

NB CLASSICS

YUCATAN HOT AND SOUR SOUP Smoked Chicken, Goji Berries, Coriander	11
ORGANIC BABY SALAD LEAVES Aged Balsamic, Olive Oil	13
NOVA SCOTIA LOBSTER SALAD Avocado, Maple Bacon, Blue Cheese, Buttermilk Dressing	24
GLAZED B.C. BLACK COD Asian Pear, Cucumber, Kaffir Lime, Coriander, Chilies	17
CAVATELLI PASTA Truffle-Scented Mushroom Bolognese	16
CRISP DUCK SALAD Sumac-Dusted Green Papaya Slaw, Cashews	15
TUNISIAN OCTOPUS Braised Greens, Navy Beans, Iberico Chorizo	17
NB CHARCUTERIE BOARD	24

RAW

HAMACHI CEVICHE Coriander, Lime, Avocado, Jalapeño	16
BIG EYE TUNA TARTARE Citrus Soya, Ginger, Avocado	15
SALMON SASHIMI Yuzu, Soya, Coriander, Sesame Seeds, Chilies	15

FISH

CHARRED RARE BIG EYE TUNA Green Beans, Cloud Ear Mushrooms, Sesame, Coriander	29
ROASTED SEA SCALLOPS Bacon, Cauliflower Purée, Fingerling Potatoes, Shaved Black Truffle	28
MEDITERRANEAN SEABASS Spinach, Hummus, Chipotle, Taggiascan Olives	27

MEAT

RABBIT SOFFRITO, PAPPARDELLE PASTA Porcini Mushrooms, Pancetta, Olives	26
THYME & GARLIC ROASTED CORNISH HEN Braised Kale, Bacon, White Beans, Tarragon Jus	27
BRAISED BEEF SHORT RIB Corn Truffle, Pickled Red Onions, Queso Añejo, Coriander	29
JENNIFER'S STILTON BEEF BRISKET BURGER Pommes Frites	22

NB HOGTOWN CLASSIC

Available Monday to Thursday

From January 9 to February 2

PULLED SUCKLING PIG & BOUDIN NOIR TART
Maple Bacon, Tallegio Cheese. Truffle Vinaigrette, Crackling
\$29

DAVID'S PRIVATE STOCK

Served with Olive Oil, Balsamic, Rosemary & Thyme Ash

- 89 9-INCH BONE-IN 33/OZ RIBSTEAK
- 53 12/OZ CUMBRAE FARMS NEW YORK STRIP
- 42 8/OZ GRASS-FED BEEF TENDERLOIN

DINNER SPECIALS

Monday

- 27 NB STEAK TARTARE, POMMES FRITES

Tuesday

- 27 WINTER GREENS RAVIOLI, PROSCIUTTO

Wednesday

- 29 DUNGENESS CRABCAKES, AVOCADO, CORIANDER

Thursday

- 27 RAGÙ BOLOGNESE, FETTUCCINE PASTA, BASIL

Friday

- 29 N.Z. GROUPER, TAGGIASCAN OLIVES, CHERRY TOMATOES

Saturday

- 29 ORGANIC SALMON FILET, FARRO, BLACK TRUFFLE, BACON

FOR THE TABLE

- 9.5 POMMES FRITES, Shaved Pecorino Cheese
- SHAVED ONION RINGS Sea Salt
- ROASTED BEETS, Herb Vinaigrette
- SAUTÉED RAPINI, Garlic, Chili
- BRUSSELS SPROUTS, Sambal, Mint, Tempura Bits