Phoenix’s Romantic Desserts

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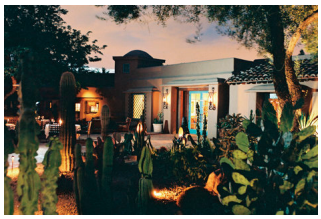
Love is in the air this month, and your taste buds won’t settle for anything less than rich, scrumptious desserts. These Valley restaurants are serving up the perfect chocolates, berries and cakes for you this February.

Roy’s

Indulge yourself in Roy’s Classic Melting Hot Chocolate Soufflé, the house favorite. The rich, flourless chocolate cake is filled with a hot, molten center topped with a raspberry coulis sauce served with warm vanilla ice cream. Special for Valentine’s Day is the red-velvet-and-mascarpone cake, a red velvet cake layered high with a Grand Marnier truffle with crème anglaise. Go ahead and share this with your love bug; it is sure to please! 480.419.7697, www.roysrestaurant.com.

LON’s at the Hermosa



Try the blood orange crème brûlée, special for Valentine’s Day. With a ginger-huckleberry compote and vanilla bean ice cream, your sweet tooth will be soothed. Dining with your sweetie? Order the Ibarra chocolate fondue for two, the perfect, romantic dessert to split after the main course. Creamy, Mexican chocolate is melted and served with pound cake, strawberries, bananas dipped in caramel and rolled in peanuts, and home-made marshmallows to top it off. 602.955.7878, www.hermosainn.com/lons.

Café Forté

Exclusively at Café Forté, Rosie’s Mini Apple Pie is vastly becoming a popular little treat. For Valentine’s Day, get the Mini Apple Pie for Two, which includes two mini apple pies on a plate to share, served with vanilla ice cream. These little bites are heavenly and romantic, perfect for enjoying with your loved one. 480.994.1331, www.cafeforte.com.

La Hacienda

Located at the Fairmont Scottsdale Princess Resort, La Hacienda will tickle your taste buds with a variety of Southwest-style postres. El Tres Leches cake is a chiffon-layered cake made with three different types of milk, which is topped with a homemade strawberry salsa and candied black walnuts. 480.585.4848, www.fairmont.com/scottsdale.

Roaring Fork

Explore the restaurant favorite, the banana split, a dessert perfect for splitting with that special someone. Bananas wrapped in a crispy, cinnamon-sugar tortilla are served with both chocolate and vanilla ice cream, and topped with whipped cream and toasted almonds. 480.947.0795, www.roaringfork.com.

J&G Steakhouse

Get your fruit on with the pear-brown butter cake, which is served with spiced cider ice cream and pear sorbet. This spiced dessert will have your mouth watering and your romance budding. Located at the Phoenician, you and your loved one will be able to stay the night, if love is in the air. 480.214.8000, www.jgsteakhousescottsdale.com.

T. Cook’s

Chocolate-covered strawberries and “Champagne” is a twist on the traditional favorite for Valentine’s Day. At T. Cook’s, located at the Royal Palms Resort and Spa, you will experience the taste of chocolate-covered strawberries and Champagne, but in a more upscale way. The dessert is composed of strawberry caviar, strawberry torte and strawberry sauce that is paired with a Champagne cake, Champagne pearls and a Champagne crème fraiche; you will not miss the absence of a traditional Champagne and chocolate-covered strawberries dessert. 602.808.0766, www.royalpalmshotel.com.