



JJ'S RESTAURANT

Lunch Menu

APPETIZERS

KALE & ARUGULA SALAD

sesame vinaigrette, mint, falafel, chèvre

POACHED SHRIMP AND SCALLOP

pickled vegetables, avocado mousse, ponzu

BEEF CARPACCIO

celery apple salad, brown butter mustard dressing

BRAISED SHORT RIB

potato foam, tomato confit, gaufrette potatoes

ENTRÉES

SEARED STEELHEAD TROUT

risotto, chimichurri, beurre blanc

RACK OF LAMB, SHOULDER TERRINE

spätzle, sauerkraut purée, natural jus

PORK WELLINGTON

pomme dauphine, red wine jus, roasted mushroom

CRISPY CORNISH GAME HEN

galantine, creamy polenta, crunchy BBQ

DESSERTS

WHITE CHOCOLATE & CHAI MASALA GANACHE

caramel corn, dulce de leche ice cream, macerated fruits

CHOCOLATE CASHEW BAR

chocolate, cherry gel, powdered peanut

LEMON TART

raspberry fluid gel, strawberry sorbet, kalamansi bomb

APPLE & BRIE CHEESECAKE

tart tatin, vanilla ice cream, almond struesel

3 COURSE MEAL \$35

*Individual Pricing

Appetizers - \$10.00, Entrées - \$17.00, Dessert - \$10.00

Be advised that you will need approximately 90 minutes to enjoy the full dining experience. Please be considerate. Students in our dining room and kitchen are training to become chefs. Serving you is the first step in their new culinary careers.

VCC

