

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

little red hen 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

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

soups and salads

soup du jour

always a purée

little red hen bakery baguette and butter
9

with a drizzle of white truffle oil add 2

prima greens

mixed greens, red wine vinaigrette
10

with blue cheese or chevre add 3

with chicken breast or bay shrimp add 7

island caesar

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

*sub bougerones for anchovies add 4
with chicken breast or bay shrimp add 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

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, crostini*
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

for parties of 8 or more: one check will be presented
with an included 20% gratuity.

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

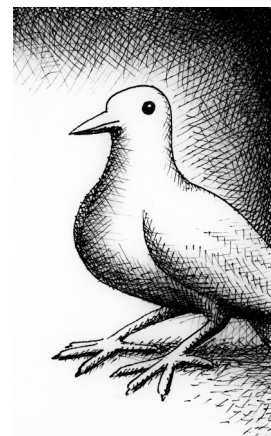
navarin de jarret d'agneau

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!