

tasting bar

add optional 3oz wine pairing . \$5 ea

oysters on the half shell

kuushi oysters with verjus mignonette

three oysters . 8 half dozen . 15

wine – castell de vilarnau cava brut . sant sadurní d'anoia, spain . nv

\$3 each

feta and toasted walnut spread with candied walnuts

wine pairing – domaine pichot . vouvray, france . 09

edamame “hummus” and marinated grape tomatoes

wine pairing – quinta da aveleda ‘grinalda’ vinho verde . minho, portugal . 08

laura chenel goat cheese and red pepper spread with almonds

wine pairing – vietti . moscato d’asti, italy . 08

roasted garlic-white bean crostini with herb pesto

wine pairing – baron knyphausen ‘baron k’ riesling kabinett . rheingau, germany . 07

\$4 each

housemade andouille-style sausage, roasted cippolini onions

wine pairing – sorelle bronca brut . prosecco di valdobbiadene, italy . nv

syrah poached mission figs with prosciutto di parma

wine pairing – corvidae ‘lenore’ syrah . columbia valley, washington . 07

pork rillettes, pickled red onion, crostini

wine pairing – chateau ste. michelle ‘eroica’ . columbia valley, washington . 08

eggplant caponata with fried garlic chips

wine pairing – mas de la dame ‘rosé du mas’ . les baux de provence, france . 09

\$5 each

peppadew peppers and smoked salmon mousse

wine pairing - sleight of hand ‘ the magician’ . columbia valley, washington . 08

gorgonzola stuffed dates, pine nuts and saba

wine pairing – feudi san gregorio ‘rubrato’ aglianico . campania, italy . 05

duck liver pâté, crostini and sea salt

wine pairing – sleight of hand ‘ the magician’ . columbia valley, washington . 08

salmon tartare, lemon infused olive oil, crème fraiche and brioche toasts

wine pairing – botromagno . gravina, italy . 08

\$6 each

*beef carpaccio, paprika quail egg, frisée salad

wine pairing – waters syrah/viognier rosé . walla walla valley, washington . 09

dungeness crab salad, avocado and meyer lemon aioli

wine pairing – thomas henry chardonnay . california . 08

*hamachi crudo, yuzu, green onion and lime

wine pairing – claude lafond ‘la grand pièce’ pinot gris . reuilly, france . 07

pork tenderloin, arugula-fennel salad and dijon vinaigrette

wine pairing – navarro correas malbec . mendoza, argentina . 07

prawn ‘cocktail’ with chile-gazpacho sauce

wine pairing – domaine pichot . vouvray, france . 09

cheese and wine flights

all cheeses come with fig jam and our housemade water crackers
we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . 5
salted marcona almonds . 3
provençal marinated olives . 3

bleu cheeses

roquefort coccinelle . sheep's milk . france . 6

wine pairing – kopke lbv port . porto, portugal . 00

rogue smokey blue . cow's milk (raw) . united states . 6

wine pairing – m. chapoutier . banyuls, france . 07

fourme d'ambert, hervé mons . cow's milk (raw) . france . 5

wine pairing – domaine pichot . vouvray, france . 09

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 4

wine pairing - château lagarosse . premières côtes de bordeaux, france . 06

rich and creamy cheeses

camembert 'le pommier', hervé mons . cow's milk . france . 4

wine pairing – château de la roulerie . anjou, france . 07

humboldt fog . goat's milk . united states . 6

wine pairing – zolo merlot . mendoza, argentina . 07

seastack, mt. townsend creamery . cow's milk . united states . 6

wine pairing – baron knyphausen 'baron k' riesling . rheingau, germany . 07

fromager d'affinois pepper . cow's milk and cream . france . 4

wine pairing - corvidae 'lenore' syrah . columbia valley, washington . 07

délice de bourgogne . cow's milk and cream . france . 6

wine pairing – castell de vilarnau cava brut . sant sadurní d'anoia, spain . nv

aged and musty cheeses

brebichon corse . sheep's milk . france . 5

wine pairing – kyra chenin blanc . columbia valley, washington . 08

cabot 'clothbound' cheddar . cow's milk . united states . 5

wine pairing – michel torino 'don david' malbec . cafayette valley, argentina . 07

