

prima bistro lunch

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

**wild spanish
octopus**
chermoula
16

soup and salads

soup du jour
always a purée
seabiscuit bakery baguette and butter
8

onion soup gratinée
chicken and beef stocks, croutons, gruyere
16

prima greens
mixed greens, red wine vinaigrette
10
with blue cheese or chevre
add 3
with chicken breast or bay shrimp
add 9

island caesar
romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
13
sub bouqerones for anchovies
add 3
with chicken breast or bay shrimp
add 9

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

salade lyonnaise
(allow extra time, sometimes eggs break!)
poached egg, frisée, bacon lardons, pain de mie
croutons, warm sherry vinaigrette
17

small plates

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

farmers plate
house made 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

raclette
roasted alpine cheese, potatoes,
cornichons, house cured meats
26

les fromages
see the board for our current selections
with 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, sherry vinegar, extra virgin
olive oil, croutons
28

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

fried goose point oysters
semolina flour, truffle mayonnaise
19.5

moules au poivre
mortar and pestle black pepper, parsley,
lemon
20

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 juriaans
sous chefs: jenne hastings
jeremy robbins

*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!

substitutions politely declined

prima bistro lunch

entrees

*bistro burger

painted hills ground beef, *seabiscuit bakery* bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
22

*steak frites

rotating steak cuts, french fries, blue cheese aioli
mp
with green peppercorn sauce
add 3
with grilled broccolini
add 8

fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade
24

trout grenobloise

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

eggplant and tomato tian

fig vincotto, bread crumbs, parmigiano-reggiano
25

les croques

baked ham & cheese sandwich on *seabiscuit bakery* pain de mie.
served with mixed greens in red wine vinaigrette

monsieur

parisian ham, bechamel & gruyere
19

madame

parisian ham, bechamel, gruyere, fried egg
21

provençal

parisian ham, bechamel, gruyere, tomato
21

prima

parisian ham, bechamel, gruyere, tomato, fried egg
23

sub mixed greens or caesar for french fries
add 2/ add 4

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

substitutions politely declined