



The Collab

Taste The
GABLES

\$65 per person

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

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

COURSE THREE

Select One

TIRAMISU

AMARETTO COFFEE, MASCARPONE CREAM

PAVLOVA

MATCHA CHANTILLY, STRAWBERRY GEL, YUZU ICE CREAM

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 accomodate your needs.



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