

# The Purple Thistle DINING ROOM

## *The Mainstays*

<b>Chicken</b>	<b>\$27</b>
<i>Ballotine of chicken stuffed with foie gras sauced with duck fat, apple cranberry jus</i>	
<b>Fresh Atlantic Salmon</b>	<b>\$33</b>
<i>Sauced Atlantic salmon, mussels, chive butter sauce</i>	
<b>Line Caught Halibut</b>	<b>\$35</b>
<i>Sauced halibut, Neil's Harbor snow crab, asparagus, hollandaise sauce</i>	
<b>Roast Duck Breast</b>	<b>\$35</b>
<i>Roast duck breast served with raspberry beet puree &amp; thyme glazed cherries</i>	
<b>Lobster from the Base of Smokey</b>	<b>Market Price</b>
<i>A pound &amp; a half of locally lobster caught lobster, served with mashed potatoes, seasoned vegetables &amp; drawn butter</i>	
<b>Atlantic Grass Fed Beef</b>	<b>\$45</b>
<i>Tenderloin, cooked to perfection, stuffed with foie, wild mushroom, Foraged herbs &amp; red wine demi</i>	
<b>Roast Rack of Lamb</b>	<b>\$37</b>
<i>Garlic, olive marinated lamb, Dubliner cheese, Big Spruce Stout risotto, pistachio butter</i>	
<b>Apple Chip Smoked Pork Tenderloin</b>	<b>\$26</b>
<i>Smoked pork tenderloin with wild apple honey glaze</i>	
<b>Vegetarian Hot bowl</b>	<b>\$22</b>
<i>Farro, roasted vegetables, almonds, avocado hummus, lemon dressing</i>	

Please Make sure your server is aware of any allergies or dietary restrictions.

## *In the beginning*

<b>Duck Ravioli</b>	<b>\$15</b>
Confit duck, duck bacon, mushrooms, shaved parmesan, truffle brown butter cream	
<b>Mussel Saffron Soup</b>	<b>\$12</b>
Mussels, leeks, white wine, saffron	
<b>Scallops</b>	<b>\$19</b>
Scallops, roasted corn purée, bacon truffle vinaigrette	
<b>Butter Poached Lobster</b>	<b>\$22</b>
<i>Our signature dish.</i>	
<i>Sous vide butter lobster with confit of leek, and lobster bisque sauce.</i>	
<b>Oysters Duo</b>	<b>\$18</b>
Oysters, citrus dressing, mimosa pearls, grapefruit foam	
<b>Cherry, Ham, Duck terrine</b>	<b>\$15</b>
Fig purée, pine nuts, cracking duck skin, multigrain cracker, brandied cherry gastrique, arugula and microgreen salad, lemon lime bitters vinaigrette	
<b>From Our Local Farmers</b>	<b>\$13</b>
<i>A mix of local grown greens and micro greens, pea shoots and foraged herbs with local raw honey vinaigrette garnished with cucumber and tomato</i>	
<b>Roasted Beet and Asparagus Salad</b>	<b>\$14</b>
Grilled asparagus, roasted beets, goat cheese erémux, roasted walnuts, pickled red onion, beet vinaigrette	
<b>Atlantic Beef Tartare</b>	<b>\$19</b>
<i>Hand chopped beef tenderloin, chives, shallots, anchovies, capers, and egg with croissant crouton scented with Cape Breton's own single malt whiskey</i>	
<b>Roulade of Zucchini</b>	<b>\$14</b>
Grilled zucchini, roasted tomato, mushroom, foraged greens, roasted red pepper	
<b>Trio Salmon</b>	<b>\$17</b>
Foraged herb gravlax with blue lobster vodka. Salmon tartar orange erémex fraiche. Salmon mousse, leek, carrot, fennel salad	