



ALBERTINA'S KITCHEN

Your meal today is prepared and served by volunteers. The proceeds and your generous tips are a donation to Albertina Kerr, empowering people with intellectual and developmental disabilities, mental health challenges and other social barriers to lead self-determined lives and reach their full potential.

Three Course Holiday Classic, 17

Choice of Soup or Salad gf

Cranberry Apricot Glazed Chicken Breast gf

With sweet potato mash & green bean almondine

White Chocolate Raspberry Swirl Cheesecake

Baked in a Kerr jar & topped with raspberry coulis

Entrée

All entrees served with rustic Yukon gold sweet potato mash & green bean almondine.

Cranberry Apricot Glazed Chicken Breast

Boneless breast of chicken lightly glazed, laced with a cranberry apricot sauce **gf 13**

Honey-Mustard Glazed Ham

Hand carved & served with a roasted pineapple-rum sauce **gf 13**

Open Faced Turkey Deluxe

House roasted turkey breast, toasted rosemary bread, old fashioned gravy & Albertina's fresh cranberry-apple chutney **14**

Polenta & Mushroom Ragout Stack

Made with fresh forest mushrooms & topped with aged Parmesan. **gf v 13**

Soup & Salad

Soup of the Day Cup 5 Bowl 6 **gf**

Prosciutto & Dried Fig Salad Mixed baby lettuce, topped with crispy Prosciutto ham, dried figs, Parmesan cheese & Balsamic Vinaigrette **v gf 6**

Sweet

White Chocolate Raspberry Swirl Cheesecake

Baked in a Kerr jar & topped with raspberry coulis **6**

Spiced Caramel Apple Bread Pudding

Granny Smith apples & French bread baked in a spice custard. Laced with a pecan caramel sauce **6**

Peppermint Ice Cream **5**

Marionberry Sorbet **gf 4**

Beverages

Coffee, tea, hot chocolate, milk, lemonade, iced tea and sodas; cola, diet cola, lemon lime & root beer **gf 3**

Wine and Local Beer (See list)