

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

Halibut Ceviche : 3

tangerine, jalapeno, mango, cocunut, carrot-ginger foam

Oysters on the Half Shell : 2.50

with mignonette

Beef Tartare : 3

asparagus, rhubarb, soy and dry aged gelee, herb crackers

Ricotta-Artichoke 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 : 3.5

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 : 15
cocktail sauce and mignonette

"Fish Tacos" : 16 (3 per order)
yellowfin tuna, fried avocado, corn nuts

Halibut Ceviche : 14
tangerine, jalapeno, mango, coconut, carrot-ginger foam

Artisanal Charcuterie Plate : 14

salads

> please select one

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

Organic Baby Greens : 11
Chino Farms vegetables, sherry vinaigrette

Slow Roasted Beets : 14
hazelnut picada, petite arugula, currants, frisee, feta puree

Hearts of Romaine : 12
candied garlic vinaigrette, fresh white anchovies,
pecorino romano, toasted bread crumbs

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

Grilled Local Octopus : 12
potato confit, celery, piquillo peppers, fennel-saffron aioli

soups

> please select one

Chino Farms Broccoli Soup : 11
crispy poached egg, bacon

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

entrées

> entree preparations change daily and are available upon request

Loch Duart Salmon : 30

Porcini Glazed Halibut Steak : 32

Line Caught Red Snapper : 29

Roasted Duck Breast : 32

Braised Colorado Lamb Shank : 29

Grilled Beef Tenderloin : 40

Niman Ranch 21 day dry aged Strip Steak : 48

Roasted Jidori Chicken : 28

**Cider Braised Pork Belly and
Slow Roasted Loin** : 30

desserts

> please select one

Milk Chocolate Cake : 10

dark chocolate creamux, white chocolate yogurt,
creme de menthe, milk chocolate sauce

Peanut Butter Rice Pudding : 10

bananas, crispy wild rice, graham cracker streusel,
cocoa crumbs, roasted banana sorbet

**Red Wine Compressed Chino Farms
Strawberries** : 10

goat cheese espuma, lemon balm, berry brioche,
black pepper sorbet, strawberry dust

Warm Chocolate Tart : 10

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