

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

muscovy 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 fritti

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

substitutions politely declined

soups and salads

soup du jour

always a purée
essential bakery 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
10
with blue cheese or chevre add 3
add chicken breast or bay shrimp 7

island caesar

romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
14

sub bouqerones for anchovies add 4
add chicken breast or bay shrimp 7

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

prima bistro dinner

entrees

*bistro burger

painted hills ground beef, artisan bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
25

*steak frites

painted hills beef, french fries, blue cheese aioli
8oz hanger 38
6oz filet mignon 48
add green peppercorn sauce for 5

fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade
22

pan roasted free range half northwest chicken

(allow 30 minutes)
braised endive, fried polenta, blue cheese pan jus
36

risotto

arborio rice, seasonal vegetables, parmigiano-reggiano
23
with house pancetta add 4

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

on the side...

french fries
7

duck fat
mayonnaise
4

side dressings,
mayonnaises and
aiolis
1.5

mixed greens,
red wine
vinaigrette
7

essential bakery
baguette with
butter
7

5 croutons
5

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

wednesday

duck a l'orange

moulard duck breast, pommes dauphine, belgian endive, orange supremes, grand marnier pan jus

suggested wine pairing

gls: briccotondo barbera

btl: yohan lardy moulin a vent

thursday

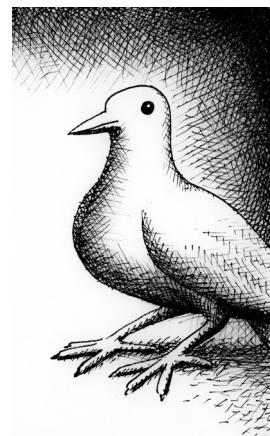
cassoulet

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

suggested wine pairing

gls: hedges syrah

btl: calvet croze-hermitage



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!