

prima bistro dinner

starters

chicken liver mousse

*croustons,
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

*charcuterie, artisanal cheeses,
house pickles, grapes, whole grain mustard*
28

raclette

*roasted alpine cheese, potatoes,
cornichons, charcuterie*
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, croustons*
29

calamar frit

*atlantic squid, chickpea and rice flour,
harissa rouille*
18

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

from our farm, intimis farm

please see your server for availability

heirloom radishes

sea salted brittany butter
9

*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

soups and salads

soup du jour

*always a purée
baguette and butter*
9

*with a drizzle of white truffle oil
add 2*

onion soup gratinée

chicken and beef stocks, croustons, gruyere
18

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, croustons, 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 tinned pacific albacore, potatoes in
mustard vinaigrette, olives, haricot vert, cherry
tomatoes, vermouth capers, hard boiled egg,
bibb lettuce, extra virgin olive oil*
27

*salade lyonnaise

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

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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...

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