

purple

CAFÉ AND
WINE BAR

STARTERS

ARANCINI ALLA VODKA

local mushroom, fresh mozzarella, basil, parmigiano-reggiano

LAMB SKEWER

butternut hummus, pomegranate, sumac, spiced walnut, mint crème

ROASTED DELICATA (V)

spice-roasted squash, confit leek, apple balsamic, hazelnut

ENTREES

FRIED CHICKEN ROMANO

linguine, vodka sauce, asparagus, provolone, parmigiano-reggiano

PAN-SEARED STEELHEAD

wild mushroom dashi, chanterelle, roasted salsify, bonito

THAI NOODLE SALAD (V)

mango, linguine, cabbage, bell pepper, roasted peanut vinaigrette

BISTRO BURGER

sharp white cheddar, caramelized onion, black pepper & chive aioli, arugula

DESSERT

CRÈME BRULÉE

coffee & kahlua-soaked ladyfingers, whipped mascarpone, cocoa

LEMON SORBET (V)

spiced date syrup, walnut tuile

GORGONZOLA DATES

balsamic, marcona almond, sea salt

**SEATTLE
RESTAURANT
WE **

DINNER • 65

STARTER + ENTREE + DESSERT

WINE PAIRINGS • 50