

# 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

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

### raclette

*roasted alpine cheese, potatoes,  
cornichons, charcuterie*  
28

### moullard duck leg confit

*puy lentils, frisée, lardons, warm  
red wine vinaigrette*  
38

### 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*  
26

### \*tartare de boeuf

*(limited availability)*

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

32

### calamari

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

19

### 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

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.

## 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, croutons, 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, 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 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  
croutons, warm sherry vinaigrette*  
22

# prima bistro lunch

## entrees

### \*bistro burger

painter hills ground beef, essential bakery potato bun, watercress,  
red wine onions, aioli, becher's white cheddar, french fries  
24

### \*steak frites

painter hills teres major, french fries, blue cheese aioli  
38  
with green peppercorn sauce  
add 4

### 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

### trout grenobloise

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

## 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!

# 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  
24

### \*steak frites

*painted hills* teres major, french fries, blue cheese aioli  
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### 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  
36

### 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

## plats du jour

38/ea

### sunday

#### coq au vin

red wine braised washington free range chicken hindquarters, chevre gnocchi, lardons, mushrooms

suggested wine pairings

*gls: stoller pinot noir*

*btl: eyrie vineyard pinot noir*

### monday

#### bouillabaisse

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

suggested wine pairings

*gls: la bicicleta tempranillo blanco*

*btl: pegau cotes du rhone blanc*

### tuesday

#### choucroute garnie

house fermented sauerkraut braised in riesling with bacon and caraway. grilled pork loin, pork belly confit, house made sausage, uli's weisswurst, parisian ham, potatoes, served with mustards and munster d'alsace

suggested wine pairings

*gls: jean vullien vin de savoie*

*btl: trimbach riesling*

### thursday

#### cassoulet

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

suggested wine pairing

*gls: hedges syrah*

*btl: calvet croze-hermitage*

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aiolis  
2.5

mixed greens,  
red wine  
vinaigrette  
8

essential bakery  
baguette with  
butter  
7

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substitutions politely declined

# prima bistro

## 3-5 menu

**prima greens**  
mixed greens, red wine vinaigrette  
11  
with blue cheese or chevre  
add 3

**fried cashews**  
olive oil, sea salt, piment d'espelette  
9.5

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

**chickpea fries**  
curry mayonnaise  
9.5

**calamari**  
chickpea and rice flour, harissa rouille  
19

**fried goose point oysters**  
semolina flour, truffle mayonnaise  
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romaine, croutons, anchovies, roasted garlic vinaigrette, parmigiano-reggiano  
14  
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8.5

**crispy pork belly**  
mostarda  
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*croutons,*  
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**paté maison**  
honeyed filberts, cornichons, whole grain mustard  
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white wine, shallots, celery, garlic  
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## happy hour 3-5

### drinks

dollar off drafts and glass pour wines  
\$8 well drinks

happy hour red, white or rosé  
8 / glass 14 / pichet

**food 9/ea**  
**brochette du jour**  
rotating sauce

**house falafels**  
harissa aioli, curry mayonnaise

**mini croque monsieur**

**wild gulf shrimp**  
olive oil, sea salt, ras el hanout

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