

devour

That's Amore

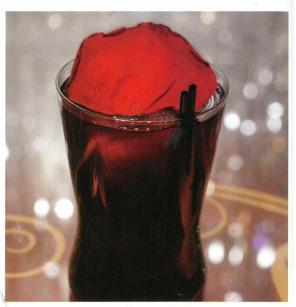
In Napoli, where love is king, when a boy meets a girl, they say, 'That's amore.' The song Dean Martin made famous comes to the lovers' table, with chef Peter Scaturro's special three-course couples menu, exclusively on Friday, Feb. 14, at TREVI. The prix fixe menu, appropriately named after the song, will feature a light salad starter, a choice of three Italian entrées, including a classic lasagna, and a signature dessert to share, called the spaghetti ice. The unique gelato presentation is made from vanilla and chocolate flavors, topped with sweet strawberry sauce to mimic the Italian pasta dish. TREVI, inside Forum Shops at Caesars, 3500 Las Vegas Blvd. S., Las Vegas. 702-735-4663.



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Classified Confection

A scene-stealer at Del Frisco's Double Eagle Steak House is the signature Lemon Doberge cake (commonly pronounced "dough-bash" in New Orleans, where the cake originates). But don't look for this six-layer confection (made from scratch daily) to be touted on the menu. Word-of-mouth from other satisfied sybarites is all it takes to reel in a new batch of cake lovers with discriminating tastes. Perhaps what makes this *gateau* so irresistible are the 12 lemons and juice used in each masterpiece, not to mention the separate icings of lemon curd, butter cream and lemon glaze. Executive chef Fernando Guerrero says the cake is prepared using traditional techniques and ingredients in a classic doberge. Del Frisco's Double Eagle Steak House, 3925 Paradise Road, Las Vegas. 702-796-0063.



Hearts 'beating' for this cocktail

Known for her molecular prowess and chemical manipulation, chief mixologist Mariena Mercer of The Cosmopolitan crafted this specialty libation "HeartBeat." It's perfectly appropriate for the month of love. Guests can sip to the beat of their own hearts while indulging themselves in the whimsical twists Mercer has added to this specialty cocktail. Garnished with a rosewater-misted rose petal, the "HeartBeat" provides a perfect balance of sweet, earthy and floral.

HeartBeat

- 1½ ounces Absolute Elyxx
- ½ ounce St. Germain
- 1 ounce Rose Rhubarb Strawberry Syrup
- ¾ ounce lemon juice
- 1 ounce beet juice

Add all ingredients and shake with ice. Strain over fresh ice. Garnish with a rose petal misted with rosewater.