

Thanksgiving Three-Course Dinner

KITES RESTAURANT

Soup + Salad

CREAM OF BROCCOLI

OR

AUTUMN GREEN SALAD

granny smith apples, candied pecans, blue cheese,
bacon bits, apple cider vinegar dressing

PAIRING: PINOT GRIGIO, IL MASSO, ITALY 11 – 40

Main

ROASTED TURKEY BREAST DINNER

OR

HONEY GLAZED SMOKED HAM

TURKEY AND HAM SIDES:

BUTTER GREEN BEANS + FRIZZLED ONIONS

CANDIED BABY CARROTS

CORNBREAD STUFFING chestnuts + sausage

BAKED MAPLE GLAZED YAMS marshmallows

YUKON GOLD MASHED

CRANBERRY-ORANGE RELISH

OR

MEAT LASAGNA

ricotta, marinara, parmesan, mozzarella, garlic bread

PAIRING: TINTO NEGRO, MALBEC, ARGENTINA 12 – 44

Dessert

PECAN PIE vanilla ice cream

OR

PUMPKIN PIE marshmallow topping

PAIRING: CHANDON, BRUT SPLIT 13



Thursday, November 26, 2026

Seatings — 12:00 - 10:00pm

Ages 12 and over — \$60

Children ages 4-11 — \$30

3 and under — Complimentary

(All prices are per person and exclude tax and gratuity).

Live Entertainment.

Reservations are required,
call 844.478.7799.