

# 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  
16

### 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 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

#### poulet au écrivisses

young chicken crapaudine, crayfish, lobster and chicken stocks, tomato concassé, roasted fennel, tarragon, cream

42

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

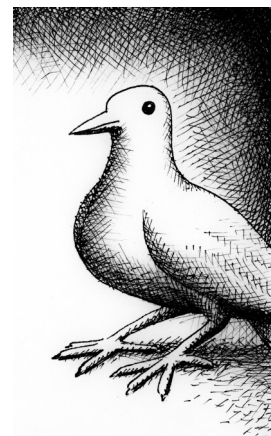
#### navarin de jarret d'agneau

braised umpqua valley lamb shank, potatoes, spring vegetables, oil cured olives, parsley, extra virgin olive oil

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!