

cheese and wine flights

we suggest a minimum of 3 items

optional adders:

3oz wine pairing . 5
membrillo quince paste . 3
marcona almonds . 3
marinated olives . 3

bleu cheeses

roquefort coccinelle . sheep's milk . france . 6

wine - pedro ximenez 'solera reserva san emilio'. jerez, spain. nv

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

wine - domaine pietri-geraud 'cuvée méditerranée'. banyuls, france . 03

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

wine - domaine pichot 'le peu de la moriette'. vouvray, france . 08

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

wine - airfield estates cabernet sauvignon . yakima valley, washington . 08

rich and creamy cheeses

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

wine - cascina santuario . moscato d'asti, italy. 08

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

wine - chateau la maroutine sauvignon blanc . bordeaux, france . 08

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

wine - s.a. prüm 'essence' riesling . mosel-saar-ruwer, germany . 06

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

wine - ogier 'heritages' côtes du rhone, france . 07

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

wine - domaine prieure pinot noir . bourgogne, france . 06

aged and musty cheeses

brebichon corse . sheep's milk . france . 5

wine - chateau val joanis 'traditions' roussanne . cotes du luberon, france . 08

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

wine - domaine des ouches '20' cabernet franc . bourgueil, france . 08

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

wine - château douley . premières côtes de bordeaux, france . 05

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

wine - wrongo dongo monastrell . jumilla, spain . 08

balarina . goat's milk . netherlands . 4

wine - andeluna malbec . mendoza, argentina . 09

dry and nutty cheeses

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

wine - dopff & irion pinot blanc . alsace, france . 07

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

wine - hacienda don ramon . rioja, spain . 06

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

wine - falchini . chianti dei colli senesi, italy . 07

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

wine - kaiken cabernet sauvignon . mendoza, argentina . 07

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

wine - three rivers merlot . columbia valley, washington . 08

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starters

soup

san marzano tomato or today's selection . 5

meze plate

artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut spreads served with toasted almonds, crackers and flatbread
two spreads . 7 three spreads . 10 four spreads . 13

heirloom tomato caprese

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

bacon wrapped scallops

mixed greens and blackberry demi-glace . 13

warm 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

crisp pancetta, truffle aioli and lemon zest . 11

grilled cheese crostini

classic reserve cheddar crostini and san marzano tomato soup . 9

crab cakes

dungeness crab, fennel slaw and red pepper tartar sauce . 13

*grilled beef tenderloin skewers

crimini mushrooms and red wine-mushroom glaze . 13

calamari

lightly battered, moroccan tomato aioli . 10

baked brie

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

cheese page

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, shaved red onions, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

roasted beets

mixed greens, laura chenel chevre, orange segments, toasted pistachios and orange-balsamic 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, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmesan and cranberry dijon vinaigrette . half 10/full 13

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sandwich

side mixed greens with sun-dried tomato 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

meatloaf

provolone, tomato, red onion, mayo and stone ground mustard . 12

vegetarian

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

italian

ham, tuscan salami, fresh mozzarella, peppadew peppers and arugula . 12

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

braised beef short rib

havarti, pickled onions and arugula . 13

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

mediterranean

mozzarella, feta, kalamata olives, spinach, tomato, mushrooms and roasted garlic spread . 11

bacon

caramelized onions, provolone and garlic oil . 12

margherita

fresh mozzarella, tomato sauce and basil . 11

parma prosciutto

sweet red onion jam, gorgonzola, picholine olives and fresh arugula . 12

italian sausage

laura chene! chèvre, mozzarella, tomato, kalamata olives, caramelized onions and olive oil . 12

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

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

sweet pea and corn

campanelle noodles, bacon, sweet peas, heirloom tomatoes, shaved fennel, corn jus, spanish olive oil and shaved parmigiano-reggiano . 17

lobster baked mac and cheese

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

basil pesto

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

lamb ragù

spinach fettuccini, shaved ricotta salata and mint . 19

artichoke and spinach ravioli

charred red onion, kalamata olives, grape tomatoes, lemon-thyme butter sauce, and shaved parmigiano-reggiano . 17

entree

pan roasted halibut

israeli cous cous, spanish chorizo, pickled cipollini onions, sweet peas, wilted spinach and red pepper burre blanc . 28

oven-roasted pork tenderloin

roasted fingerling potatoes, arugula, fig mostarda and veal jus . 22

free-range chicken marsala

garlic mashed potatoes, sautéed green beans and marsala mushroom sauce . 18

***grilled beef tenderloin**

parsnip puree, sautéed swiss chard and gorgonzola demiglace . 33

wild mushroom meatloaf

garlic mashed potatoes, sautéed green and yellow beans, and porcini demiglace . 18

braised beef short ribs

herbed polenta cake, arugula and natural jus . 23

***seared ahi tuna**

porcini crust, broccolini, mushroom cannelloni, aged balsamic and chile oil . 25

sides . 5 each

israeli cous cous

garlic mashed potatoes

herbed polenta cake

sautéed haricot vert

butter, shallots and toasted almonds

everyday three course menu

\$25

choice of starters

calamari
half purple chopped
grilled cheese crostini

entrée choices

basil pesto pasta
chicken marsala
sweet corn campanelle
wild mushroom meatloaf

dessert choices

sea salt caramels
bananas foster bread pudding
vanilla crème brulee
ice creams and sorbets

\$35

choice of starters

grilled asparagus
bucheron goat cheese
tenderloin skewers

entrée choices

lobster mac and cheese
braised short ribs
*seared ahi tuna
risotto of the day

dessert choices

black and white brownie
strawberry rhubarb crisp
tiramisu mousse
coconut semifreddo

**add our sommelier's wine pairing selections for \$15
please no substitutions**

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beverages

coke, diet coke, sprite, iced tea, 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

dry soda . 4

refined flavor, lightly sweet and all natural

lemongrass

kumquat

rhubarb

lavender

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes

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

rare tiny buds and tender leaves, low in caffeine

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
425.502.6292	425.828.3772	206.829.2280	425.483.7129

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.

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