

Cheese & Wine

Each cheese is paired with an individual accompaniment, as well as an optional wine pairing. Create your own flight by ordering multiple selections. *Optional 3oz Wine Pairings \$5 each*

FROMAGER D’AFFINOIS PEPPER, COW’S MILK & CREAM *with pear mostarda* · 6

Wine: Familia Solana . Toro, Spain ‘09

BARELY BUZZED, COW’S MILK *with wildflower honey* · 7

Wine: Trentadue ‘La Storia’ Petite Sirah . Alexander Valley, California ‘09

CAVEMAN BLUE, RAW COW’S MILK *with fig jam* · 7

Wine: Rigal Fiefs Les D’Anglars Malbec . Cahors, France ‘09

ROQUEFORT COCCINELLE, RAW SHEEP’S MILK *with toasted hazelnuts* · 6

Wine: Valckenberg Gewürztraminer . Pfalz, Germany ‘11

ST. AGUR, COW’S MILK *with clover honey* · 6

Wine: Tempus Cellars Riesling . Evergreen Vineyard, Columbia Valley, Washington ‘11

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK *with marcona almond brittle* · 9

Wine: La Font du Vent ‘Les Promesses’ . Côtes-du-Rhône, France ‘09

HUMBOLDT FOG, GOAT’S MILK *with quince paste* · 7

Wine: Château de la Roche Sauvignon Blanc . Loire Valley, France ‘09

DÉLICE DE BOURGOGNE, COW’S MILK & CREAM *with pomegranate molasses* · 7

Wine: Paoletti ‘Bella Novello’ Cabernet . Napa Valley, California ‘09

CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK *with ice wine vinegar* · 7

Wine: Château Haut-Mayne . Graves, France ‘09

PECORINO SARDO GRAN CRU, SHEEP’S MILK *with a drizzle of saba* · 6

Wine: Borgo Scopeto . Chianti Classico ‘07

EWEPHORIA, SHEEP’S MILK *with viognier-poached apricots* · 7

Wine: La Caña Albariño . Rías Baixas, Spain ‘10

CHEF’S CHEESE FLIGHT

*a selection of three cheeses with paired accompaniments.
ask your server for today’s selections · \$18 / \$33 with wine pairings*

Tastes

A selection of bites. *Add optional 3oz wine pairings · \$5 each*

GORGONZOLA STUFFED DATES *pine nuts and saba · 6*

Wine: Moda Talamonti . Montepulciano D'Abruzzo, Italy '08

***HALIBUT CEVICHE** *avocado, cucumber, tomato, cilantro and lime juice · 8*

Wine: La Caña Albariño . Rías Biaxas, Spain '10

SHAVED ASPARAGUS SALAD *meyer lemon, brioche croutons, cippolini onions, parmigiano-reggiano and asparagus purée · 6*

Wine: Château de la Roche Sauvignon Blanc . Loire Valley, France '09

SERRANO HAM & GOAT CHEESE RISOTTO CROQUETTE *with pequillo pepper aioli and basil oil · 6*

Wine: Pewsey Vale Riesling . Eden Valley, South Australia '10

PAN SEARED SCALLOP *arugula pesto, grilled shallots and roasted beets · 6*

Wine: Botani Moscatel Seco . Málaga, Spain '09

LAMB & PANCETTA MEATBALLS *san marzano tomato sauce and pecorino sardo · 6*

Wine: La Font du Vent 'Les Promesses' . Côtes-du-Rhône, France '09

HOUSEMADE SPREADS *artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut served with crackers and flatbread · 3.5 each*

Wine: Ask your server for our pairing selections

Starters

BRUSCHETTA *pomodorraccio tomatoes, fresh mozzarella, basil, olive oil and 10 year old balsamic · 11*

MEDITERRANEAN STEAMED MUSSELS *calabrese sausage, fennel, tomatoes, vermouth and grilled bread · 13*

WARM BUCHERON GOAT CHEESE *dried cranberries, wildflower honey and lemon thyme · 11*

SAUTÉED PRAWNS AND SHOESTRING FRITES *marinated black tiger prawns, shoestring fries and garlic-herb butter sauce · 13*

DUNGENESS CRAB CAKES *frisée salad and red pepper remoulade · 15*

***GRILLED BEEF TENDERLOIN SKEWERS** *crimini mushrooms and red wine-mushroom glaze · 13*

CALAMARI *lightly battered, moroccan tomato aioli · 11*

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 14*

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.

Soups & Salads

TOMATO SOUP *san marzano tomato* · 6

DAILY SOUP *today's preparation* · market price

add pulled chicken · 4 / **prawns or marinated flank steak** · 6 / **grilled wild coho salmon** · 9

PURPLE CHOPPED *romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette* · half 9/full 12

APPLE, WALNUT AND STILTON *mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette* · half 9/full 12

GREEK *marinated artichokes, english cucumbers, grape tomatoes, chickpeas, mixed olives, shaved red onion, mama lil's peppers, greek feta, olive oil and 10 year old balsamic* · half 10/full 13

ROASTED BEETS *mixed greens, laura chenel chèvre, orange segments, toasted pistachios and orange-balsamic vinaigrette* · half 9/full 12

***CAESAR** *romaine hearts, grated grana padano, torn bread croutons, shaved parmigiano-reggiano and caesar dressing* · half 8/full 11

CRANBERRY CHICKEN *grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette* · half 10/full 13

Sandwich

Served with a choice of mixed green salad or shoestring fries.

