

prima bistro dinner

starters

chicken liver mousse
croutons,
cornichons
13

**house fermented
tarragon pickle**
3.5

chickpea fries
curry mayonnaise
9.5

crispy pork belly
mostarda
13

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
24

confit of muscovy duck leg
puy lentils, frisée, warm red wine and
bacon vinaigrette
24

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

salads

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
11 / 15
add chicken breast or bay shrimp
17 / 21

beet salad
bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette
21

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

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

fried washington oysters
semolina flour, truffle mayonnaise
18

penn cove clams and chorizo
house made chorizo,
white wine, oregano, tomato coulis
26

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
26
with a side of fries

chef de cuisine: mandi fix
sous chef: jeremy robbinson

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entrees

***bistro burger**

painted hills ground beef, house baked bun, watercress, red wine onions, aioli,
beecher's white cheddar, french fries
20

***steak frites**

naturally raised beef, 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 risotto

pancetta, parmigiano-reggiano
19.5

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes
28



on the side...

french fries
6

grilled broccolini
8

mixed greens,
vinaigrette
7

puy lentils with
bacon
7

seabiscuit
bakery
baguette with
butter
4

fried polenta,
honey-mustard jus
7

sunny side up egg
2