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: Cedar Creek 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: Mission Hill 5 Vineyards Cabernet Merlot

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.