

MISS RICKY'S

NEW YEAR'S EVE DINNER

OVEN ROASTED OYSTER ROYAL MIYAGI WC

champagne caviar sauce

CHOICE OF STARTER

CONFIT PEAR + CINTO JOTAS HAM

arugula, burrata cheese, pine nuts, Iberico ham, goat cheese

CRUDO

yellowfin tuna, Calabrian chiles, caramelized onion, lemon, aged balsamic, capers, cilantro, olive oil

CHOICE OF THIRD

KING CRAB RAVIOLI

beurre blanc sauce, classic Osetra Caviar

CACIO E PEPE TAGLIATELLE

Italian black truffles, parmigiano reggiano, white beech mushroom

CHOICE OF MAIN

SEARED LONG-LINE COD

king trumpet mushroom, haricot verts, piccata sauce

SURF & TURF

porcini crusted tenderloin, butter poached lobster tail, pommes aligot

DRY AGED RIBEYE

au poivre, charred scallion

SWEET

ROSEMARY BLANC CHOCOLATE

candy pistachio, passion fruit cream

\$95+
PER PERSON

Tax & gratuity not included.

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