

Welcome 2027 — New Year's Eve Specials + Wine Pairings

KITES RESTAURANT

FLIGHT OF SOMMELIER SELECTIONS 35

Soup

LOBSTER BISQUE 16

herb cream

Rosé, Croix De Peyrassol, France 13 – 48

Starters

SEARED SESAME TUNA 26

caviar, citrus soy drizzle

Riesling, Pierre Sparr, France 12 – 44

HERB + DIJON CRUSTED LAMB LOLLIPOP 26

mint demi-glace

Chardonnay, Smoking Loon, California 12 – 44

Entrées

CRAB STUFFED WINTER FLOUNDER 35

smoked paprika lemon butter, blistered tomatoes, asparagus, mashed potatoes

Sauvignon Blanc, Frenzy, New Zealand 14 – 52

PAN SEARED DUCK BREAST 42

raspberry chambord demi, roasted brussels sprouts, potato gratin

Cabernet Sauvignon, Callaway Cellars, California 13 – 48

VEAL OSSO BUCCO 42

port wine demi-glace, rainbow swiss chard, polenta cake

Malbec, Tinto Negro, Argentina 13 – 48

Dessert Trio

WILD BERRY NAPOLEON PUFF PASTRY 12

Brut, Chandon, California 14 split

Thursday, December 31, 2026

6:00 - 9:00pm

[PRICING EXCLUDES TAX AND GRATUITY]