

prima bistro dinner

starters

chicken liver mousse

croutons,
cornichons
15

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
9.5

crispy pork belly

mostarda
13

warm seabiscuit bakery gougeres

8.5

foie gras terrine

preserves
26

with a glass of
sauternes
35

warm marinated castelvetrano olives

8.5

fried cashews

olive oil, sea salt,
piment
d'espelette
9.5

burgundy snails

herb butter
14

small plates

paté maison

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

farmers plate

charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
27

confit of muscovy duck leg

puy lentils, frisée, warm red wine and
bacon vinaigrette
27

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,
blue cheese or chevre
10
add chicken breast or bay shrimp
18

island caesar

romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
12
add chicken breast or bay shrimp
20

beet salad

bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette
23

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
26

pan fried veal sweetbreads

apricot-thyme gastrique
18

*tartare de boeuf

(limited availability)
hand chopped to order, shallots, capers, sea
salt, egg yolk, croutons
27

calamar frit

atlantic squid, chickpea and rice flour,
harissa rouille
16

fried goose point oysters

semolina flour, truffle mayonnaise
19.5

penn cove clams and chorizo

house made chorizo,
white wine, oregano, tomato coulis
27.5

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
27.5
with a side of french fries
32.5

chef: sieb jurriaans
sous chefs: jeremy robbins
jenne hastings

substitutions politely declined

*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, *seabiscuit bakery* bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries

22

sub mixed greens or caesar for french fries

24/26

***steak frites**

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

40

sub mixed greens or caesar for french fries

42/44

fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade

24

sub mixed greens or caesar for french fries

26/28

pan roasted free range half washington chicken

(allow 30 minutes)

braised endive, fried polenta, blue cheese pan jus

32

wild gulf shrimp

fresh pasta, pomodoro crudo, extra virgin olive oil, basil, mint, piment d'espellete

28

seasonal risotto

pancetta, parmigiano-reggiano

22

trout grenobloise

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

28

eggplant and tomato tian

fig vincotto, bread crumbs, parmigiano-reggiano

25



substitutions politely declined

on the side...

french fries
6

mixed greens,
vinaigrette
8

grilled broccolini
9.5

puy lentils with
bacon
9

side dressings,
mayonnaises and
aiolis
1.5

*seabiscuit
bakery*
baguette with
butter
5

5 croutons
1.5