

Pastries (and more) at

Bellagio's maestro of the pastry kitchen, Jean-Philippe Maury, has opened Jean-Philippe Patisserie in the posh new Spa Tower.

This patisserie offers much more than pastries. Exhibited in a brilliantly designed showcase that is the patisserie's central focus are flaky croissants, madeleines, pastries and other cafe-style foods. The patisserie's wall shelves overflow with Chef Jean-Philippe's exquisite chocolates, preserves and other food items. The custom packaging design for the candies were designed by Jean-Philippe.

There are a few tables in the small shop, but the place to sit is in the handsome lounge adjacent to the patisserie. Beautifully appointed, it's a relaxing setting for a light lunch, afternoon tea or a binge of pastries. There's an irresistible selection of gelato and sorbetto.

Jean-Philippe Patisserie hours: 7 a.m. to 11 p.m. daily.

"Two for Tonight: Pure Romance from L'Auberge Chez Francois": Leave it to a Frenchman, Chef Jacques E. Haeringer, to write a cookbook devoted to romantic dinners for two (Bartleby, \$26.95). Chef Jacques' cu-



MAIN COURSE

Muriel Stevens

linary roots were planted when his father, Chef Francois Haeringer, opened Chez Francois, an Alsatian restaurant, in Washington, D.C., more than 50 years ago.

Today, L'Auberge Chez Francois is in a picturesque country setting in northern Virginia and has won many awards for its classic and contemporary French fare.

Chef Jacques is the chef de cuisine at L'Auberge Chez Francois, yet he still manages to find time to write cookbooks, appear on television and romance the

public with a variety of media appearances. He is currently working on a new cookbook and television show. To learn more about Chef Jacques Haeringer, visit www.ChefJacques.com.

For a Valentine's Day dinner at home, consider for dessert the warm chocolate tart on page 130. "The combination of chocolate and love is a double whammy," says the romantic chef. It's also easy to make and delicious.

Valentine dinners at Gustav Mauler eateries: Spiedini in the JW Marriott Summerlin will offer a Valentine's Day dinner for \$36 per person — gratuity and tax not included.

For the first course, diners have a choice of Parmesan-crusted shrimp with arugula salad or rolatini of asparagus wrapped in phyllo dough or lobster and shrimp ravioli topped with lobster bisque. As a main course, have the Valentine Trio — petite filet mignon, lamb chop and chicken breast Oscar or pan-seared Chilean sea bass with sweet corn risotto and lemon butter sauce.

For dessert — a white chocolate mousse with dark chocolate