

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

**duck fried fingerling
potatoes**
aioli
10

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

raclette
roasted alpine cheese, potatoes,
cornichons, charcuterie
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

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

executive chef/owner: sieb jurriaans
chef de cuisine: jeremy robbins
sous chef: jenne huckleberry
pastry chef: jack lamey

substitutions politely declined

for parties of 6 or more: one check will be presented
with an included 20% gratuity.

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
11
with blue cheese or chevre add 5
with chicken breast add 8
with bay shrimp add 11

island caesar
romaine, croutons, anchovies, roasted garlic
vinaigrette, parmigiano-reggiano
14
sub bouqerones for anchovies add 4
with chicken breast add 8
with bay shrimp add 11

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

*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!

prima bistro
dinner
entrees

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

***lamb burger**
umpqua valley ground lamb, artisan bun, arugula,
pickled jalapeno-tomato relish,
chevre aioli, french fries
28

***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

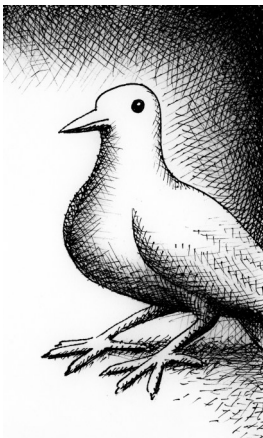
pan roasted free range half northwest chicken
(allow 30 minutes)
braised endive, fried polenta, blue cheese pan jus
36

wild boar ragoût
house made noodles, mushrooms,
pecorino romano
38

risotto
arborio rice, seasonal vegetables,
parmigiano-reggiano
23
with parisian ham add 4
with a 4oz pan seared salmon filet add 14

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

sub mixed greens or caesar for french fries
add 4/ add 6



substitutions politely declined

plats du jour
38/ea

sunday

coq au vin

red wine braised washington free range
chicken hindquarters, chevre gnocchi,
lardons, mushrooms

monday

bouillabaisse

mussels, clams, white fish, potatoes, croutons,
rouille, saffron-pernod fumé

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

wednesday

magret de canard au calvados

moulard duck breast, pommes flambé,
fondant potatoes, calvados pan jus, crème
fraiche

thursday

cassoulet

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

on the side...

french fries 7	mixed greens, red wine vinaigrette 8
duck fat mayonnaise 4	little red hen bakery baguette with butter 7
side dressings, mayonnaises and aiolis 1.5	5 crostini 5
4oz pan seared salmon filet 15	