



MENU

SEAFOOD CEVICHE

Peruvian potato puree, cucumber, radish corn chip, ceviche broth
Wine Pairing: Cedar Creek Sauvignon Blanc (2oz)

ROASTED PORK BELLY

Beef flank floss, caramelized onion, quail egg, pork broth
Wine Pairing: Gray Monk Gewurztraminer (2oz)

MARGARET DUCK BREAST

Foie gras tortellini, celeriac, buckwheat, duck jus
Wine Pairing: Gray Monk Pinot Noir (2oz)

BEEF TENDERLOIN

Smoked bone marrow custard, salsify, veal cheek, red wine
Wine Pairing: Sandemar Fine Ruby Port (1.5oz)

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.

