

# prima bistro lunch

## 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

# prima bistro lunch

## entrees

### \*bistro burger

*painted hills* ground beef, artisan bun, water-cress, 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

### db.i.t.

house moulard duck bacon, bibb lettuce, vine ripe tomato, duck fat mayonnaise, dijon, hoagie roll, mixed greens  
20

### trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes  
32

### risotto

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

## 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  
21

### madame

parisian ham, bechamel, gruyere, fried egg  
23

### provençal

parisian ham, bechamel, gruyere, vine ripe tomato  
23

### prima

parisian ham, bechamel, gruyere, vine ripe tomato, fried egg  
25

### half croque monsieur with soup du jour

16

### half croque madame with soup du jour

18

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  
1.5

mixed greens,  
red wine  
vinaigrette  
8

essential bakery  
baguette with  
butter  
7

5 croutons  
5

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!