



MENU

TOMATO

Pickled tomatoes, pine nuts, mustard seed, parmesan,
parsley puree, tapenade
Wine Pairing : Cedar Creek Pinot Gris

SCALLOP

Cauliflower, fennel, double smoked bacon, raisin, almond fricassee
Wine Pairing : Mission Hill 5 Vineyards Sauvignon Blanc

LOBSTER

Sunchoke, bacon, sunflower, lobster foam
Wine Pairing: Mission Hill 5 Vineyards Pinot Blanc

BEEF

Potato pave, carrot cauliflower dome, cippolini onion
Wine Pairings: Cedar Creek Cabernet Sauvignon, Merlot Blend

CHOCOLATE

Grand Marnier chocolate mousse, salted caramel, brown butter ice cream
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.*

VCC