

## tasting bar

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)  
add optional 3oz wine pairing . \$5 ea

### \$3 each

#### **edamame bean “hummus” and marinated grape tomatoes**

wine – vinosia falanghina . beneventano falanghina, italy . 08

#### **feta walnut spread and candied walnuts**

wine – domaine aux moines ‘cuvée des nonnes’ . savennières, france . 05

#### **artichoke hazelnut spread with toasted hazelnuts**

wine pairing – raimat chardonnay . costers del segre, spain . 07

#### **red pepper and goat cheese spread with toasted almonds**

wine – tranchero ‘casot’ . moscato d’asti, italy . 09

#### **roasted garlic-white bean spread, crostini and herb pesto**

wine - graff ‘graacher himmelreich’ spätlese riesling . mosel, germany . 09

### \$4 each

#### **swedish-style meatballs with sherry mushroom velouté**

wine – il trullo . primitivo del salento, italy . 08

#### **fig, roasted garlic and ricotta spread on crostini with pecorino sardo**

wine – alvise lancieri extra dry . prosecco del veneto, italy . nv

#### **curried lamb empanada with cilantro aioli**

wine – peique mencia . bierzo, spain . 08

#### **pork rillettes with caramelized pear chutney**

wine – domaine coste-caumartin . bourgogne, france . 05

### \$5 each

#### **peppadew peppers and smoked salmon mousse**

wine – kindzmarauli marani wines ‘kindzmarauli original’ . kvareli, georgia . 07

#### **gorgonzola stuffed dates, pine nuts and saba**

wine – palacios remondo ‘la vendimia’ . rioja . 08

#### **gerard and dominique’s smoked salmon, egg salad, blini and caviar**

wine – raimat chardonnay . costers del segre, spain . 07

#### **country style pâté, cornichons and whole grain mustard**

wine – paul lapandéry & fils ‘réserve’ gamay noir . côte roannaise, france . 05

### \$6 each

#### **\*beef carpaccio, quail egg, arugula and truffle oil**

wine – conde de subirats . catalunya, spain . nv

#### **dungeness crab salad, belgian endive and avocado**

wine - graff ‘graacher himmelreich’ spätlese riesling . mosel, germany . 09

#### **\*king salmon tartare, dill crème fraiche, crostini**

wine – conde de subirats . catalunya, spain . nv

#### **prawn ‘cocktail’ with chile-gazpacho sauce and micro greens**

wine – tranchero ‘casot’ . moscato d’asti, italy . 09

#### **pork tenderloin medallions with apple, bacon and onion chutney**

wine – pacific rim ‘wallula vineyard’ riesling . columbia valley, washington . 08

\*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

## cheese and wine flights

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

### 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 - quinta do crasto late bottled vintage . porto, portugal . 01 (1.5 oz.)

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

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03 (1.5 oz)

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

wine - durigutti bonarda . mendoza, argentina . 07

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

wine - château franc grace-dieu . saint-émilion grand cru, france . 06

## rich and creamy cheeses

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

wine - four vines 'old vine cuvee' zinfandel . california . 07

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

wine - dom rafael 'mouchão' . alentejo, portugal . 06

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

wine - graff 'graacher himmelreich' spätlese riesling . mosel, germany . 09

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

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

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

wine - atalaya . almansa, spain . 07

## aged and musty cheeses

### brebichon corse . sheep's milk . france . 5

wine - vinosia falanghina . beneventano falanghina, italy . 08

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

wine - thierry et pascale matrot . bourgogne, france . 08

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

wine - domaine roc de châteauevieux malbec . touraine, france . 07

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

wine - paul lapandéry & fils 'réserve' gamay noir . côte roannaise, france . 05

### blarina . goat's milk . netherlands . 4

wine - les moirets . côtes du rhône, france . 07

## dry and nutty cheeses

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

wine - andrea faccio 'villa giada' . monferrato, italy . 08

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

wine - pierre nera 'la novella' chiavennasca . terrazze retiche di sondrio, italy . 08

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

wine - tenuta sant'antonio 'scaia' . veneto, italy . 08

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

wine - alvise lancieri extra dry . prosecco del veneto, italy . nv

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

wine - ogier caves des papes 'les brunelles' . crozes-hermitage, france . 06

\*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

## starters

### soup

san marzano tomato or daily selection . 5

### grilled asparagus

crisp pancetta, truffle aioli and lemon zest . 11

### heirloom tomato caprese

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

### mediterranean steamed manila clams

san marzano tomato, olives, capers, white wine and crostini . 12

### bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

### sautéed prawns and shoestring fries

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

### dungeness crab cakes

fennel slaw and spicy remoulade . 13

### \*grilled beef tenderloin skewers

crimini mushrooms and red wine glaze . 13

### calamari

lightly battered, moroccan tomato aioli . 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, shaved red onions, chickpeas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

### baby mizuna

shaved radishes, candied cashews, laura chenel chèvre, fried shallots and sherry 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, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

## **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

### **wagyu pastrami**

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

### **vegetarian**

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée 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

### **\*lamb 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

### **margherita**

fresh mozzarella, tomato sauce and basil . 11

### **bacon**

caramelized onions, provolone and garlic oil . 12

### **artisan cured meat**

soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 13

### **gorgonzola fig**

caramelized onions, figs, toasted walnuts, fresh rosemary and garlic oil . 13

### **goat cheese and braised mushroom**

arugula, lara chenal 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

### **heirloom tomato trofie**

trofie noodles, heirloom tomatoes, fresh garlic, torn basil, pecorino gran cru and sicilian olive oil . 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

### **veal bolognese**

bucatini noodles, basil and shaved parmigiano-reggiano . 18

## **entrée**

### **seared wild king salmon**

wilted swiss chard, wild mushrooms and truffle beurre blanc . 28

### **\*grilled new york strip**

roasted baby yukon potatoes, chimichurri and basil salt. 27

### **pan roasted free-range chicken breast**

organic red quinoa, pickled beets and pan jus . 18

### **grilled farmland pork chop**

wilted rapini, dried fruit compote and buttermilk fried onions . 24

### **provençale fish stew**

mussels, clams, seasonal fish, crostini and red pepper rouille . 22

### **\*sautéed beef tenderloin**

baby carrots, red wine reduction and red bliss potato chips . 33

### **duck two ways**

pan roasted breast and confit leg, escarole, crispy fillo dough and kumquat gastrique . 24

### **grilled new zealand lamb chop**

mustard-herb rub, julienne summer squash, candied curry fennel, artichoke mint purée and yogurt sauce . 27

## **sides . 5 each**

**roasted baby yukon potatoes**

**wilted swiss chard**

**sautéed baby carrots**

**julienne summer squash**

**organic red quinoa**

## beverages

**coke, diet coke, sprite, iced tea, lemonade and cranberry juice** . 2.50

**crater lake root beer** (355ml) . 4

**san pellegrino** (750ml) . 5

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

**dry soda** . 4

refined flavor, lightly sweet and all natural

**vanilla bean**

**kumquat**

**rhubarb**

**lavender**

**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

---

<b>bellevue</b>	<b>kirkland</b>	<b>seattle</b>	<b>woodinville</b>
425.502.6292	425.828.3772	206.829.2280	425.483.7129

**catering and event planning**  
206.838.3853

**[thepurplecafe.com](http://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