# prima bistro lunch

## 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 lunch

## 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 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 mâitre 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

**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

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 intimisfarm 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 aioli is
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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