

# prima bistro

## starters

**\*rare grilled  
spanish iberico  
pork "pluma"**  
romesco  
18

**chicken liver  
mousse**  
croutons,  
cornichons  
9.5

**house fermented  
tarragon  
pickle**  
3.5

**fried cauliflower**  
truffle  
mayonnaise  
8.5

**roasted wagyu  
marrow bone**  
croutons, capers,  
herb salad  
11.5

**chickpea fries**  
curry mayonnaise  
9.5

**warm gougeres**  
7.5

**foie gras terrine**  
pickled mustard  
seed  
18

**burgundy snails**  
herb butter  
9.5

**warm marinated  
castelvetrano  
olives**  
7.5

**crispy  
carlton farms  
pig ears**  
chili gastrique  
8.5

**crispy pork belly**  
pickled apple,  
cider reduction  
9.5

**duck fried  
fingerling  
potatoes**  
aioli  
8.5

**fried cashews**  
olive oil, sea salt,  
piment  
d'espelette  
8.5

## small plates

**paté maison**  
honeyed filberts, cornichons, whole grain  
mustard, sea salt  
15

**confit of muscovy duck leg**  
puy lentils, frisée, warm red wine and  
bacon vinaigrette  
18.5

**charcuterie**  
selection of house cured meats, fermented  
tarragon pickle  
21

**pan fried veal sweetbreads**  
apricot-thyme gastrique  
15

**grilled lamb chops**  
fried polenta, lavender, whole grain mustard  
and honey jus  
18

**merguez sausage**  
house-made sausage, chickpeas, yoghurt,  
mint, argan oil  
14

**\*tartare de boeuf**  
(limited availability)  
hand chopped to order, shallots, capers, sea  
salt, egg yolk  
17

## les fromages

ripened in our own cheese cave  
see the board for our current selections  
with house made crackers &  
pickled mustard seed  
5 / one cheese  
14 / three cheeses

## salads

**prima greens**  
mixed greens, red wine vinaigrette,  
pt. reyes blue cheese or cypress grove chevre  
8 / 11  
add chicken breast or bay shrimp  
14 / 17

**island caesar**  
romaine, grilled crouton, anchovies, roasted garlic  
vinaigrette, parmigiano-reggiano  
9 / 12  
add chicken breast or bay shrimp  
15 / 18

**beet salad**  
locally grown bibb lettuce, candied walnuts, marinat-  
ed onions, fourme d'ambert, walnut vinaigrette  
18

**\*salade nicoise**  
rare grilled ahi, fingerling potatoes, baby spinach, ap-  
ples,  
ricotta salata, marinated castelvetrano olives,  
hard boiled egg, dijon vinaigrette  
19.5

**arugula salad**  
roasted goat cheese crottin, crouton, house cured  
bresaola, soft boiled quail egg, sherry vinaigrette  
16

**calamari fritti**  
atlantic squid, chickpea and rice flour,  
harissa rouille  
14

**house cold smoked salmon gravlax**  
grilled rye crouton, mustard crème fraiche,  
caper-red onion slaw  
16

**truffled wild prawns**  
marcona almonds, honey, sea salt, fines herbs,  
truffle oil  
18

**\*oysters on the half shell**  
white wine mignonette  
18 - half dozen / 36 - dozen

**penn cove clams and chorizo**  
house made chorizo,  
white wine, basil, tomato coulis  
16

**penn cove mussels "à la marinière"**  
white wine, shallots, celery, garlic  
16  
with a side of fries  
21

chef/owner: sieb jurriaans  
chef de cuisine: zachary harris  
sous chef: pete remey  
pastry chef: allyss taylor

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

prima would like you to know that it's worth the risk!

# prima bistro lunch

## **\*bistro burger**

*painted hills* ground beef, house baked bun, watercress, red wine onions, aioli, grafton village reserve cheddar, french fries

18.5  
split plate  
20.5

## **\*lamb burger**

chevre aioli, house baked bun, pickled pepper-tomato relish, arugula, french fries

19.5  
split plate  
21.5

## **prima reuben**

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

17

## **croque monsieur**

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

17

## **croque madam**

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

18.5

## **red's sandwich**

on a house baked demi-baguette, with mixed greens or fries. please see your server for

*today's creation*

17

## **fish frites**

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

16

## **clams and chorizo**

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

23

## **penn cove mussels:**

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

23

*with a side of fries*

28

## **quiche du jour**

mixed greens

15

## **steak frites**

*painted hills* beef, pt reyes blue cheese aioli, grilled broccolini, french fries.

### **\*8oz hanger**

29

### **\*12oz new york strip**

32

### **\*6oz filet mignon**

34

## **on the side...**

french fries

6

mixed greens,  
vinaigrette

6

fried polenta,  
honey-mustard jus

6

grilled broccolini

8

puy lentils with  
bacon

6

fried egg

2

house baked  
bread and butter

3

# prima bistro dinner

## entrees

### fish frites

semolina crusted rock fish, fennel-red  
onion slaw, french fries, caper remoulade  
16

### \*bistro burger

*Painted Hills* ground beef, house baked bun,  
watercress, red wine onions, aioli, grafton village  
reserve cheddar, french fries  
18.5  
split plate  
20.5

### \*lamb burger

chevre aioli, house baked bun, pickled pepper-tomato  
relish, arugula, french fries  
19.5  
split plate  
21.5

### pan roasted washington natural half chicken (please allow extra time)

polenta, braised endive, rosemary-gorgonzola pan jus  
24

### seasonal vegetable risotto

parisian ham, parmigiano-reggiano  
19.5

### dungeness crab pappardelle

horseradish butter, spinach, shallots, white wine  
24

### trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown  
butter sauce, fingerling potatoes  
23

### penn cove manila clams and chorizo

house made chorizo, white wine, basil, tomato coulis  
23

### penn cove mussels "à la marinière"

white wine, shallots, celery, garlic  
23  
with a side of fries  
28

## steak frites

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

\*8oz hanger  
29

\*12oz new york strip  
32

\*6oz filet mignon  
34

## plats du jour

### sunday

#### coq au vin

red wine braised washington natural chicken,  
potatoes, bacon, mushrooms  
26

### monday

#### bouillabaisse

mussels, clams, white fish, fingerling potatoes,  
croutons, rouille, saffron fumé  
28

### tuesday

#### \*venison chop basquaise

pipperade, potatoes, white wine,  
extra virgin olive oil  
28

### wednesday

#### wagyu beef cheek bourguignon

oyster mushrooms, root vegetables, bacon  
26

### thursday

#### smoked washington natural half chicken (served cold)

mayonnaise, cilantro-white bean salad, citrus  
vinaigrette  
24

### friday and saturday

please see your server

## on the side...

french fries  
6

grilled broccolini  
8

fried polenta, honey-mustard jus  
6

mixed greens, vinaigrette  
6

puy lentils with bacon  
6

house baked bread and butter  
3

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