



JJ's Restaurant Lunch Menu

Appetizers

Daily Soup: Please ask your server


Golden Beet Salad: Tabbouleh, Kale, Sesame Cumin Cracker

House Made Sausage : Yam Purée, Ratatouille, Dijon Hollandaise

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

Entrées

Braised Pork Belly & Cheek: Potato Pavé, Roasted Apple Salad, Braised Cabbage

 **Roast Snapper:** Pickled Watermelon, Soba Noodles, Shimeji Mushroom, Carrot Julienne, Sweet Lime Broth

Rigatoni Casserole: Spinach, Arugula, Kale, Pine Nuts, Tomato Sauce

Braised Short Ribs: Polenta, Oven Dried Tomato

Desserts

Pumpkin Crème Brûlée: Graham Wafer Crumble, Chocolate Noodle, Dulce De Leche,

Citrus Mousse: Berry Sorbet, Lemon Curd, Citrus Explosion, Raspberry Bubble

NY Cheesecake: Cheesecake Ice Cream, Raspberry Fluid Gel

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

3 courses for \$23

*Individual Pricing: Appetizers - \$4.50, Entrées - \$15.00, Dessert - \$5.50

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.