

# prima bistro dinner

## starters

### chicken liver mousse

croutons,  
cornichons  
12

### house fermented tarragon pickle

3.5

### chickpea fries

curry mayonnaise  
9.5

### crispy pork belly

mostarda  
12

### warm gougeres

8

### foie gras terrine

preserves  
24  
with a glass of  
sauternes  
33

### warm marinated castelvetrano olives

8

### fried cashews

olive oil, sea salt,  
piment  
d'espelette  
9

### salt cod fritters

caper remoulade  
13

## salads

### prima greens

mixed greens, red wine vinaigrette,  
pt. reyes blue cheese or cypress grove chevre  
8 / 12  
add chicken breast or bay shrimp  
14 / 18

### island caesar

romaine, seabiscuit bakery croutons, anchovies,  
roasted garlic vinaigrette, parmigiano-reggiano  
9 / 13  
add chicken breast or bay shrimp  
15 / 19

### beet salad

bibb lettuce, candied walnuts,  
marinated onions, fourme d'ambert,  
walnut vinaigrette  
19

### salade niçoise

albacore belly in olive oil with piquillo peppers,  
potatoes in mustard vinaigrette, olives, haricot  
vert, cherry tomatoes, vermouth capers, hard  
boiled egg, provençal extra virgin olive oil  
24

### house cold smoked gravlax

radicchio, frisée, radish, preserved meyer lemon,  
honey-whole grain mustard vinaigrette  
19

## small plates

### paté maison

honeyed filberts, cornichons, whole grain  
mustard, sea salt  
18

### confit of muscovy duck leg

puy lentils, frisée, warm red wine and  
bacon vinaigrette  
23

### farmers plate

charcuterie, artisanal cheeses, house  
pickles, grapes, whole grain mustard  
19

### les fromages

see the board for our current selections  
with seabiscuit bakery crackers &  
house accompaniments  
6 / one cheese  
16 / three cheeses

### pan fried veal sweetbreads

apricot-thyme gastrique  
18

### grilled lamb chops

fried polenta, lavender, whole grain mustard  
and honey jus  
22

### \*tartare de boeuf

(limited availability)  
hand chopped to order, shallots, capers, sea  
salt, egg yolk, croutons  
22

### calamar frit

atlantic squid, chickpea and rice flour,  
harissa rouille  
15

### penn cove clams and chorizo

house made chorizo,  
white wine, oregano, tomato coulis  
22

### penn cove mussels "à la marinière"

white wine, shallots, celery, garlic  
22  
with a side of fries  
27

chef/owner: sieb jurriaans  
chef de cuisine: zachary harris  
sous chef: mandi wolf  
pastry chef: allyss taylor

\*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!

# prima bistro dinner

## entrees

### **\*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

### **\*steak frites**

*Painted Hills* hanger steak, *pt. Reyes* blue cheese aioli, grilled broccolini, french fries

29

### **pan roasted washington airline chicken breast**

polenta, braised endive, rosemary-blue cheese pan jus

28

### **seasonal vegetable risotto**

pancetta, parmigiano-reggiano

19.5

### **trout grenobloise**

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

25

### **penn cove manila clams and chorizo**

house made chorizo, white wine, oregano, tomato coulis

30

### **penn cove mussels "à la marinière"**

white wine, shallots, celery, garlic

30

with a side of fries

35

## 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

*Seabiscuit*  
bakery  
baguette with  
butter

3