

Romancing the Table for Valentine's Day

Popular Back Bay restos featuring special menus for you and your sweetheart

By [Kathrin Havrilla](#) | [Email the author](#) | 1:03 pm

Cupid is about to come a-knockin', and **if you want to make sure your sweetheart stays sweet on you, you might want to think about making a dinner reservation for the big night.** To get you started, here are some Back Bay favorites offering up **special menus, dishes, and drinks for Valentine's Day.**

Bistro du Midi's [special four-course prix fixe menu](#) is \$85/person and features choices like **spicy lamb tartare, marinated Spanish octopus, and pan-roasted squab.** You can also add a foie gras course for an extra \$20/person.

Deuxave's [four-course tasting menu](#) is \$99/person with an optional wine pairing for an additional \$69/person has stand-outs like **roobios tea smoked aalmon with caviar, red wine braised veal ravioli, and a lamb trio.**

L'Espalier invites you to go big with [eight courses and a Belgian Malinois cocktail for dinner](#) for **\$220/person with a vintner's tasting for \$125/person.** They also offer a six-course degustation and an eight course menu for lunch.

Forum offers a a four course menu for \$60/person or \$85/person with a wine pairing, featuring entrees like **butter poached lobster with sunchokes, fennel, tangerines and cipollini.**

Sel de la Terre's [five-course prix fixe menu](#) is \$88/person with an optional wine pairing for \$40/person and features dishes like a **seared scallop with white chocolate velouté, cocoa-rubbed venison with red cabbage purée, and a red wine chocolate cupcake for dessert.**

Stephanie's on Newbury is offering a [special menu for the evening](#) with romantic dishes like a **roasted half duck and lobster fra diavolo, plus cocktails like a Strawberry Flirtini and a Chocolate Kiss.**

Turner Fisheries will be offering a [special menu](#) of classic New England seafood dishes, as well as some beef, lamb, and chicken entrees. **Valentine's Day couples will also receive a red rose and complimentary glasses of sparkling wine.**

Fleming's is presenting some decadent specials like **filet mignon and prawns, a lobster tail served with lobster mac & cheese, and a shared red velvet cake with espresso truffles.** Plus, V-Day couples will also receive a \$25 gift certificate for a future visit.

Haru is serving up a customizable prix fixe for two with options such as a **king crab dumplings, a trio of fish tacos, and grilled spicy garlic shrimp.** Each guest will also receive a glass of sparkling wine.

Towne Stove and Spirits will be dishing out specials like **tuna tartare with pickled ginger, blood orange ponzu, crispy shallots, and edamame** and a **wood grilled filet with foie gras, pommes dauphine, and black truffle sauce**.

Avila has a **four-course tasting menu** for \$65/person (or \$85/person when pairing with wines) that is available through February 18 and includes options like **crispy fried oysters BLT, wild striped bass with littleneck clams, and an assortment of miniature desserts**.

Davio's is offering a **four-course menu** for \$95/person with standouts like **lobster bisque, tagliatelle Bolognese, grilled Porterhouse veal chop, and a secret Special Sweetheart Dessert**.

Asana has planned a sumptuous **four-course dinner menu** for \$75/person plus \$55 each for champagne and wine pairings. Diners can choose from treats like **foie gras parfait, Painted Hills tenderloin of beef, and a milk chocolate cremeux**.

City Table is presenting **Valentine's Day specials** such as a **wild boar ragout, braised and roasted Berkshire Pork porchetta, and a seared 20oz Wolfe's Neck Farm sirloin and colossal prawns for two**.

The Wine Cellar is offering a **three-course prix fixe menu** for \$75/person from February 10-18 with menu standouts like **escargots a la Reine, open faced seafood raviolis, and a dark chocolate fondue served with marshmallows, cookies and fresh fruits**.