

prima bistro dinner

starters

chicken liver mousse

croutons,
cornichons
16.5

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
9.5

crispy pork belly

mostarda
13.5

~burgundy snails

herb butter
16

~matiz sardines

extra virgin olive oil,
piquillo pepper, garlic,
capers
12

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

acorn bakery gougeres

9.5

fried haricot verte

rosemary and sage
Infused olive oil, garlic,
fines herbs
11

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, lardons, warm
red wine vinaigrette
32

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
22

*tartare de boeuf

(limited availability)

hand chopped to order, shallots, capers, sea
salt, egg yolk, sherry vinegar, extra virgin
olive oil, croutons
29

calamar frit

atlantic squid, chickpea and rice flour,
harissa rouille
16.5

fried goose point oysters

semolina flour, truffle mayonnaise
21

~penn cove clams and chorizo

house made chorizo,
white wine, oregano, tomato coulis
30

~penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
30
with a side of french fries
36

~ comes with 1 basket of essential
bakery baguette and butter

chef: sieb jurriaans
sous chefs: jenne hastings
jeremy robbins
pastry chef: jack lamey

substitutions politely declined

soup and salads

soup du jour

always a purée
essential bakery baguette and butter
9
with a drizzle of white truffle oil
add 2

prima greens

mixed greens, red wine vinaigrette
11
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
14
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
27

salade lyonnaise

(allow extra time, sometimes eggs break!)
poached egg, frisée, bacon lardons, pain de mie
croutons, warm sherry vinaigrette
22

*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, *essential bakery* potato bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
23.5

*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
24.5

pan roasted free range half northwest chicken

(allow 30 minutes)
braised endive, fried polenta, blue cheese pan jus
34

seasonal risotto

house pancetta, parmigiano-reggiano
25

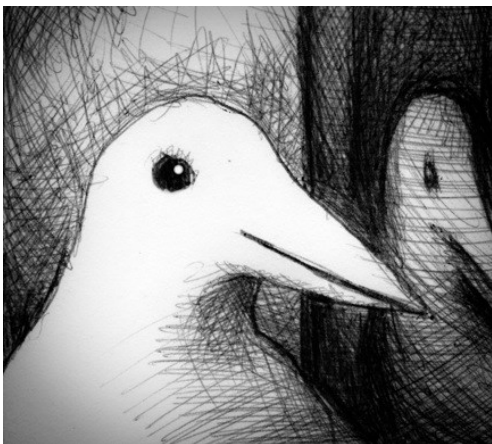
trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes
29

eggplant and tomato fian

fig vincotto, bread crumbs, parmigiano-reggiano
26

sub mixed greens or caesar for french fries
add 4/ add 6



substitutions politely declined

plats du jour

sunday

poulet au écrivisses

young chicken crapaudine, crayfish, lobster and chicken stocks, tomato concassé, roasted fennel, tarragon, cream
42

suggested wine pairing
off & hunter house white

monday

bouillabaisse

mussels, clams, white fish, potatoes, croutons, rouille, saffron-pernod fumé
44

suggested wine pairing
l'ecole chenin blanc

tuesday

caille farci

spanish quail stuffed with house made sausage and duck livers, caramelized shallot, grapes, verjus
36

suggested wine pairing
nicolas potel gamay

wednesday

magret de canard a l'orange

moulard duck breast, grilled endive, pommes dauphine, grand marnier, citrus pan jus
44

suggested wine pairing
chehalem pinot noir

thursday

navarin de jarret d'agneau

braised umpqua valley lamb shank, potatoes, spring vegetables, oil cured olives, parsley, extra virgin olive oil
46

suggested wine pairing
off & hunter house red

friday and saturday

please see your server

on the side...

french fries
7

duck fat
mayonnaise
4

side dressings,
mayonnaises and
aiolis
2.5

mixed greens,
red wine
vinaigrette
8

essential bakery
baguette with
butter
7

5 croutons
3