

# New Year's Eve Specials + Wine Pairings

## KITES RESTAURANT

### Flight of Sommelier Selections 35

#### Soup

##### LOBSTER BISQUE

herb cream

Pinot Noir, La Crema, California 12 – 44

#### Starters

##### NEW ZEALAND LAMB CHOPS

mint + pistachio salsa verde

Merlot, Jacobs Creek, Australia 11 – 40

##### CLAMS CASINO

breadcrumbs, bacon, provolone

Chardonnay, Smoking Loon, California 12 – 44

#### Entrées

##### MUSHROOM DUSTED HALIBUT

celery root purée, sautéed spinach, truffle vinaigrette

Sauvignon Blanc, Frenzy, New Zealand 12 – 44

##### PAN SEARED DUCK BREAST

sweet potato + beet hash, pomegranate gastrique

Cabernet Sauvignon, Callaway Cellars, California 12 – 44

##### HERB ROASTED PRIME RIB

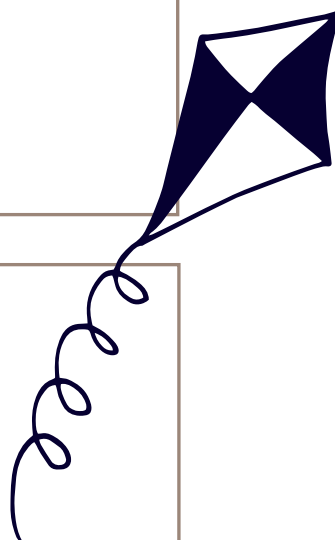
cheddar + bacon baked potato, broccoli rabe,  
horseradish sour cream, beef au jus

Malbec, Tinto Negro, Argentina 12 – 44

#### Dessert Trio

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

Brut, Chandon, California 13 split



TUESDAY,  
DECEMBER 31, 2024

6:00 - 9:00PM

SOMMELIER'S SUGGESTED  
PAIRING BY THE  
GLASS AND BOTTLE

KIDS A LA CARTE MENU AVAILABLE  
[PLUS TAX AND GRATUITY]