KITES RESTAURANT

CHRISTMAS EVE 3-COURSE DINNER

SOUP + SALAD

BUTTERNUT SQUASH BISQUE
pumpkin seed oil, granny smith apples
Murphy Goode Chardonnay, California 2022 **12**

OR

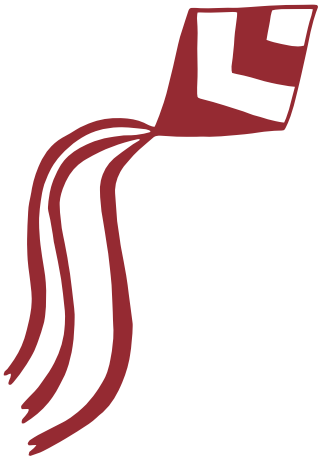
AUTUMN GREEN SALAD
pomegranate balsamic, roasted golden beets
Carmel Road Sauvignon Blanc, California 2022 **14**

ENTRÉES

SEA BASS
white rice, asparagus, beurre blanc sauce, miso + soy glaze
Hartford Court Chardonnay, Russian River Valley, California 2021 **16**

OR

ROSEMARY BRAISED LAMB SHANK
mashed potatoes, caramelized baby carrots, smokey parsnip crisps
Penner-Ash Pinot Noir, Willamette Valley, Oregon 2021 **16**



DESSERT

CARROT CAKE
Pierre Sparr Riesling, Alsace, France 2021 **11**

CAFE POT DE CRÈME
Taylor Fladgate 10yr Tawny Port **12**

SUNDAY, DECEMBER 24TH 2023 6:00 - 10:00PM

12 + OVER $75 PER PERSON — SOMMELIERS' SUGGESTED PAIRING BY THE GLASS

KIDS A LA CARTE MENU AVAILABLE (PLUS TAX AND GRATUITY)