

MANHATTAN'S HIGHEST DAILY CIRCULATION NEWSPAPER

A10

EAT & DRINK

Romance

without rattling pots and pans

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It's almost time to impress that special someone for Valentine's Day. A home-cooked meal can be great, don't get us wrong. But it can also go horribly, horribly wrong. So if you don't want to take any chances roasting that goose in your finicky oven or lighting candlesticks in your living room, let the hospitality professionals handle all the cooking and the ambience.

Here are the prix-fixe menus a few are offering:

Under \$50

YO! Sushi
The international sushi chain known for its unique conveyor belt delivery is serving a special eight-course omakase meal for the holiday. It features sashimi and rolls like one with teriyaki-glazed spam and another with scallop and sweet white miso. You'll pay \$35 per person, and can tack on an extra \$15 for sake pairings. There will be two seatings, at 6 p.m. and 8:30 p.m. To RSVP, email katenkaseny@yosushi.com, 23 W. 23rd St., 646-781-8640, yosushiusa.com

Little Tong Noodle Shop
What's more romantic than slurping noodles with your paramour? The cozy East Village noodle shop is hosting three dinner seatings on Valentine's Day, at 5:30 p.m., 7:15 p.m. and 9 p.m. For \$40 a person, you get a glass of sake, an appetizer like beef tartare or "ghost chicken," a bowl of the restaurant's signature Mixian rice noodles (which hail from the Yunnan province in China) and a dessert for two. 177 First Ave., 929-367-8664, littletong.com

Selamat Pagi
The Indonesian, veggie-focused restaurant from the Van Leeuwen team is serving a tasting menu for \$35 per person that includes a complimentary class of prosecco or Lambrusco. 152 Driggs Ave., Williamsburg, 718-701-4333, selamatpagbrooklyn.com

Above \$50

Momofuku Nishi
The recently reopened Chelsea restaurant, which has pivoted its focus from Korean-Italian fare to just Italian, is serving a four-course prix-fixe menu for parties of up to seven people on Valentine's Day. For \$70 per person, the menu offers antipasti like jerked duck heart crostini; primi piatti, as the Italians

call the pasta course, like celery root tortellini with seafood; and entrees like roasted monkfish with braised leeks, mushrooms, polenta and red wine. Dessert is a "Heartbreak Sundae" that will heal any wounded feelings with a pint of vanilla ice cream and all the fixings. Get the special beverage pairing for \$55 extra per person, or add-ons like the lobster fra diavolo. 232 Eighth Ave., 646-518-1919, nishimomofuku.com

Bowery Road
This all-day neighborhood brasserie, which sources some of its produce from the nearby Union Square Greenmarket, is serving a three-course prix-fixe dinner menu for \$55 per person. Dishes include: pumpkin pierogi with brown butter, sage and sour cream; lobster tagliatelle with soft herbs, lemon and Fresno chili; New York strip steak with baby turnips, radicchio and black garlic; and passion fruit-chocolate puffs with coconut sorbet. 132 Fourth Ave., 212-432-1324, boweryroad.com

Le Fanfare
Settle into this farm-to-table southern Italian eatery on Feb. 14 for a night of five jazz music and a three-course prix-fixe menu. For \$60 per person, you'll get an appetizer like grilled octopus, an entree like tagliatelle in a lamb ragu with pecorino and a dessert like cannoli. 1103 Manhattan Ave., Greenpoint, 347-987-4244, lefanfare.com

Davio's Northern Italian Steakhouse
Head to this midtown restaurant for a prix-fixe menu for \$75 a person



YO! Sushi



Get the dry-aged steak at Salt + Charcoal.



Sauvage's chocolate tart

that includes red heart-shaped gnocchis with almond lemon butter. You will have to spend a little extra for an a la carte dessert, as the three-course meal includes only the pasta, an antipasto and an entree. 447 Lexington Ave., 212-661-4810, davios.com

Empellón Taqueria
The trendy West Village Mexican spot from chef Alex Stupak is serving a five-course prix-fixe menu for \$60 per person. The meal comes with courses of ceviche, veggies, melted cheese with shishito peppers and red and green chorizo, tacos and dessert, as well as a

complimentary glass of sparkling Spanish wine and a bowl of guacamole with two different kinds of salsa for the table. 230 W. Fourth St., 212-367-0999, empellon.com

Sauvage
From the team behind the oyster and cocktail bar Maison Premiere, this Greenpoint "neo-bistro" will host a four-course dinner on Valentine's Day for \$65 per person. The menu features seasonal options like kabocha squash soup with curried yogurt and peppas; boneless lamb ribs with Brussels sprouts and Honeycrisp apples; and braised veal with hen of the woods mushrooms and Swiss chard. Don't fill up before the coconut cream pie or chocolate tart hits your table. 905 Lorimer St., Greenpoint, 718-486-6816, sauvageny.com

\$100 & up

Salt + Charcoal
If you're coming to this Japanese grill in Williamsburg for the \$100 five-course prix-fixe Valentine's Day menu, you'd be remiss to order anything other than a dry-aged steak for your entree. Your options are a T-bone steak for two or a New York strip steak for one, both aged for 50 days and then charcoal grilled. Other highlights of the meal include a smoked duck skewer; croquettes made with lobster tail and smothered with bacon béchamel cream; and a matcha ice cream sandwich. 171 Grand St., Williamsburg, 718-782-2087, www.saltandcharcoal.com

DaDong
The first stateside location of chef-owner Dong Zhenxiang's celebrated Beijing-based, roast-duck chain is pulling out all the stops for Valentine's Day, with a \$195 five-course prix-fixe menu that includes a complimentary glass of Champagne. It wouldn't be DaDong if the menu didn't feature the famed Peking duck, but other dishes include squid ink soup, geoduck clams with green Sichuan peppercorns and short ribs. The showstopper at the end is a heart-shaped chocolate dessert emblazoned with the words "DaDong loves you." 3 Bryant Park, 212-355-9600, dadongny.com

Tuome
This well-reviewed East Village restaurant will offer a five-course menu, with the first seating starting at 5 p.m. (\$115 per person) and the second starting at 6:30 p.m. (\$130 per person). Dishes include persimmon with burrata, jambon de Bayonne and mizuna; foie gras mousse with scallion pancake and Bosc pear; beef with smoked potato, shishito pepper and bone marrow jus; and, for dessert, a chocolate tart with mascarpone and almonds. 536 E. Fifth St., 646-833-7811, tuomenyc.com



Bowery Road

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