



# JJ'S RESTAURANT

## Lunch Menu

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### APPETIZERS

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#### 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

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### ENTRÉES

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#### 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

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### DESSERTS

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#### 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

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### 3 COURSE MEAL \$35

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#### \*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

