gratuity). Devour dishes like Oyster en Gelee with cucumber; Foie Gras Royale with sauternes and brioche; coconut fat rice with lobster and trout roe; scallops with chanterelles and black truffles; filet of beef with glazed root vegetables; and sour sop semifreddo with blood orange granite.

[For more information](#)

Chef Michael Isolani at Trinity, 1117 Decatur St., is serving up a sexy special on Valentine's Day. Priced at \$12, the Bama Beauties feature a selection of oysters served with horseradish-lemon bubbles and tomato caviar. In addition, courting couples can also indulge in five other types of oyster dishes, as well as a variety of signature plates such as crawfish and fontina beignets; ricotta gnudi and crispy pork belly with creole caramel. There's also a variety of fine wines, bubbles and cocktails to be lovingly imbibed.

[For more information](#)

At the above three restaurants, think ahead to the next big date night by buying discounted early bird tickets to the Top Taco Festival NOLA – the inaugural taco and tequila festival taking place on Thursday, March 23. Enamored devotees can enjoy an affectionate evening with tacos from 40 of the best local restaurants paired with handcrafted tequila concoctions and live entertainment.

[For more information](#)

Triple-A Baseball's Baby Cakes' mascot, the beloved Boudreaux, will be delivering flowers, provided by Villere's Florist, throughout the Greater New Orleans area on Feb. 13 and 14. "Boux" will deliver flowers to your "boo" between 9:00 a.m. – 5:00 p.m.

A bouquet of mixed flowers in a Baby Cakes mug is available for \$40, and a bouquet of roses in a Baby Cakes mug is \$50. Baby Cakes tickets, teddy bears and T-shirts are also available for delivery, which must be made at a place of business. The deadline to place orders is no later than the day before scheduled delivery.

To order your Boudreaux bouquet, call Will Hall at his "love line," (504) 734-5155.

[For more information](#)