

## a few words:

“The cream of La Jolla dining...fresh seafood, imaginatively prepared”  
Hollywood Reporter

“George’s is successful because it offers an authentic experience of fine food, without games being played with the food which is creatively presented. The presentation of the selection is not an end in itself but to direct attention to the selection’s taste as its most important reason to be.”  
Bob Koczor, Golf Today Magazine

“That rarity, a Seaside showplace that also serves superb food” Bon Appetit

“San Diego’s food scene, where the taco stand once reigned supreme, has been elevated by the arrival of chefs who understand the power of ingredients. Trey Foshee moved here to brush up on his surfing. Whether you sit inside or on the terrace, the ocean views will make clear why the seafood tastes so fresh.”  
Ann Shields, Travel & Leisure

“His dish is fresh....reflective of the subtle, sophisticated and harmonious food (Executive Chef Trey) Foshee is known for.” Judi Strada, San Diego Magazine

## accolades:

**Best of the Best**  
**Best Dining With A View**  
**Most Romantic**  
**Best Outdoor Dining**  
San Diego Magazine  
California Restaurant Association

**One of the World’s Top 10 Restaurants 2006**  
Fodor’s Choice

**Chef of the Year**  
California Restaurant Association

**America’s Ten Best New Chefs**  
Food & Wine Magazine

**San Diego’s Most Popular Restaurant**  
Zagat Guide to San Diego

**Fine Dining Hall of Fame Award**  
Nation’s Restaurant News

**Top Restaurants USA**  
DiRoNA Award

**Award of Excellence**  
Wine Spectator Magazine

**AAA Four Diamond Award Rating**  
Automobile Club of California

# special event menu

Canapes must be ordered 3 business days prior to the event date.

Canapes are bite size and priced per piece.

There is a (10) piece minimum order for each selection.

## cold canapes

**Tuna Tartare** : 3

cucumber, daikon, wasabi sprouts

**Japanese Hamachi** : 3

sea beans, radish, sesame, lemon oil, soy gelee

**Oysters on the Half Shell** : 2.50

with mignonette

**Beef Tartare** : 3

cucumber, oyster, horseradish sabayon

**Ricotta-Pomegranate Crostini** : 2.50

## warm canapes

**Marinated Mushroom Bruschetta** : 3

with ricotta and basil

**Dungeness Crab Cake** : 3.5

with spicy aioli

**Crispy Fried Shrimp** : 3

with tamarind sauce

**Miso Marinated Beef Skewer** : 2.75

with scallions

**Miso Seared Tuna** : 3

with shiitake mushrooms

**Crispy Polenta** : 2.75

bacon-onion chutney, sunny side up quail egg

**Spicy Cheese Sticks** : 2.25

**Lobster Falafal** : 3.50

Meyer lemon yogurt

# special event dinner menu

Any party over 18 people must pre-select a menu.

Any appetizers chosen from this page will be served to all guests.

All menu items are subject to change and availability.

## raw + cold

> please select one

**Pacific Oysters** : 14  
cocktail sauce and mignonette

**Japanese Hamachi** : 12  
radish, cucumber, sesame, lemon oil, soy gelee

**“Fish Tacos”** : 15  
yellowfin tuna, fried avocado, corn nuts

**Dungeness Crab** : 14  
avocado, Buddha’s hand, endive, tangerines

**Artisanal Charcuterie Plate** : 14

## salads

> please select one

**Date Salad** : 12  
arugula, goats cheese, walnuts, pomegranate vinaigrette

**Organic Milpa Farms Baby Greens** : 11  
Chino Farms vegetables, sherry vinaigrette

**Winter Fruits** : 13  
La Quercia prosciutto, chicories, ricotta-pomegranate crostini

**Romaine, Celery Heart and Fennel** : 11  
white bean-salsa verde, toasted bread crumbs, piquillo oil

**Smoked and Grilled Local Octopus** : 12  
beet tzatziki, pickled fennel salad

**Chino Farms Carrots** : 13  
Indian spiced yogurt, crushed almonds, kumquat, cilantro, orange honey

## soups

> please select one

**Fennel and Spinach Soup** : 11  
mussel-saffron cream, poached apple, fried mussels

**Chino Farms Minestrone** : 11  
a seasonal minestrone with condiments

# special event dinner menu

Any party over 18 people must pre-select a menu.  
All menu items are subject to change and availability.

Groups of 18+ select up to three entrees

Groups of 80+ please select two entrees

## seafood

> entree preparations change daily and are available upon request

**Loch Duart Salmon** : 30

**Petrale Sole** : 30

**Mano De Leon Scallops** : 30

**Local Yellowtail** : 28

## meat + poultry

**Grilled Beef Tenderloin** : 40

**Roasted Organic Chicken** : 26

**Cider Glazed Niman Ranch Pork Chop** : 29

**Muscovy Duck Breast** : 32

**Braised Colorado Lamb Shank** : 29

## additions

> to be shared

potato puree, roasted cauliflower, Brussels sprouts and hazelnuts, Anson Mills soft polenta, butternut squash risotto with feta salsa verde, spinach with smoked garlic : 7

## desserts

> please select one

**Meyer Lemon Frozen Sponge** : 10

poppyseed cake, black sesame gel,  
roasted banana sorbet, confit coconut

**Chocolate Terrine** : 10

smoked chocolate mousse, praline, chocolate meringue cake,  
pear gelee, brown ale ice cream, poached pear,  
tamarind caramel

**Maple Creme Caramel** : 10

kataifi, tangerine frozen yogurt, coconut tapioca, basil syrup

**Warm Chocolate Tart** : 10

candied orange zest, chocolate fudge sauce,  
cocoa nib streusel, white mocha ice cream