



Menu

STURGEON

lobster, BC mussels, scallop, trout roe

Wine Pairing: Gray Monk Gewurztraminer (2oz)

FOIE GRAS

apricot, almond, brioche

Wine Pairing: Cedar Creek Sauvignon Blanc (2oz)

DUCK

roasted breast, confit leg, walnut, pomegranate, kale

Wine Pairing: Gray Monk Pinot Noir (2oz)

BEEF & OXTAIL

tenderloin, oxtail tart, carrot, leek, potato, natural jus

Wine Pairing: Cedar Creek Merlot (2oz)

TIRAMISU

porcini almond crumble, hazelnut chocolate, coffee ice cream, spiced cocoa powder

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.