

prima bistro dinner

starters

chicken liver mousse

*croutons,
cornichons*
16.5

house fermented tarragon pickle

3.5

chickpea fries

curry mayonnaise
10

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
28
*with a glass of
sauternes*
37

warm marinated castelvetrano olives

10

fried cashews

*olive oil, sea salt,
piment
d'espelette*
10

acorn bakery gougeres

10

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

mouillard 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*
9 / one cheese
25/ 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
22

penn cove clams and chorizo

*house made chorizo,
white wine, oregano, tomato coulis*
32

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
32
with a side of french fries
38

*chef de cuisine: jeremy robbins
sous chef: jenne hastings
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!

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 4*

*with chicken breast or bay shrimp
add 9*

beet salad

*bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette*
24

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*
24

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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
25

*steak frites

painted 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

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
32

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

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