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MENU

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**SEAFOOD CEVICHE**

Peruvian potato puree, cucumber, radish corn chip, ceviche broth  
Wine Pairing: Cedar Creek Sauvignon Blanc (2oz)

**ROASTED PORK BELLY**

Beef flank floss, caramelized onion, quail egg, pork broth  
Wine Pairing: Gray Monk Gewurztraminer (2oz)

**MARGARET DUCK BREAST**

Foie gras tortellini, celeriac, buckwheat, duck jus  
Wine Pairing: Gray Monk Pinot Noir (2oz)

**BEEF TENDERLOIN**

Smoked bone marrow custard, salsify, veal cheek, red wine jus  
Pairings: Cedar Creek Merlot (2oz)

**CHOCOLATE MOUSSE, BUTTER ICE CREAM**

Caramel, aerated chocolate  
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.*