Substitute sweet potato fries, side *caesar salad or cup of tomato soup · 4

BLTA *thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo* · 12

GRILLED CHICKEN *bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread* · 13

VEGETARIAN *grilled portobello mushroom, pomodoraccio tomato spread, basil pistou, daikon sprouts, cucumber and mozzarella* · 13

***FLANK STEAK** *caramelized onions, gorgonzola cheese and fig aioli* · 13

HOUSE ROASTED TURKEY AND HAVARTI *crisp bacon and red pepper mayo* · 12

GRILLED WILD SALMON *tomato, english cucumber and house tartar* · 14

***LAMB BURGER** *harissa yogurt, cucumber and green leaf lettuce* · 14 / add bacon, sheep's feta or maytag bleu cheese · 2 ea

Pizza

PANCETTA AND ARTICHOKE *goat cheese, confit sweet onion, preserved meyer lemon, black pepper and extra virgin olive oil* · 13

HOUSEMADE CALABRESE SAUSAGE *shaved fennel, mama lil's peppers, torn fresh mozzarella and crushed fennel pollen* · 13

MARGHERITA *torn san marzano tomatoes, fresh mozzarella, basil and monti iblei olive oil* · 12

FOUR CHEESE *gorgonzola, fontina val d'aosta, smoked provolone, parmigiano-reggiano, garlic oil and basil* · 12

GORGONZOLA AND FIG *caramelized onions, red wine poached figs, toasted walnuts, fresh rosemary and garlic oil* · 13

ARTISAN MEAT *molinari pepperoni, prosciutto, soppressata, mozzarella and tomato sauce* · 13

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Pastas

GORGONZOLA AND PANCETTA *orecchiette, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce · 18 / add pulled chicken · 4 or sautéed prawns · 6*

SEARED SCALLOPS *linguine, baby artichokes, pomodoraccio tomatoes, wilted arugula and garlic-white wine butter sauce · 25*

CREAMY BASIL PESTO *linguine, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano · 18 / add pulled chicken · 4 or sautéed prawns · 6*

WILD BOAR BOLOGNESE *pappardelle and parmesan · 22*

SPRING PEA AND RICOTTA RAVIOLI *san marzano tomato sauce, arugula, tomato, fennel and corn salad · 18*

MAINE LOBSTER BAKED MAC AND CHEESE *campanelle, maine lobster, creamy gruyère sauce and fried carrots · 27*

Entrée

PAN SEARED KING SALMON *panzanella salad with arugula, roasted tomatoes and grilled bread, artichoke barigoule, basil cream sauce and candied lemon zest · 31*

PAN SEARED PORK TENDERLOIN *roasted beets, fennel, farro and orange gastrique · 22*

FREE-RANGE CHICKEN MARSALA *garlic mashed potatoes, green beans and marsala-mushroom sauce · 19*

***GRILLED FILET MIGNON** *spring vegetable ragù, fingerling potatoes and madiera pan jus · 35*

***GRILLED NEW YORK** *confit fingerling potatoes, creamy spinach and red wine demi glace · 29*

BRAISED SHORT RIB *watercress, cippolini onion, cauliflower purée and natural jus · 25*

Sides · 5 Each

GARLIC MASHED POTATOES

FARRO *with roasted beets and fennel*

CREAMY SPINACH

Everyday Three Course Menu

\$30

STARTER CHOICES

*mini baked brie
half purple chopped
bruschetta
gorgonzola stuffed dates*

ENTRÉE CHOICES

*basil pesto pasta
chicken marsala
pork tenderloin
wild boar bolognese*

DESSERT CHOICES

*sea salt caramels
black forest mud pie
coconut macaroons*

\$40

STARTER CHOICES

*bucheron goat cheese
calamari
tenderloin skewers
daily cheese flight*

ENTRÉE CHOICES

*lobster mac and cheese
grilled new york
braised short rib
seared scallop linguine*

DESSERT CHOICES

*vanilla crème brûlée
key lime mousse trifle
flourless chocolate torte*

add our sommelier's wine pairing selections for \$20
please no substitutions

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Beverages

FOUNTAIN SODA *coke, diet coke, sprite and lemonade* · 3

ROOT BEER *virgil's* · 4

SPARKLING WATER *san pellegrino (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · small 4.00 · large 6.00

ICED TEA *numi organic mountain black* · 3

ESPRESSO · 2.50

CAPPUCCINO & LATTE · 4

DRY SODA *refined flavor, lightly sweet and all natural* · 4

Wild Lime

Blood Orange

Lavender

Vanilla Bean

NAVARRO VINEYARDS *varietal wine grapes, 100% non-alcoholic* · 8

Gewürztraminer Grape Juice

MIGHTY LEAF TEA *whole-leaf tea pouches* · 3.25

Black *more caffeine than green, white or tisanes tea*

Organic Breakfast *a premium black tea from india, aromatic and brisk*

Earl Grey Organic *elegant black tea with smoky citrus notes of bergamot fruit*

Bombay Chai *mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove*

White *tiny buds and tender leaves, low in caffeine, a rare tea*

White Orchard *refreshing fruits of melon and peach*

Green *floral or grassy flavors, low in caffeine*

Mountain Spring Jasmine *gently piquant with a natural perfume scent*

Green Tea Tropical *soothing and refreshing with hints of guava, pineapple and strawberry*

Tisanes *caffeine-free, herb and fruit blends*

Chamomile Citrus *blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing*

Organic Mint Mélange *soothing herbal infusion of peppermint and spearmint*

Ginger Twist *a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice*

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woodinville
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catering and event planning
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thepurplecafe.com

We do not accept personal checks, we apologize for any inconvenience.
Parties of 6 or more require one check with 18% gratuity added.

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