

# 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 fraîche.  
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 lunch

## entrees

### \*bistro burger

*painted hills* ground beef, artisan bun, water-cress, 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'hôtel butter for 3  
add green peppercorn sauce for 5

### fish frites

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

### db.l.t.

house moulard duck bacon, bibb lettuce, vine ripe tomato, duck fat mayonnaise, dijon, hoagie roll, mixed greens  
22

### trout grenobloise

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

### 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

**baguette sandwich**  
prosciutto, gruyere, butter,  
cornichons, dijon  
12

## 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  
22

### madame

parisian ham, bechamel, dijon, gruyere,  
fried *intimis farm* egg  
24

### provençal

parisian ham, bechamel, dijon, gruyere,  
vine ripe tomato  
24

### prima

parisian ham, bechamel, dijon, gruyere,  
vine ripe tomato, fried *intimis farm* egg  
26

**half croque monsieur with  
soup du jour**

19

**half croque madame with  
soup du jour**

20

## 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  
5

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!