

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 - domaine pichot 'le peu de la moriette' . vouvray, france . 09

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

wine - peirano estate petite sirah . lodi, california . 08

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

wine - manuel olivier. hautes côtes de nuits. bourgogne, france . 07

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

wine - del rio 'claret' . rogue valley, oregon . 07

rich and creamy cheeses

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

wine - château d'argadens . bordeaux superieur, france . 05

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

wine - efeste sauvignon blanc . columbia valley, washington . 09

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

wine - graff spätlese riesling. mosel-saar-ruwer, germany . 09

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

wine - ogier 'héritages' . côtes-du-rhône, france . 07

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

wine - schroedel . crémant d'alsace, france . nv

aged and musty cheeses

brebichon corse . sheep's milk . france . 5

wine - glatzer gruner veltliner . carnuntum, austria . 09

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

wine - nine north cabernet sauvignon . napa valley, california . 07

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

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

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

wine - puydeval 'chevalier' syrah . languedoc-roussillon, france . 08

balarina . goat's milk . netherlands . 4

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

dry and nutty cheeses

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

wine - bramosia . chianti classico, italy . 07

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

wine - cortez de cima 'chamine' . alentejo, portugal . 07

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

wine - feudi di san gregorio 'rubrato' aglianico . campania, italy . 05

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

wine - botani muscatel seco . malaga, spain . 08

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

wine - ampelidae 'marigny-neuf' gamay . france . 05

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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 demiglace . 13

warm 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

grilled asparagus

crisp pancetta, truffle aioli and lemon zest . 11

grilled cheese crostini

classic reserve cheddar crostini and tomato basil soup . 9

crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 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 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, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 9/full 12

strawberry and prosciutto

baby spinach, sliced strawberries, sliced almonds, crispy prosciutto, sheep's feta and champagne vinaigrette . half 9/full 12

goat cheese and roasted pepper

mixed greens, laura chenele 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, 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

barbeque beef short rib

shredded beef short ribs, pickled red onion, nappa cabbage slaw and balsamic-chipotle bbq sauce on a brioche roll . 14

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

gorgonzola fig

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

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

'paella-style' fettuccine

black pepper fettuccine, clams, spanish chorizo, sweet peas, roasted red peppers, sweet onions, saffron and oven roasted tomato sauce . 19

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

sweet pea ravioli

sweet pea and tarragon ravioli, brown butter, mint, lemon zest, crispy prosciutto and pecorino sardo . 18

wild mushroom lasagna

herbs, cream, gruyere and cognac . 18

entree

***porcini crusted ahi tuna**

puttanesca sauce, grilled romaine, spanish olive oil and aged balsamic . 27

braised lamb shank

arugula mashed potatoes, mama 'lils pepper relish and natural jus . 25

free-range chicken marsala

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

pan roasted halibut

wilted spinach, citrus endive salad, avocado coulis and chile oil . 28

braised beef short rib

yukon gold potato puree, baby carrots, mushrooms, pearl onions and crispy pancetta . 25

***grilled beef tenderloin**

roasted cauliflower gratin, wilted spinach and toasted garlic herb butter . 33

wild mushroom meatloaf

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

pan roasted duck breast

star anise rub, confit duck leg, poached fingerling potatoes, sautéed escarole and orange duck jus . 24

sides . 5 each

grilled romaine

spanish olive oil and aged balsamic vinegar

garlic mashed potatoes

cauliflower gratin

lemon cream and gruyère

fingerlings and escarole

everyday three course menu

\$25

choice of starters

calamari
half purple chopped
grilled cheese crostini

entrée choices

lasagna
basil pesto pasta
chicken marsala
wild mushroom meatloaf

dessert choices

sea salt caramels
vanilla crème brulee
virgil's root beer sorbet

\$35

choice of starters

mini baked brie
bucheron goat cheese
tenderloin skewers

entrée choices

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

dessert choices

rhubarb shortcake slider
flourless chocolate cake
strawberry balsamic mousse
chocolate peanut s'more

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

beverages

coke, diet coke, sprite, orange soda, iced tea, lemonade, pink grapefruit 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

dry soda . 4

refined flavor, lightly sweet and all natural

cucumber

kumquat

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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