



The Collab

*Taste The*  
**GABLES**

*\$65 per person*

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**COURSE ONE**

*Select One*

**STRACCIATELLA**

HONEY TRUFFLE, EXTRA VIRGIN OLIVE OIL, SOURDOUGH TOAST

**CRISPY CHICKEN**

CREAMY FETA, AGRODOLCE, NEGI

**WARM MUSHROOM SALAD**

BRICK OVEN ROASTED, CREAMY WAFU, GRILLED GEM HEARTS,  
YUZU DRESSING

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**COURSE TWO**

*Select One*

**LOBSTER & SHRIMP GNOCCHI**

CIOPPINO BROTH, BROCCOLINI, SPINACH,  
CALABRIAN CHILI

**BABY BACK RIBS**

CRIMSON POMEGRANATE LACQUER,  
MEDITERRANEAN SPICE, ASIAN SLAW

**AIRLINE CHICKEN**

SUN DRIED TOMATOES, SAUTÉ SPINACH, BLACK  
GARLIC, MUSTARD AU JUS

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**COURSE THREE**

*Select One*

**LYCHEE PANNA COTTA**

POMEGRANATE, HONEY TUILE

**PAVLOVA**

MATCHA CHANTILLY, STRAWBERRY GEL, YUZU ICE CREAM

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CHEF DE CUISINE: PEIYUAN NUNG SOUS CHEF: LUCHANO LEWIS

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\*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illnesses.  
Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.



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