



Faena Announces Latest Chef Collective Dinner At Pao



Faena Miami Beach has enhanced its already stellar culinary offerings by adding an exciting new programming with their Chef Collective dinner Series. With these gourmet, gastronomic events, chefs from around the world will come together under one roof to create a one-of-a-kind, innovative menu of unpredictable flavors to a special group of guests.

For the upcoming Chef Collective Series, **Pao by Paul Qui** will welcome celebrated chefs **Michael Lewis** and **Raheem Sealy** of Wynwood hot spot, **KYU**, to join forces in the kitchen with Pao's executive chef **Paul Qui** and chef de cuisine **Benjamin Murray**. The powerful combination of chefs will present Asian-inspired fusion dishes uses KYU's signature wood-fired cooking in the gorgeous atmosphere of Faena's acclaimed Asian restaurant, Pao by Paul Qui. To further merge the cuisines together, the food will be complemented by Pao's inventive ingredient pairings. Guests will also get a first taste of "sneak preview" menu offerings from both KYU and Pao in advance of public debuts.



The night is poised to be an extraordinarily memorable experience, bringing together a unique combination of chefs to prepare tongue-tantalizing culinary creations, expertly paired with decadent libations and wines to complement the flavors of the bold cuisine. The menu will include Scallop Truffle on Brioche, Korean Fried Chicken Lollipops, Oxtail Kare Kare; Seabass with pickled lychee and chili, Lobster with ginger vinaigrette, Roasted Cauliflower; Smoked Bone Marrow, Grilled Alaskan King Crab and Toro Aguachile; Duck Breast "Burnt Ends", Japanese Sweet Potato, Mishima Reserve Wagyu Strip; and the famous KYU Coconut Cake and S'mores cake for dessert. Prix fixe Chef Collective menu is ticketed at \$95/person, exclusive of tax and service charges. Price includes (1) welcome cocktail per guest. Seatings are available from 7-7:30 p.m.

