

prima bistro lunch

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
15

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 oil, garlic
12

roasted marrow bone
(allow extra time)
fines herbs-caper
salad, crostini
22

soup 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
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 *intimis*
farm free range egg, bibb lettuce, extra virgin ol-
ive 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

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

gravlax

house cured and smoked salmon, rye
crostini, pickled red onion-fines herbs salad,
dijon crème fraiche.
18

oeufs en meurette

button mushrooms, shallots, bacon, red
wine, demi-glace, pain de mis croutons,
poached *intimis farm* eggs
24

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

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

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

substitutions politely declined

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 rotating bistro cut
38
12oz ribeye
49
add maître d'hotel butter for 3
add green peppercorn sauce for 5

fish frites

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

pan roasted half chicken

(allow extra time)
mary's free range heirloom chicken, braised
endive, fried polenta, blue cheese pan jus
36

shrimp espelette

wild gulf shrimp, tomato-espelette sauce, basil, mint, extra virgin olive oil
34

risotto

arborio rice, seasonal vegetables,
parmigiano-reggiano
24
with house pancetta add 4
with a 4oz pan seared salmon filet add 15

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

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
9

braised greens
9

little red hen
bakery
baguette with
butter
7

5 crostini

substitutions politely declined

tree nut allergy warning—cashews fried in main fryer

*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!