prima bistro dinner

starters

chicken liver mousse
croutons, cornichons
17

foie gras terrine
preserves
28

house fermented tarragon pickle
3.5

warm marinated castelvetrano olives
10

chickpea fries
curry mayonnaise
12

fried cashews
olive oil, sea salt, piment d'espelette
10

crispy pork belly
mostarda
14

little red hen bakery gougeres
10

burgundy snails
herb butter
17

fried haricot vert
rosemary and sage infused oil, garlic
12

grilled spanish octopus
chermoula
18

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

duck fat fried fingerling potatoes
aioli
15

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 bouqerones 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 arm free range 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 chefs: suzy reynolds, billy mccabe

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

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

farmer's board
charcuterie, artisanal cheeses, house pickles, grapes,whole grain mustard
28

tinned fish board
baguette, crackers,house pickles, kewpie mayonnaise, sea salt
(please see our tinned fish menu for selections and pricing)

raclette
roasted alpine cheese, potatoes, cornichons, charcuterie
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 vianigrette
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)
and chopped to order, shallots, capers, sea salt, intimis farm free range egg yolk
32

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

fried goose point oysters
semolina flour, truffle mayonnaise
22

penn cove clams and chorizo
house made chorizo white wine, tomato coulis, oregano, extra virgin olive oil
32

penn cove mussels "à la marinière"
white wine, shallots, celery, garlic
32
with a side of french fries (moules frites)
38

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! .

prima bistro dinner

entrees

***bistro burger**
painted hills ground beef, brioche bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries
26

***lamb burger**
umpqua valley ground lamb, brioche bun, arugula, pickled jalapeño-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
mary's free range heirloom chicken, 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
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

plats du jour

42 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 fumét

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 a la normande
moulard duck breast, fondant potatoes, braised apples, calvados-creme fraiche pan jus

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

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
3

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