

New Year's Eve Specials + Wine Pairings

KITES RESTAURANT

Flight of Sommelier Selections 35

Soup

LOBSTER BISQUE 15

herb cream

Rosé, Croix De Peyrassol, France 12 – 44

Starters

CRISPY CALAMARI 19

mint + pistachio salsa verde, lemon, arugula

Riesling, Pierre Sparr, France 11 – 40

CLAMS CASINO 19

breadcrumbs, bacon, provolone

Chardonnay, Smoking Loon, California 12 – 44

Entrées

IMPERIAL CRABMEAT STUFFED SHRIMP 30

aged mild provolone, cherry tomato, asparagus, mashed potatoes

Sauvignon Blanc, Frenzy, New Zealand 12 – 44

PAN SEARED DUCK BREAST 39

cherry demi glace, brussels sprouts, potato gratin

Cabernet Sauvignon, Callaway Cellars, California 12 – 44

BRAISED LAMB SHANK 39

port wine demi glace, swiss chard, mashed potatoes

Malbec, Tinto Negro, Argentina 12 – 44

Dessert Trio

CHOCOLATE TRUFFLE, CAFE POT DE CRÈME +
WHITE CHOCOLATE STRAWBERRY TUXEDOS 13

Brut, Chandon, California 13 split



WEDNESDAY,
DECEMBER 31, 2025

6:00 - 9:00PM

SOMMELIER'S SUGGESTED
PAIRING BY THE
GLASS AND BOTTLE
[PLUS TAX AND GRATUITY]

KIDS A LA CARTE MENU AVAILABLE