

Christmas Eve Specials + Wine Pairings

KITES RESTAURANT

Starters

NEW ENGLAND CLAM CHOWDER 15

nueske bacon

Riesling, Pierre Sparr, France 12 – 44

BEEF CARPACCIO 28

18 month aged parmigiano reggiano,
meyer lemon extra virgin olive oil, garlic toast point

Banfi, Chianti Classico, Italy 13 – 48

Entrées

HERB CRUSTED SALMON 30

saffron beurre blanc, vegetable medley,
horseradish and chive mashed potatoes

Oyster Bay, Sauvignon Blanc, New Zealand 13 – 48

VEAL SCALLOPINI 34

capers, mushrooms, lemon, pappardelle pasta, broccoli rabe

Cabernet Sauvignon, Callaway Cellars, California 13 – 48

SLOW BRAISED SHORT RIB RAGU GNOCCHI 34

shaved aged Parmigiano Reggiano, garlic toast point

Malbec, Tinto Negro, Argentina 13 – 48

Dessert

MOLTEN LAVA CAKE 14

vanilla ice cream, fresh berries

Prosecco, Gambino, Italy 13 – 48



Thursday, December 24, 2026

6:00 - 10:00pm

[NJ] STATE SALES TAX AND GRATUITY NOT INCLUDED