

prima bistro

starters

chicken liver mousse
croutons,
cornichons
16

**house fermented
tarragon pickle**
3.5

chickpea fries
curry mayonnaise
9.5

crispy pork belly
mostarda
13

**warm seabiscuit
bakery gougeres**
9

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
with a drizzle of white truffle oil
add 2

onion soup gratinée
chicken and beef stocks, croutons, gruyere
17

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
19

small plates

paté maison
honeyed filberts, cornichons, whole grain
mustard, sea salt
18.5

farmers plate
house made charcuterie, artisanal cheeses,
house pickles, grapes, whole grain mustard
28

confit of muscovy duck leg
puy lentils, frisée, warm red wine and
bacon vinaigrette
29

raclette
roasted alpine cheese, potatoes,
cornichons, house cured meats
28

les fromages
see the board for our current selections
with crackers & house accompaniments
7 / one cheese
19 / three cheeses

pan fried veal sweetbreads
apricot-thyme gastrique
19

***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
20

penn cove clams and chorizo
house made chorizo,
white wine, oregano, tomato coulis
28

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
28
with a side of french fries
33

comes with 1 basket of seabiscuit
bakery baguette and butter

substitutions politely declined

chef: sieb jurriaans
sous chefs: jenne hastings
jeremy robbins

prima bistro dinner

entrees

*bistro burger

painted hills ground beef, *seabiscuit* bakery bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
23

*steak frites

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

fish frites

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

pan roasted free range half washington chicken

(allow 30 minutes)
braised endive, fried polenta, blue cheese pan jus
33

seasonal risotto

house pancetta, parmigiano-reggiano
24

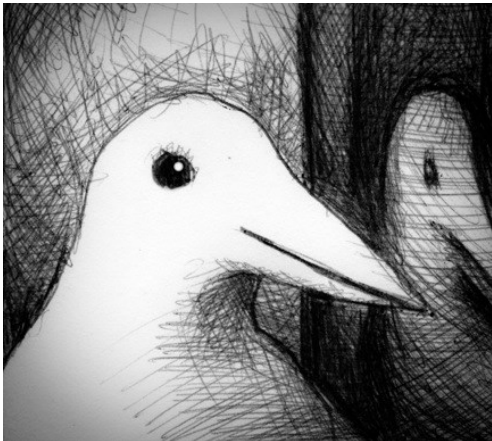
trout grenobloise

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

eggplant and tomato fian

fig vincotto, bread crumbs, parmigiano-reggiano
25

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



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.

plats du jour

42

sunday

coq au vin

red wine braised washington free range chicken leg & thigh, grilled breast, chevre gnocchi, lardons, mushrooms

suggested wine pairing
camino de navaherreros grenache

monday

bouillabaisse

mussels, clams, white fish, potatoes, croutons, rouille, saffron-pernod fumé

suggested wine pairing
l'ecole chenin blanc

tuesday

choucroute garni

salmon creek bone in pork chop, house made sausage, pork belly rillons, bacon, potatoes, riesling braised sauerkraut

suggested wine pairing
terenzuola vermentino

wednesday

moulard duck breast a l'orange
grilled endive, pommes dauphine, grand marnier, citrus pan jus

suggested wine pairing
chehalem pinot noir

thursday

cassoulet

lamb, pork, duck confit, house made toulouse sausage, white beans, ham hock, bread crumbs

suggested wine pairing
hedges estate syrah

friday and saturday

please see your server

on the side...

french fries
6

mixed greens,
vinaigrette
8

duck fat
mayonnaise
4

grilled broccolini
9.5

side dressings,
mayonnaises and
aiolis
1.5

puy lentils with
bacon
9

5 croutons
2

seabiscuit
bakery
baguette with
butter
5