

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: Bodegas La Cartuja . Priorat, Spain ‘10

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

Wine: Cepas Antiguas Tempranillo . Rioja, Spain ‘10

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

Wine: Haystack Needle Sangiovese . Washington ‘09

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

Wine: Graff ‘Graacher Himmelreich’ Spätlese Riesling . Mosel Saar Ruwer, Germany ‘10

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

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

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK *with marcona almond brittle* · 7

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

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

Wine: Woodinville Wine Cellars Sauvignon Blanc . Columbia Valley, Washington ‘10

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

Wine: Foris Gewürztraminer . Rogue Valley, Oregon ‘09

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

Wine: Raats ‘Original Unwooded’ Chenin Blanc . Coastal Region, South Africa ‘09

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

Wine: La Maia Lina ‘Gertrude’ . Toscana, Italy ‘08

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

Wine: Yalumba ‘The Y Series’ Viognier . South Australia ‘11

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 wine pairing · \$5 each*

GORGONZOLA STUFFED DATES *pine nuts and saba · 6*

Wine: Giuseppe Lonardi 'Ripasso' . Valpolicella Classico Superiore '08

***SCALLOP TARTARE** *granny smith apple, serrano infused olive oil, citrus, chives and toasted hazelnut · 6*

Wine: De Tarczal 'Moscato Giallo' . Trentino, Italy '10

MARINATED CASTELTRAVANO OLIVES *orange and black peppercorn · 5*

Wine: Woodinville Wine Cellars Sauvignon Blanc . Columbia Valley '10

GOAT CHEESE RISOTTO CROQUETTES *preserved meyer lemon and roasted red pepper-romesco sauce · 6*

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

LAMB & PANCETTA MEATBALLS *san marzano tomato sauce, pecorino sardo and garlic toast · 7*

Wine: Tenuta di Arceno . Chianti Classico, Italy '08

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

CHILLED ASPARAGUS *prosciutto di parma, burrata cheese, ligurian olive oil and red wine-sherry vinaigrette · 14*

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

STEAMED MUSSELS *citrus-leek coriander broth, grilled fennel crostini, orange zest and coriander leaf · 13*

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

CRISPY MOZZARELLA *fried mozzarella and san marzano tomato fondue · 11*

DUNGENESS CRAB CAKES *frisée salad and house tartar · 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*

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*

STRAWBERRY *spinach, crispy prosciutto, sheep's feta, toasted almonds and honey-champagne vinaigrette · half 9/full 12*

ROASTED BEET *mixed greens, goat cheese, orange supremes, toasted pistachios and orange vinaigrette · half 9/full 12*

GOAT CHEESE AND ROASTED PEPPER *mixed greens, laura chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette · half 8/full 11*

***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*

Sandwiches

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*

ROAST BEEF *sharp white cheddar, shaved red onion, tomato and horseradish-stone ground mustard spread · 13*

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

VEGETARIAN *sprouts, pickled carrots, tomatoes, cucumbers, shaved red onions, provolone, herbed aioli and avocado served on toasted flax seed bagel · 12*

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

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

LAMB AND PANCETTA MEATBALLS *melted provolone, fresh arugula and sundried tomato-balsamic vinaigrette on garlic bread · 14*

***BURGER** *dijon aioli, housemade pickles, lettuce, tomato and onion · 14*
add bacon, sheep's feta, white cheddar or maytag bleu cheese · 2 ea

Pizza

WHITE BALSAMIC CHICKEN *italian fontina, spinach, artichoke, pomodoraccio tomatoes and garlic 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*

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

ARTISAN PEPPERONI *molinari pepperoni, mozzarella and tomato sauce · 12*

*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

Pasta

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

SWEET PEA AND PARMA PROSCUITTO RAVIOLI *cheese ravioli, sweet peas, prosciutto di parma, preserved meyer lemon and cippolini onions · 19*

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

ROASTED MUSHROOM LASAGNA *ricotta, parmigiano-reggiano, lemon zest, fresh herb and white wine-mushroom cream sauce · 18*

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

Entree

PAN SEARED KING SALMON *sweet onion-asparagus puree, french fingerling potatoes, asparagus, preserved meyer lemon, niçoise olives and ligurian olive oil · 31*

HILL'S NATURAL PORK CHOP *citrus glazed pork, crispy pancetta, roasted oyster mushrooms, spelt and sugar snap peas · 25*

FREE-RANGE CHICKEN MARSALA *roasted breast, garlic mashed potatoes, seasonal vegetables, and marsala-mushroom sauce · 19*

***GRILLED FILET MIGNON** *crispy smashed potatoes, seasonal vegetables, sweet onion strings and red wine demi glace · 35*

WILD MUSHROOM MEATLOAF *garlic mashed potatoes, seasonal vegetables and porcini demi glace · 18*

***GRILLED NEW YORK** *fingerling potato and asparagus hash, bacon lardons, red wine jus and red wine compound butter · 29*

Sides · 5 Each

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

SPELT AND SUGAR SNAP PEAS

CRISPY SMASHED POTATOES

ASPARGUS AND FINGERLING POTATO HASH

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

NAVARRO VINEYARDS · *varietal grapes, 100% non-alcoholic* · glass 8 · bottle 32

Gewürztraminer Grape Juice

Pinot Noir Grape Juice

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

Cucumber

Blood Orange

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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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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