

prima bistro dinner

appetizers

chicken liver mousse
croutons, cornichons
15

crispy pork belly
mostarda
13

warm gougeres
8.5

warm marinated castelvetrano olives
8

fried cashews
olive oil, sea salt, piment d'espelette
9.5

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

calamar frit
atlantic squid, chickpea and rice flour, harissa rouille
16

fried goose point oysters
semolina flour, truffle mayonnaise
19

salads

prima greens
mixed greens, red wine vinaigrette,
blue cheese or 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
22

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



chef de cuisine: mandi fix
sous chef: jeremy robbins

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small plates

farmers plate

charcuterie, artisanal cheeses, house pickles,
grapes, whole grain mustard
24

paté maison

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

pan fried veal sweetbreads

apricot-thyme gastrique
18

confit of muscovy duck leg

puy lentils, frisée, warm red wine and bacon vinaigrette
25

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
27

entrees

***bistro burger**

painted hills ground beef, *seabiscuit* bakery bun, watercress,
red wine onions, aioli, beecher's white cheddar, french fries
21

***steak frites**

painted hills teres major, blue cheese aioli, grilled broccolini, french fries
38

seasonal risotto

pancetta, parmigiano-reggiano
20

trout grenobloise

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

on the side...

french fries
6

mixed greens,
vinaigrette
7

grilled broccolini
8

puy lentils with
bacon
8

house fermented
tarragon pickle
3.5

seabiscuit
bakery
baguette with
butter
5

side dressings,
mayonnaises
and aiolis
1/ea

5 croutons
1.5

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*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!