



The Collab

TASTE OF THE GABLES

DINNER MENU \$65 PER PERSON



FIRST COURSE

Choice of one

Baby Gem Salad

Creamy Truffle Dressing, Candies Pecans,
Crispy pillows, Parmigiano Reggiano

Beef Tartare

Red onion jam, Cornichon Vinaigrette,
Parmigiano Reggiano

Blue Crab Croquettes

Grilled corn, aji amarillo aioli,

Octopus

Lemon Compote, Piquillo Hazelnut

SECOND COURSE

Choice of one

Pan Seared Salmon

Crispy Skin, Roasted Asparagus, Yuzu Caper
Vin-Blanc

Airline Chicken

Pan seared, Confit pepper, Au Ju

Shrimp & Blue Crab Casarecce

Seafood Broth, Corn Puree, spinach,
Calabrian Chili

Pichana

Black Garlic miso, Jalapeno Salsa, Au Poivre
Sauce

DESSERT

Choice of one

Sticky Toffee Pudding

Dates, candied pecans,
brown sugar ice cream, caramel

Tiramisu

Amaretto Coffee, Mascarpone Cream

CHEF DE CUISINE: PEIYUAN NUNG

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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.

