

prima bistro • • lunch

starters

**chicken liver
mousse**
9.50

fried cashews
*olive oil, sea salt,
piment
d'espelette*
8.50

**slow roasted
pork belly**
walnut pistou
9.50

**house fermented
tarragon
pickle**
3.00

burgundy snails
herb butter
9.50

**roasted wagyu
marrow bone**
*croutons, capers,
herb salad*
11.50

**crispy
carlton farms
pig ears**
chili gastrique
8.50

**warm marinated
castelvetrano
olives**
7.00

**duck fried
fingerling
potatoes**
aioli
8.50

foie gras terrine
preserves
18.00

**skillet roasted
vegetables**
*house made
fromage blanc*
10.50

chickpea fries
curry mayonnaise
9.50

salads

prima greens
*mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre*
8.00/11.00
add chicken breast or bay shrimp
14.00/17.00

island caesar
*romaine, grilled crouton, anchovies, roasted garlic vinaigrette,
parmigiano-reggiano*
9.00/12.00
add chicken breast or bay shrimp
15.00/18.00

beet salad
*locally grown bibb lettuce, candied walnuts, marinated onions,
fourme d'ambert, walnut vinaigrette*
16.00

***salade nicoise**
*rare grilled ahi, fingerling potatoes, baby spinach, apples,
french feta, marinated castelvetrano olives, hard boiled egg,
dijon vinaigrette*
19.00

*chef/owner: sieb jurriaans
chef de cuisine: eric "red" smith
sous chefs: zachary harris, doug spharler,
pastry chef: cassie mcculloch*

small plates

paté maison
*honeyed filberts, cornichons, whole grain
mustard, sea salt*
15.00

confit of muscovy duck leg
*puy lentils, frisée, warm red wine and
bacon vinaigrette*
17.50

charcuterie
*selection of house cured meats, fermented
tarragon pickle*
17.00

pan fried veal sweetbreads
apricot-thyme gastrique
14.50

grilled lamb chops
*fried polenta, lavender, whole grain mustard
and honey jus*
17.50

***tartare de boeuf** (limited availability)
*hand chopped to order, shallots, capers, sea
salt, egg yolk*
15.50

les fromages

*ripened in our own cheese cave
see the board for our current selections
with house made crackers & marmalade*
5.00 for 1, 3 for 14.00

calamari fritti
*atlantic squid, chickpea and rice flour,
harissa rouille*
13.00

house cold smoked salmon gravlax
*grilled rye crostini, mustard crème fraiche,
caper-red onion slaw*
14.50

truffled wild prawns
*marcona almonds, honey, sea salt, fines herbs,
truffle oil*
17.50

***1/2 dozen oysters on the half shell**
white wine mignonette
m.p

penn cove clams and chorizo
*house made chorizo,
white wine, basil, tomato coulis*
15.00

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
15.00
with a side of fries
19.00

prima bistro • lunch

entrees

*bistro burger

Painted Hills ground beef, house baked bun, watercress, red wine onions, aioli, Grafton Village Reserve Cheddar, french fries
18.00
split plate add 2.00

*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries
19.00
split plate add 2.00

prima reuben

house made rye bread, wagyu corned beef and sauerkraut, emmenthaler, harissa rouille, dijon mixed greens or fries
16.50

croque monsieur

house made pain de mie and berkshire parisian ham, gruyere, dijon, béchamel mixed greens or fries
16.50

croque madam

house made pain de mie and berkshire parisian ham, fried egg, gruyere, dijon, béchamel mixed greens or fries
18.50

red's sandwich

on a house baked demi-baguette, with mixed greens or fries. please see your server for today's creation
16.00

fish frites

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

clams and chorizo

washington clams, house made chorizo, white wine, basil, tomato coulis
22.00

penn cove mussels:

"à la marinière" white wine, shallots, celery, garlic
22.00
with a side of fries
26.00

quiche du jour

mixed greens
14.50

steak frites

Painted Hills beef,
port Reyes blue cheese aioli,
grilled broccolini, french fries.

*8oz hanger
28.00

*12oz new york strip
30.00

*6oz filet mignon
32.00

on the side...

french fries
5.00

mixed greens,
vinaigrette
5.00

grilled broccolini
7.00

puy lentils
5.00

fried polenta,
honey-mustard jus
5.00

house baked
bread and butter
3.00

fried egg
2.00



*the state of washington would like you to know that eating raw and/or undercooked foods may be harmful to your health. prima would like you to know that it's worth the risk!

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*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato relish, mixed greens, french fries
19.00
split plate add 2.00

pan roasted washington natural half chicken

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

summer squash and parisian ham risotto

parmigiano-reggiano
18.50

wild boar ragout with fresh pasta

pistou, marrow beans, shaved pecorino romano
23.00

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, fingerling potatoes
23.00

penn cove manila clams and chorizo

house made chorizo, white wine, basil, tomato coulis
22.00

penn cove mussels:

"à la marinière" white wine, shallots, celery, garlic
22.00
with a side of fries
26.00

steak frites

Painted Hills naturally raised beef,
pt reyes blue cheese aioli,
grilled broccolini, french fries.

*8oz hanger
28.00

*12oz new york strip
30.00

*6oz filet mignon
32.00

plats du jour

sunday

coq au vin

red wine braised washington natural chicken,
baby potatoes, bacon, mushrooms
26.00

monday

bouillabaisse

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

tuesday

*sofia farms veal chop

rösti potatoes, grilled washington asparagus, green
peppercorn sauce
26.00

wednesday

*moulard duck breast a l'orange

grilled endive, pommes dauphine, citrus jus
28.00

thursday

lamb shank provencal

superior farms lamb, castelvetrano olives, tomato
concasée, chickpeas, rosemary, colatura di alici
28.00

friday and saturday

please see your server

on the side...

french fries
5.00

grilled broccolini
7.00

fried polenta, honey-mustard jus
5.00

mixed greens, vinaigrette
5.00

puy lentils
5.00

house baked bread and butter
3.00