

# prima bistro dinner

## starters

### chicken liver mousse

croutons,  
cornichons  
12.5

### house fermented tarragon pickle

3.5

### chickpea fries

curry mayonnaise  
9.5

### crispy pork belly

mostarda  
12.5

### warm gougeres

8.5

### 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  
9.5

## small plates

### paté maison

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

### farmers plate

charcuterie, artisanal cheeses, house  
pickles, grapes, whole grain mustard  
23

### confit of muscovy duck leg

puy lentils, frisée, warm red wine and  
bacon vinaigrette  
24

### raclette

alpine cheese, potatoes,  
cornichons, charcuterie  
24

### 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

### \*tartare de boeuf

(limited availability)

hand chopped to order, shallots, capers, sea  
salt, egg yolk, croutons  
25

### calamar frit

atlantic squid, chickpea and rice flour,  
harissa rouille  
16

### penn cove clams and chorizo

house made chorizo,  
white wine, oregano, tomato coulis  
24

### penn cove mussels "à la marinière"

white wine, shallots, celery, garlic  
24  
with a side of fries  
29

## soup and salads

### soup du jour

always a purée, seabiscuit bakery baguette  
7.5

### prima greens

mixed greens, red wine vinaigrette,  
pt. reyes blue cheese or cypress grove chevre  
9 / 13  
add chicken breast or bay shrimp  
15 / 19

### island caesar

romaine, seabiscuit bakery croutons, anchovies,  
roasted garlic vinaigrette, parmigiano-reggiano  
10 / 14  
add chicken breast or bay shrimp  
16 / 20

### beet salad

bibb lettuce, candied walnuts,  
marinated onions, fourme d'ambert,  
walnut vinaigrette  
20

### salade niçoise

island trollers wild pacific albacore, potatoes in  
mustard vinaigrette, olives, haricot vert, cherry  
tomatoes, vermouth capers, hard boiled egg,  
provençal extra virgin olive oil  
24

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,  
*beecher's white* cheddar, french fries

19

split plate

21

### **\*steak frites**

naturally raised beef, *pt. reyes* blue cheese aioli, grilled broccolini, french fries  
m.p.

### **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

26

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

house made chorizo, white wine, oregano, tomato coulis

34

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

white wine, shallots, celery, garlic

34

with a side of fries

35

## on the side...

french fries

6

mixed greens,  
vinaigrette

7

fried polenta,  
honey-mustard jus

7

grilled broccolini

8

puy lentils with  
bacon

7

sunny side up egg

2

*seabiscuit*  
bakery  
baguette with  
butter

3