



MENU

SEAFOOD CEVICHI

Peruvian potato puree, cucumber, radish corn chip,
ceviche broth

Wine Pairing: Gray Monk Gewurztraminer

ROASTED PORK BELLY

Beef flank floss, caramelized onion, quail egg, pork broth

Wine Pairing: Cedar Creek Sauvignon Blanc

MARGARET DUCK BREAST

Foie gras tortellini, celeriac, buckwheat, duck jus

Wine Pairing: Gray Monk Pinot Noir

BEEF TENDERLOIN

Smoked bone marrow custard, salsify, veal cheek, red
wine jus

Pairings: Cedar Creek Merlot

CHOCOLATE MOUSSE, BUTTER ICE CREAM

Caramel, aerated chocolate

Wine Pairing: Sandeman Fine Ruby Port

*Thank you for supporting VCC students - gratuities help the VCC
Foundation create awards and bursaries.*

*We hope that you enjoy your meal and ask that you consider the
student's schedule and exit JJ's Restaurant by 8:30 p.m.*

