

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 vert
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
28

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

*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!

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
12oz ribeye 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

shrimp espelette

wild gulf shrimp, fresh linguine, tomato-espelette pepper sauce,
basil, mint, extra virgin olive oil
28

risotto

arborio rice, seasonal vegetables,
parmigiano-reggiano 23
with parisian ham 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

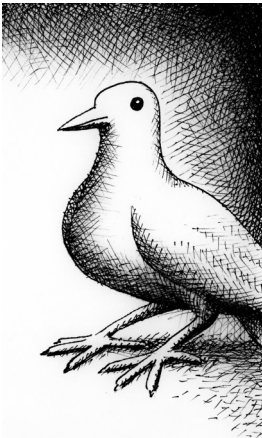
duck fat
mayonnaise
4

side dressings,
mayonnaises and
aiolis
1.5

mixed greens,
red wine
vinaigrette
7

little red hen
bakery
baguette with
butter
7

5 croutons
5



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