



## Menu

### **MAGARET DUCK**

Foie gras duck leg terrine, pickled beets, raisin puree, candied pecans, brioche

**Wine Pairing:** Gray Monk Gewurztraminer (2oz)

### **SABLE FISH**

Celeriac, king oyster mushroom, pearl onions, onion dashi broth

**Wine Pairing:** Cedar Creek Sauvignon Blanc (2oz)

### **LOBSTER**

Sunchoke, sunflower, lobster foam

**Wine Pairing:** Gray Monk Pinot Noir (2oz)

### **LAMB**

Saddle of lamb, lamb shank jam, potato pave, carrot salsify, cipollini onions, red wine jus

**Wine Pairing:** Cedar Creek Merlot (2oz)

### **RUBY CHOCOLATE**

Raspberry crisp, almond crumble, coconut sorbet

**Wine Pairing:** Sandeman Fine Ruby Port (1oz)

Additional wine by the glass is \$9.00 for a 6oz serving from the selections we offer

*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.*