

starters

fried marcona almonds 8.00	crispy pork belly <i>mostarda</i> 8.50	chicken liver mousse 8.50
burgundy snails <i>herb butter</i> 9.50	house cured duck landjaeger <i>dijon mustard</i> 8.50	roasted wagyu marrow bone <i>croutons, capers, herb salad</i> 10.50
warm marinated castelvetrano olives 7.00	wild pacific octopus <i>pimenton de la vera, oil cured olives, tarragon, olive oil, lemon juice</i> 10.50	house fermented tarragon pickle 3.00
chickpea fries <i>curry mayonnaise</i> 8.00	duck fried fingerling potatoes <i>gioli</i> 8.50	brochette du jour 7.50
georgie's brussels sprouts 9.00		foie gras terrine <i>preserves</i> 18.00

soups

soup du jour always a purée, with house baked bread 7.00
onion soup gratinée chicken and beef stock, croutons, gruyere 12.50



salads

prima greens mixed greens, red wine vinaigrette, pt. reyes blue cheese or cypress grove chevre 8.00/11.00 <i>add chicken breast or bay shrimp</i> 14.00/17.00
island caesar romaine, grilled crouton, anchovies, roasted garlic vinaigrette, parmigiano-reggiano 9.00/12.00 <i>add chicken breast or bay shrimp</i> 15.00/18.00
beet salad locally grown bibb lettuce, candied walnuts, marinated onions, fourme d'ambert, walnut vinaigrette 14.50
*salade nicoise rare grilled ahi, fingerling potatoes, baby spinach, apples, pecorino, marinated castelvetrano olives, hard boiled egg, dijon vinaigrette 17.00
salade lyonnaise frisée, house pancetta, poached egg, warm sherry vinaigrette, pain de mie croutons 13.50

chef/owner: sieb jurriaans
sous chef: eric "red" smith

*the state of washington would like you to know that eating raw and/or undercooked foods may be harmful to your health. we would like you to know that raw and/or undercooked foods are delicious!

small plates

les fromages see the board for our current selections, house made crackers, marmalade 4.75 for 1, 3 for 13.50
paté maison honeyed filberts, cornichons, whole grain mustard, sea salt 12.00
confit of muscovy duck leg puy lentils, frisée, warm red wine and bacon vinaigrette 14.50
charcuterie selection of house cured meats, fermented tarragon pickle 14.00
pan fried veal sweetbreads <i>apricot-thyme gastrique</i> 14.50
grilled lamb chops fried polenta, lavender, whole grain mustard and honey jus 15.50
burrata (4oz) truffle salt, tapenade, roasted garlic, extra virgin olive oil, sherry vinegar, croutons 12.50
*tartare de boeuf (limited availability) hand chopped to order, shallots, capers, sea salt, egg yolk 14.00
raclette roasted spring brook "reading" raclette style cheese, new potatoes, house cured lonza, cornichons 18.50

seafood small plates

calamari fritti wild caught atlantic squid, chickpea and rice flour, harissa rouille 12.50
house cold smoked salmon gravlax grilled rye crostini, mustard crème fraiche, caper-red onion slaw 12.50
truffled wild prawns marcona almonds, honey, sea salt, fines herbs, truffle oil 15.00
clams and chorizo washington clams, house made chorizo, white wine, basil, tomato coulis 13.50
*1/2 dozen oysters on the half shell white wine mignonette m.p
semolina crusted northwest oysters truffle mayonnaise 13.50
penn cove mussels: "à la marinière" white wine, shallots, celery, garlic 13.50 <i>with a side of fries</i> 17.50
"au cidre" blue mountain cider, house cured bacon, shallots, crème fraiche 13.50 <i>with a side of fries</i> 17.50

menu items and prices subject to change

prima bistro • dinner

entrees

fish frites

semolina crusted rock fish, fennel-red onion slaw, french fries, caper remoulade
15.00

*bistro burger

Painted Hills ground beef, house baked bun, watercress, red wine onions, aioli, Grafton Village Reserve Cheddar, french fries
17.50
split plate add 2.00

*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries
18.50
split plate add 2.00

cassoulet

lamb, pork belly, duck confit, house made toulouse sausage, rockwell beans, ham hock.
24.00

pan roasted washington natural half chicken

(please allow extra time)
polenta, braised endive, rosemary-gorgonzola pan jus
24.00

house pancetta and delicata squash risotto

parmigiano-reggiano
14.50

wild boar ragout

house made noodles, sun dried tomatoes, nicoise olives
18.50

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, fingerling potatoes
22.00

clams and chorizo

washington clams, house made chorizo, white wine, basil, tomato coulis
19.50

penn cove mussels:

"à la marinière" white wine, shallots, celery, garlic
19.50

with a side of fries

23.50

"au cidre"

blue mountain cider, house cured bacon, shallots, crème fraîche

19.50

with a side of fries

23.50

steak frites

Painted Hills naturally raised beef, pt Reyes blue cheese aioli, braised greens, french fries.

8oz hanger
27.00

*12oz new york strip
29.00

*6oz filet mignon
30.00

plats du jour

sunday

coq au vin
red wine braised washington natural chicken, chevre gnocchi, bacon, mushrooms
24.00

monday

bouillabaisse
mussels, clams, white fish, fingerling potatoes, croutons, rouille, saffron fumé
28.00

tuesday

choucroute garni
house made toulouse sausage, pork belly, pork loin, bacon, potatoes, house fermented sauerkraut, riesling, mustards
26.00

wednesday

moullard duck breast a l'orange
grilled endive, pommes dauphine, citrus jus
28.00

thursday

72 hour jarret de boeuf
wagyu beef, wild mushrooms, hand cut noodles, pan jus
26.00

friday and saturday

please see your server

on the side...

french fries
5.00

braised greens
5.00

fried polenta, honey-mustard jus
5.00

mixed greens, vinaigrette
5.00

puy lentils
5.00

house baked bread and butter
2.50



*the state of washington would like you to know that eating raw and/or under-cooked foods may be harmful to your health.
we would like you to know that raw and/or undercooked foods are delicious!