

# prima bistro lunch

## starters

### chicken liver mousse

croutons,  
cornichons  
16.5

### house fermented tarragon pickle

3.5

### chickpea fries

curry mayonnaise  
9.5

### crispy pork belly

mostarda  
14

### ~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  
34

### 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  
24

### \*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, lardons, pain de mie  
croutons, warm sherry vinaigrette  
22

# prima bistro lunch

## entrees

### \*bistro burger

*Painted Hills* ground beef, *Essential Bakery* potato bun, watercress,  
red wine onions, aioli, *Beecher's* white cheddar, french fries  
24

### \*steak frites

*Painted Hills* teres major, french fries, blue cheese aioli  
36  
with green peppercorn sauce  
add 3

### fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade  
24.5

### db.l.t.

house moulard duck bacon, bibb lettuce, vine ripe tomato,  
duck fat mayonnaise, dijon, hoagie roll, mixed greens  
22.5

## les croques

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

### monsieur

parisian ham, bechamel & gruyere  
20

### madame

parisian ham, bechamel, gruyere, fried egg  
22

### provençal

parisian ham, bechamel, gruyere, tomato  
22

### prima

parisian ham, bechamel, gruyere, tomato, fried egg  
24

sub mixed greens or caesar for french fries  
on any item served with fries  
add 4/ add 6

## 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

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!