

# A Table Apart

## Bonita Springs

3-COURSE DINNER • \$39.00 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 chal*

### FIRST COURSE

#### Roasted Brussels Sprouts (V, GF)

*Soy, garlic, chili crisp, local raw honey*

#### Bistro Pommes Frites (V)

*Fries tossed with herbs and parmesan, side of malt vinegar aioli  
add truffle +\$3*

#### Thai-Style Fried Calamari

*Deep-fried wild-caught calamari marinated in Nam Pla, served with Thai dressing dipping sauce*

### SECOND COURSE

#### Crispy Pork Chop Suey Sizzler

*Hoisin-glazed crispy pork strips with vegetable chop suey, sprouts, Hong Kong XO sauce, and a side of  
furikake rice*

#### Seafood Papillote (GF)

*Snapper, shrimp, crab, sliced octopus, and calamari steamed with white wine, anchovy, root vegetables,  
red potato, garlic, and herbs*

#### Vegan Selection (V, GF)

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

#### Pasta Primavera

*Sautéed garlic, sun-dried tomato, and spinach tossed with al dente pasta and fresh grated parmesan  
choice of sauce: marinara or olive oil; served with grilled asparagus*

### THIRD COURSE

#### French Vanilla Bean Ice Cream

*With chocolate drizzle*

#### Warm Brownie à la Mode

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

#### 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.