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Valentine's Day 2010: It's Complicated

A Highly Situational Culinary Survival Guide

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*If courting a not-so-reformed chocoholic, let **Finale** be your finale this Valentine's Day. Both the 2-course (\$55/couple) and 3-course (\$70/couple) prix fixes end with the aptly named chocolate caramel tryst, a dessert for two that somehow combines molten chocolate cake, caramel sauce, milk chocolate caramel pastry, passion fruit gelée, praline crisp, chocolate covered marshmallows, dark chocolate bark, crystallized oranges, tart cherries, cocoa nib baklava, walnut fudge cake AND vanilla anglaise. You can, of course, sub tamer desserts for the tryst, but your date might just slap you silly! So much for that floral arrangement and bottle of champagne (\$60 to \$105 extra) you preordered...now that you're single, best make other plans!*