

Thanksgiving 3 Course Dinner

KITES RESTAURANT

Soup + Salad

BUTTERNUT SQUASH BISQUE

crème fraîche + pumpkin seed oil

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

Turkey Dinner

GOLDEN ROASTED TURKEY + SAGE PAN GRAVY

BUTTER GREEN BEANS + FRIZZLED ONIONS

CANDIED BABY CARROTS

CORNBREAD STUFFING

chestnuts + sausage

BAKED MAPLE GLAZED YAMS

marshmallows

YUKON GOLD MASHED

CRANBERRY-ORANGE RELISH

PAIRING: TINTO NEGRO, MALBEC, ARGENTINA 12 – 44

Dessert

CRANBERRY WALNUT BREAD PUDDING

whipped cream

OR

PUMPKIN CRÈME BRÛLÉE

pomegranate seeds + blackberries

PAIRING: CHANDON, BRUT SPLIT 13

THURSDAY,
NOVEMBER 28, 2024
12:00 - 10:00PM

12 AND OVER \$59 PER PERSON

KIDS 4-11 \$30

(PLUS TAX AND GRATUITY)

SOMMELIER'S SUGGESTED
PAIRING BY THE
GLASS AND BOTTLE

RESERVATIONS ARE REQUIRED,
PLEASE CALL 844.478.7799