grand pont l'évêque . cow's milk . france . 5

wine pairing - château lagarosse . premières côtes de bordeaux, france . 06

morbier, hervé mons . cow's milk (raw) . france . 5

wine pairing – vale do bomfim . douro valley, portugal . 07

balarina . goat's milk . netherlands . 4

wine pairing – j. vidal fleury . côtes du rhône . 07

dry and nutty cheeses

barely buzzed . cow's milk . united states . 5

wine pairing – amavi cabernet sauvignon . walla walla valley, washington . 07

ossau iraty . sheep's milk (raw) . basque region . 5

wine pairing – terre di gioja pinot noir . delle venezie . 08

pecorino sardo gran cru . sheep's milk . italy . 5

wine pairing – feudi san gregorio 'rubrato' aglianico . campania, italy . 05

mimolette . cow's milk (raw) . france . 6

wine pairing - sleight of hand 'the magician' . columbia valley, washington . 08

chèvre noir goat cheddar . goat's milk . canada . 6

wine pairing – canoe ridge merlot . columbia valley, washington . 05

starter

soup

san marzano tomato or daily preparation . 5

heirloom tomato caprese

heirloom tomatoes, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 13

bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

grilled asparagus

frizzled prosciutto, red wine-bacon vinaigrette and fried poached egg . 12

dungeness crab cakes

fennel slaw and spicy remoulade . 13

***grilled beef tenderloin skewers**

crimini mushrooms and red wine-mushroom glaze . 13

calamari

lightly battered, moroccan tomato aïoli . 10

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 13

cheese flight

selection of artisan and imported cheeses . previous page

salad

add grilled chicken . 4

add prawns or marinated flank steak . 6

add grilled salmon or crab cake . 7

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

mediterranean

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 9/full 12

mizuna and herb

shaved breakfast radish, fresh carrot, heart of palm and banyuls wine vinaigrette . half 9/full 12

***caesar**

romaine hearts, shaved parmigiano-reggiano, torn bread croutons 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

side mixed green salad with apple cider vinaigrette

substitute shoestring or sweet potato fries, side *caesar salad or cup of soup . 4

blta

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 11

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 12

vegetarian

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and classic aioli . 11

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

grilled wild salmon

lettuce, tomato, english cucumber and house tartar . 13

***burger**

herbed aioli, smoked tomato jam, housemade pickles, lettuce, tomato, onion and shoestring fries . 13

add bacon, sheep's feta, cheddar or maytag bleu cheese . 2 ea

pizza

artisan pepperoni

molinari pepperoni, mozzarella and tomato sauce . 12

pesto

greek sheep's feta, pomodoraccio tomatoes, red onion and fresh oregano . 12

white balsamic chicken

mozzarella, shaved red onion, avocado, cilantro and tomato sauce . 12

sausage and ricotta

fresh arugula, tomato sauce and olive oil . 12

margherita

fresh mozzarella, tomato sauce and basil . 11

bacon

caramelized onions, provolone and garlic oil . 12

artisan cured meat

hot coppa, tuscan salami, marinated olives, roasted garlic, mozzarella and tomato sauce . 13

goat cheese and roasted mushroom

arugula, laura chenel chèvre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 18

fresh tagliatelle

spinach, fresh tomato, garlic, olive oil and shaved manchego cheese . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 23

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

entrée

pan roasted halibut

fresh dill, grapefruit, yukon gold potato, asparagus and citrus beurre blanc . 28

***grilled beef tenderloin**

roasted garlic and herb stuffing, cauliflower-potato puree, broccolini, lardons, port wine-balsamic reduction and cherry gastrique . 33

free range chicken breast

potato pavé, green beans, marcona almonds and lemon pan sauce . 19

pan roasted king salmon

artichoke, fregola, tomato and crisp artichoke chips . 29

grilled pork chop

red onion glaze, grilled summer vegetables and red pepper gastrique . 25

chicken fried rabbit

buttermilk fried, glazed baby carrots, brown butter mashed potatoes and rabbit velouté . 23

roasted rack of lamb

cumin-coriander rub, chickpea cake, greek yogurt sauce, ragoût of cauliflower, chickpeas, red onion and herbs . 28

truffled asparagus risotto

white truffle butter, grilled asparagus, parmesan and shaved asparagus 'salad' . 18

side . 5 each

pan seared cauliflower with red onion

glazed baby carrots

grilled broccolini with Nueske's bacon

brown butter mashed potatoes

green beans with marcona almonds and lemon

beverages

coke, diet coke, sprite, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

numi organic mountain black ice tea . 2.50

dry soda . 4

refined flavor, lightly sweet and all natural

rhubarb

cucumber

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

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

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

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

bellevue	kirkland	seattle	woodinville
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catering and event planning

206.838.3853

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.

*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