THE

MENU

SEAFOOD CEVICE

Peruvian potato puree, cucumber, radish corn chip, ceviche broth
Wine Pairing:Cedar Cree Sauvignon Blanc

ROASTED PORK BELLY

Beef flank floss, caramelized onion, quail egg, pork broth Wine Pairing: Gray Monk Gewurztraminer

MARGARET DUCK BREAST

Foie gras tortellini, celeriac, buckwheat, duck jus Wine Pairing:Gray MonkPinotNoir

BEEF TENDERLOIN

Smoked bone marrow custard, salsify, veal cheek, red wine jus

Parings: Cedar CreeMerlot

CHOCOLATEMOUSSEBUTTERICE CREAM Caramel, aerated chocolate Wine Pairing:SandemarFineRubyPort

Thankyou for supporting VCOstudents- 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.

