



Menu

CEVICHE

Side strip prawns, scallop, lobster, cucumber, nitro avocado

Wine Pairing: Cedar Creek Sauvignon Blanc (2oz)

MAGRET DUCK

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

Wine Pairing: Gray Monk Pinot Noir (2oz)

STURGEON

Sunchoke, bacon, oyster foam

Wine Pairing: Gray Monk Gewurztraminer (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.