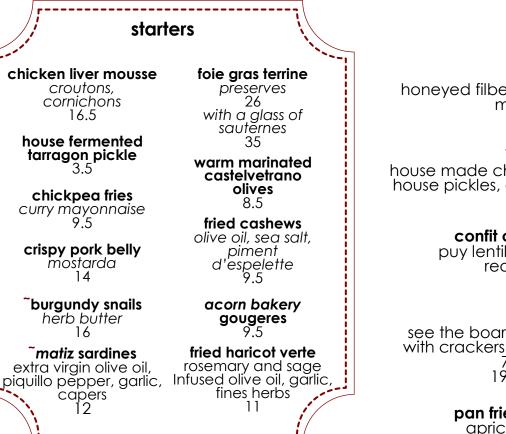
p<mark>rima bistro</mark> dinner



salads

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 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

for parties of 8 or more: one check will be presented with an included 20% gratuity.

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!



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

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

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

on the side... mixed greens, red wine french fries 7 vinaigrette duck fat mayonnaise essential bakery 4 baguette with side dressings, mayonnaises and 7 aiolis 2.5 5 croutons 3

substitutions politely declined