



Menu

STURGEON

Lobster, BC mussels, scallop, trout roe

Wine Pairing: Mission Hill 5 Vineyards sauvignon blanc (2 oz)

FOIE GRAS

Apricot, almond, brioche

Wine Pairing: Inniskillin ice wine riesling (1 oz)

DUCK

Roasted breast, confit leg, walnut, pomegranate, kale

Wine Pairing: See ya Later Ranch pinot noir (2 oz)

LAMB

Slow cooked shoulder, lamb shank jam, potato pave, butternut squash, hazelnuts

Wine Pairing: Sandhill cabernet merlot (2 oz)

TIRAMISU

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

Wine Pairing: Sandeman fine ruby port (1 oz)

Additional wine by the glass is \$9 for a 6 oz serving from the selections we offer, ice wine, and port will be a 2 oz serving for \$9.

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 students' schedule and exit JJ's Restaurant by 8:30 p.m.