

A Table Apart

Bonita Springs

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Himalayan Starter

Tea & Rice (V, GF)

Khasi rice with shallots and cumin seed, chayote squash with turmeric, kala namak, and mustard seed. Served with a petite cup of masala chai

FIRST COURSE

Smoked Lionfish Dip (GF)

House-smoked local lionfish, Everglades seasoning, arugula, balsamic drizzle, and preserved lemons. Served with toasted crostinis (substitute cucumber slices for gluten-free option)

French Escargots à la Bourguignonne

Traditional French-style escargots with lemon, butter, garlic, shallot, parsley, and Chablis. Served with toast points

Mushroom Top Ten (V, GF)

Wok stir-fry of 10 types of locally grown mushrooms from Stropharia Mushroom Farm, okonomi sauce, and truffle essence (Shiitake, crimini, lion's mane, trumpets, chestnut, hen of the woods, portabella, turkey tail, black pearl, pink oyster)

Spanish Octopus (GF)

Preserved lemons, artichoke, Kalamata olives, capers, and roasted red pepper romesco sauce

Lobster Adobo (GF)

Lobster sautéed in coconut milk, soy, and rice wine vinegar. Served with toast points (substitute cucumber slices for gluten-free option)

SECOND COURSE

Seafood Papillote with Lobster (GF)

Lobster, snapper, shrimp, sliced octopus, and calamari steamed with white wine, anchovy, root vegetables, red potato, garlic, and herbs

Singapore Black Pepper Prawns

Wok stir-fried prawns with fresh curry leaves, soy, garlic, shallots, black pepper, and cilantro. Served with steamed rice and grilled broccolini

Vegan Selection (V, GF)

Lentil dal, garlic spinach, red pepper jam, tomato tapenade, steamed rice, avocado, tamarind drizzle, and papadum

Blue Cheese Steak (GF)

Smoked blue cheese-encrusted flat iron steak, green beans, mashed potato, merlot demi glace

Lamb Shank

Slow-cooked bone-in natural lamb shank with rosemary rock salt rub, hearty mirepoix and tomato broth. Served with mashed potatoes

THIRD COURSE

Dubai Chocolate Strawberries (V)

Strawberries with chocolate, coconut, kataifi, pistachio butter, and tahini

Warm Brownie à La Mode

Nut-free chocolate chunk warm brownie with French vanilla bean ice cream and chocolate sauce

Vegan Ice Cream

SIZZLE COCKTAIL - \$12

Chai Tai or Chai Martini



September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.