

JJ's 3-course dinner menu
Feb. 6 to 23, 2012
\$19.95 per person (plus tax)

APPETIZERS

Bosc Pear Salad, Candied Walnuts, Cranberry Essence, Sous Vide Endive, Blue Cheese

French Onion Soup with Oxtail, Gruyere Thyme Gratin

Curry Seared Scallops, Sunny Side Quails Eggs, Prosciutto, Pea Puree

Smoked Black Cod Beignet, Basil Mayonnaise, Oven Dried Tomato Confit

ENTREES

Cepe Crusted Lamb Loin, Roasted Carrots, Grilled Asparagus, Thyme Potato Pave

Maple Dijon Seared Salmon, Lentils with Chorizo and Artichokes, Buerre Rouge

Pork Tenderloin, Crisp Pork Belly, Potato Gnocchi, Mango, Broccolini, Truffle

Coq au Vin: Marquise Potato, Pearl Onions, Bacon, Mushrooms, Red Wine Sauce

Mushroom Risotto, Balsamic, Crisp Parmesan, Arugula, Pickled Shallots, EV Olive Oil

DESSERTS (coffee included)

Dark Chocolate Ganache Cake, Praline Feuilletine, Berries

Lemon Tart, Browned Meringue, Raspberry Coulis

Classic Crepes Suzette, Orange Brandy Sauce

Oatmeal Sugar Pie, Cinnamon Cream



VCC Downtown Campus
250 West Pender Street, Vancouver
www.vcc.ca

Please take into consideration that our students are engaged in training.