

# prima bistro

## dinner

### starters

**chicken liver mousse**  
croutons,  
cornichons  
17

**house fermented  
tarragon pickle**  
3.5

**chickpea fries**  
curry mayonnaise  
12

**crispy pork belly**  
mostarda  
14

**burgundy snails**  
herb butter  
17

**grilled spanish octopus**  
chermoula  
18

**duck fat fried  
fingerling potatoes**  
aioli  
13

**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  
12

**caramelized brussels  
sprouts**  
garlic, fines herbs,  
sea salt  
14

### soups

**soup du jour**  
always a purée  
*little red hen bakery* baguette and butter  
9  
with a drizzle of white truffle oil add 2

**onion soup gratinée**  
chicken and beef stocks, croutons,  
gruyere  
19

### 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  
29

**les fromages**  
see the board for our current selections  
with crackers & house accompaniments  
10 / one cheese  
28/ three cheeses

**pan fried veal sweetbreads**  
apricot-thyme gastrique  
26

**\*tartare de boeuf**  
(limited availability)  
hand chopped to order, shallots, capers,  
sea salt, *intimis farm* free range egg yolk,  
sherry vinegar, extra virgin  
olive oil, crostini  
32

**calamari fritti**  
atlantic squid, fried chickpeas, chickpea  
and rice flour, harissa rouille  
18

**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

### salads

**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  
with side 4oz salmon filet add 15

**island caesar**  
romaine, croutons, anchovies, roasted garlic  
vinaigrette, parmigiano-reggiano  
15  
sub bougerones for anchovies add 4  
with chicken breast add 8  
with bay shrimp add 11  
with side 4oz salmon filet add 15

**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 *intimis farm* free range egg, frisée,  
lardons, pain de mie croutons, warm sherry  
vinaigrette  
24

executive chef/owner: sieb jurriaans  
chef de cuisine: jeremy robbins  
sous chef: jenne huckleberry  
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 6 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  
26

**\*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  
39  
12oz ribeye  
49  
add green peppercorn sauce for 5

**fish frites**  
semolina crusted rockfish, fennel-red onion slaw,  
french fries, caper remoulade  
23

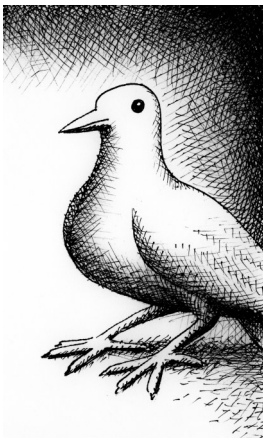
**pan roasted free range half northwest chicken**  
(allow 30 minutes)  
braised endive, fried polenta, blue cheese pan jus  
36

**wild boar ragout**  
house made noodles, mushrooms,  
pecorino romano  
38

**risotto**  
arborio rice, seasonal vegetables,  
parmigiano-reggiano  
24  
with house pancetta add 4  
with a 4oz pan seared salmon filet add 14

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

sub mixed greens or caesar for french fries  
add 5/ add 7



substitutions politely declined

plats du jour  
39/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 9
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	

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