



## **KITCHEN & BAR**

Sister to our first restaurant RapsCALLION Table & Tap in Acton and our brewery and tap room in Sturbridge, MA, RapsCALLION Kitchen & Bar's focus is primarily on seafood, pairing fresh seafood selections with our own Belgian beers, brewed exclusively for Kitchen & Bar.

All seafood is sourced from New England fish purveyors, complemented by ingredients sourced from New England farms whenever possible.

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## **NEW YEAR'S MENU**

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### **FIRST COURSE**

**Oysters Rockefeller**

**Vegetable Dumplings**

Trio of dipping sauces

### **SECOND COURSE**

**Cioppino with Half a Lobster**

Mussels, scallops, and shrimp tomato broth, grilled sourdough

**Coriander-crust Half Rack of Lamb**

Cilantro lime rice, charred onion and white bean salad, chimichurri sauce

### **THIRD COURSE**

**White Chocolate Creme Brulee**

**Blackberry and Prosecco Sorbet**

**Warm Croissant and Belgian Chocolate Bread Pudding**

Served with ice cream

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*