

Christmas Eve Specials + Wine Pairings

KITES RESTAURANT

Starters

OYSTERS AU GRATIN 23

spinach, bread crumbs

Riesling, Pierre Sparr, France 11 – 40

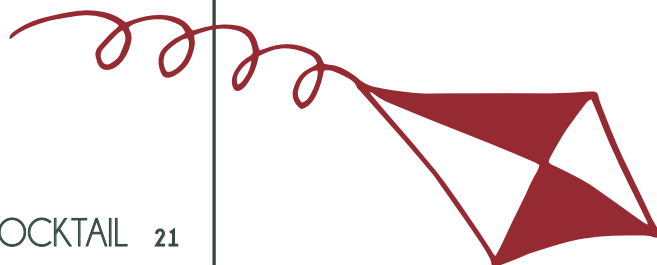
CHIPOTLE + GARLIC HERB ROASTED SHRIMP COCKTAIL 21

Sauvignon Blanc, Oyster Bay, New Zealand 12 – 44

ITALIAN MEATBALLS 18

ricotta, fresh basil

Chianti Classico, Banfi, Italy 12 – 44



DEC. 24 + 25, 2024

6:00 - 10:00PM

SOMMELIER'S SUGGESTED
PAIRING BY THE
GLASS AND BOTTLE

KIDS A LA CARTE MENU AVAILABLE

Entrées

PAN SEARED DIVER SCALLOP 29

pumpkin walnut sage risotto, sautéed spinach

Pinot Grigio, Torsella, Italy 11 – 40

POTATO CRUSTED RED SNAPPER 28

leek fondue, asparagus, cherry tomatoes

Chardonnay, Mas La Chevalière, France 12 – 44

ROSEMARY BRAISED LAMB SHANK 36

mashed potatoes, caramelized carrots, smokey parsnips

Cabernet, Barossa Valley, Australia 11 – 40

Dessert

RICOTTA PISTACHIO CAKE 12

Prosecco, Gambino, Italy 11 – 42

CAFE POT DE CRÈME 12

Taylor Fladgate 10 Year Tawny Port 12



[NJ STATE SALES TAX AND GRATUITY NOT INCLUDED]