



# JJ's Restaurant Lunch Menu

## Appetizers

**Daily Soup:** Please ask your server

**Golden Beet Salad:** Tabbouleh, Kale, Sesame Cumin Cracker

**Warm Duck Confit:** House Made Sausage, Radish, Roast Shallot Salad

 **Albacore Tuna & Seared Scallop:** Eringi Mushroom, Ginger Green Pea Purée

## Entrées

**Braised Pork Belly & Cheek:** Pomme Puree, Roasted Apple Salad, Braised Cabbage

 **Salmon:** Cream of Leek, Pickled Cucumber, Fingerling Potato

**Braised Short Ribs:** Roast Beef Striploin, Creamy Polenta, Oven Dried Tomato

**Spaghetti:** Fresh Clams, Arugula Parsley Puree, White Wine Butter Sauce

## Desserts

**White Chocolate & Chai Masala Ganache:** Caramel Corn, Dulce De Leche Ice Cream & Macerated Fruits

**Chocolate Cashew Bar:** Chocolate, Cherry Gel & Powdered Peanut

**Lemon Tart:** Raspberry Fluid Gel, Strawberry Sorbet & Kalamansi Bomb

**Apple & Brie Cheesecake:** Tart Tatin, vanilla Icecream & Almond Struesel

\*Please be advised that you will need approximately 90 minutes to enjoy the Full Dining Experience.

**3 courses for \$30**

\*Individual Pricing Appetizers - \$8.00, Entrées - \$14.00, Dessert - \$8.00

Please be considerate. Students in our dining room and kitchen are training to be Chefs. Serving you is the first step in their new culinary careers.



Recommended by the Vancouver Aquarium as ocean-friendly.



<b>Wine</b>	<u>6oz</u>	<u>1/2L</u>	<u>Bottle</u>
<b>Gray Monk BC</b> Chardonnay Merlot	7	17	28
<b>Cedar Creek</b> Pinot Gris Cabernet Merlot	9	24	36
<b>Craft Beer</b>			5
<b>Parallel 49</b> -Filthy Dirty IPA <b>Mill St.</b> - Organic Lager <b>Whistler Brewing</b> -Bear Paw Honey lager			
<b>Yellowdog</b> 500ml Chase my Tail Pale Ale			7
<b>Cider</b> Lonetree Apple			5

<b>Cocktails</b>	6.25
Caesar Cosmopolitan Lime Margarita	
Mocktail	4.00
<b>Highballs</b>	4.75
Rye, Vodka Gin, Rum, Scotch	

<u><b>Non Alcoholic</b></u>	
<b>Soda</b>	2.25
Pepsi, Diet Pepsi Ginger Ale, 7-Up Ice Tea	
<b>Juice</b>	2.50
Lemonade Pink Grapefruit Apple, Orange Tomato	

<b>Perrier water</b>	2.95
<b>Coffee or Tea</b>	2.00
<b>Espresso</b>	3.25
<b>Cappuccino</b>	3.75
<b>Latte</b>	3.95
<b>Hot Water &amp; Lemon</b>	1.00

*Thank you for supporting our culinary students.  
JJ's restaurant provides an authentic  
environment for learning.*

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All applicable taxes will be added

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