

prima bistro

starters

chicken liver mousse
*croutons,
cornichons*
10

**warm marinated
castelvetrano
olives**
8

chickpea fries
curry mayonnaise
9.5

**duck fried fingerling
potatoes**
aioli
9

fried cashews
*olive oil, sea salt,
piment d'espelette*
9

warm gougeres
7.5

crispy pork belly
*pickled apple,
cider reduction*
10

**house fermented
tarragon pickle**
3.5

house made landjager
dijon
6

small plates

confit of muscovy duck leg
*puy lentils, frisée, warm red wine and
bacon vinaigrette*
21

farmer's plate
*charcuterie, artisanal cheeses, house pickles,
grapes, whole grain mustard*
19

pan fried veal sweetbreads
apricot-thyme gastrique
18

grilled lamb chops
*fried polenta, lavender, whole grain mustard
and honey jus*
21

soup and salads

soup du jour
*always a purée,
seabiscuit bakery baguette*
6.5

onion soup gratinée
chicken and beef stocks, crouton, gruyere
15

prima greens
*mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre*
8 / 12
add chicken breast
14

island caesar
*romaine, grilled crouton, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano*
9 / 13
add chicken breast
15

beet salad
*locally grown bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette*
19

***salade nicoise**
*rare grilled ahi, fingerling potatoes, mixed greens,
apples, ricotta salata, marinated castelvetrano olives,
hard boiled egg, dijon vinaigrette*
22

raclette
*roasted alpine cheese, potatoes
charcuterie, cornichons*
22

***tartare de boeuf**
(limited availability)
*hand chopped to order, shallots, capers, sea
salt, egg yolk*
18

calimar frit
rice and chickpea flour, harissa aioli
15

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
20
with a side of fries
25

*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!

*chef/owner: sieb juriaans
chef de cuisine: zachary harris
pastry chef: allyss taylor*

prima bistro

entrees

steak frites

*8oz *painted hills* beef hanger steak, pt reyes blue cheese aioli, grilled broccolini, french fries.
29

*bistro burger

painted hills ground beef, house baked bun, watercress, red wine onions, aioli, graffton village reserve cheddar, french fries
18.5
split plate
20.5

croque monsieur

seabiscuit bakery pain de mie, parisian ham, gruyere, dijon, béchamel
mixed greens or fries
17

croque madam

seabiscuit bakery pain de mie, parisian ham, fried egg, gruyere, dijon, béchamel
mixed greens or fries
18.5

seasonal vegetable risotto

house pancetta, parmigiano-reggiano
19.5

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
28
with a side of fries
33

quiche du jour

mixed greens
15

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, fingerling potatoes
24

on the side...

french fries
6

grilled broccolini
8

mixed greens,
vinaigrette
6

puy lentils with bacon
6

fried polenta,
honey-mustard jus
6

seabiscuit bakery baguette and butter
3

high end glass pours

*see wine list for all options

white

hubert brochard
2019 sancerre
loire, france

8.5 / 3oz gls
16 / 6oz gls
32 / 14oz pichet

this classic expression of the appellation with aromas and flavors of citrus, fresh herbs, and elderflower. The wine's medium weight and texture are lifted by firm acidity. Components of flint and limestone lend a strong mineral character to the finish, making it an appetizing wine for the table.

januik
2017 cold creek vineyard chardonnay
washington

8.5 / 3oz gls
16 / 6oz gls
32 / 14oz pichet

mike januik started working with cold creek vineyard in 1990, and it has always been his favorite chardonnay site in the state. He believes this site consistently produces chardonnay of the highest quality year after year. rich and elegant, the 2017 cold creek vineyard chardonnay has hints of orange blossom, bosc pear, crisp apple as well as a slight mineral quality. it has a rich creamy texture on the palate and a bright lengthy finish.

red

mark ryan long haul
2017 red blend
columbia valley, wa

9 / 3oz gls
18 / 6oz gls
36 / 14oz pichet

long haul is an outstanding wine and has an upfront, charming style that carries lots of darker berry fruits, tobacco, dried herbs, and savory earth aromas and flavors. It's medium to full-bodied, has ripe tannins, and is very much in the style of the vintage.

84% merlot
9% cabernet sauvignon
6% cabernet franc
1% petit verdot

domaine drouhin
2016 pinot noir
dundee hills, oregon

11.5 / 3oz gls
21.5 / 6oz gls
43 / 14oz pichet

2016 marks the third consecutive season of warm, dry and largely harmonious growing conditions. spring came early, and the vineyards enjoyed the warmer and drier weather. complex and expressive on the nose, there are aromas of flower petals, candied dark cherry and plum, interwoven with savory notes, sandalwood and a touch of oak. the first taste presents dark fruit flavors and cherry, with pink peppercorn, rhubarb and five-spices. ripe, well-integrated tannins are balanced by the graceful structure.

mark ryan dissident
2013 cabernet sauvignon
columbia valley, washington

12 / 3oz gls
24 / 6oz gls
48 / 14oz pichet

some of washington state's nest vineyards have provided fruit for the 2018 dissident. cabernet sauvignon from quintessence, klipsun and ciel du cheval and merlot from phinny hill and red willow are the foundation of this blend. It offers a deeper, richer style with lots of cassis, ground herbs, lead pencil, and earthy aromas and flavors. medium to full-bodied, pure, with terrific depth of fruit and purity

70% cabernet sauvignon

21% merlot

7% cabernet franc

2% petit verdot