

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

**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 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

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!

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entrees

***bistro burger**

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

db.l.t.

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

trout grenobloise

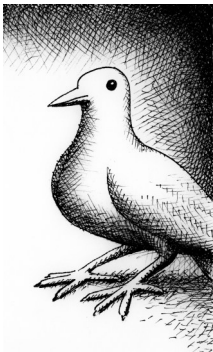
pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes
32

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



les croques

baked ham & cheese sandwich on
little red hen bakery pain de mie
served with mixed greens in
red wine vinaigrette

monsieur

parisian ham, bechamel, dijon, gruyere
21

madame

parisian ham, bechamel, dijon, gruyere,
fried egg
23

provençal

parisian ham, bechamel, dijon, gruyere,
vine ripe tomato
23

prima

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

**half croque monsieur with
soup du jour**

16

**half croque madame with
soup du jour**

18

on the side...

french fries
7

duck fat
mayonnaise
4

side dressings,
mayonnaises and
aiolis
1.5

4oz pan seared
salmon filet
15

mixed greens,
red wine
vinaigrette
8

little red hen
bakery
baguette with
butter
7

5 crostini
5

substitutions politely declined