



## A Few Words From The Critics...

"The cream of La Jolla dining...fresh seafood, imaginatively prepared"

*Hollywood Reporter*

"That rarity, a Seaside showplace that also serves superb food"

*Bon Appetit*

"His dish is fresh....reflective of the subtle, sophisticated and harmonious food  
(Executive Chef Trey) Foshee is known for."

*Judi Strada, San Diego Magazine*

"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*

"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*

## Accolades For George's At The Cove

**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

### cold canapes

**Tuna Tartare: 3**

wasabi tobiko, cucumber and dikon

**Pacific Oysters on the Half Shell: 2.5**

with mignonette

**Beef Tartare : 3**

cucumber, oyster, horseradish sabayon

**Ricotta-Artichoke Crostini: 2.50**

**Local Halibut : 3**

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

### warm canapes

**Spicy Cheese Sticks: 2.25**

**Crispy Fried Shrimp: 3**

with tamarind sauce

**Miso Seared Tuna: 3**

with shiitake mushrooms

**Miso Marinated Beef Skewer: 2.75**

with scallions

**Dungeness Crab Cake: 3.5**

with spicy aioli

**Marinated Mushroom Bruschetta: 3**

with ricotta and basil

**Crispy Polenta: 2.75**

bacon-onion chutney, sunny side up quail egg

**Lobster Falafal: 3.50**

Meyer lemon yogurt

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

\*Canapés are bite size and priced per piece

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



## Special Event Menu

All parties must pre-select menu.  
All menu items are subject to change and availability.

### lunch appetizers

please select one

**Organic Baby Green Salad : 9**

Chino Farms vegetables, sherry vinaigrette

**Grilled Hearts of Romaine Salad : 9**

candied garlic vinaigrette, marinated sardines,  
pecorino romano, toasted bread crumbs

**Date Salad : 9**

arugula, goat cheese, walnuts, pomegranate vinaigrette

**Chino Farms Minestrone Soup : 10**

a seasonal minestrone with condiments

**George's Famous Soup : 10**

smoked chicken, broccoli and black beans

**Pacific Oysters on the Half Shell : 12**

with mignonette

**Crispy Calamari : 8.5**

green garlic aioli (limited to orders of 20 or less)

## Special Event Menu

All parties must pre-select menu.

All menu items are subject to change and availability.

Menu preparations change daily and are available upon request.

\*\* If you choose to skip the appetizer course then the entrée orders must be predetermined \*\*

### lunch entrees

please select up to three entrees

groups of 50+ please select two entrees

**Grilled Skirt Steak Salad : 14**

fingerling potatoes, arugula, green beans, radicchio, fennel and maytag blue cheese vinaigrette

**Chilled Tuna and Soba Noodle Salad : 13**

chilled Japanese soba noodle salad, ginger-soy vinaigrette

**Five Spiced Chicken Salad : 14**

napa cabbage, bean sprouts, snow peas, carrots, basil, peanuts, sesame, honey soy vinaigrette, crisp won tons

**Blackened Seasonal Fish Sandwich : 14**

avocado, lettuce, onions, tomato, cucumber-yogurt relish

**Open Faced Steak Sandwich : 14**

mustard-onion marmalade, arugula, french fries

**Asian Marinated Skirt Steak : 18**

garlic spinach and buttermilk onion rings

**Loch Duart Salmon : 18**

charred eggplant, zucchini, beans, cherry tomatoes, lobster-zucchini blossom emulsion

**Line Caught Red Snapper : 18**

green garlic-egg agnolotti, Chino Farms broccoli, Meyer lemon-anchovy relish

**Roasted Jidori Chicken : 16**

endive, orange, date, mushroom, curry jus

**Cider Braised Pork Belly and Slow Roasted Loin : 16**

Chino Farms greens, blue cheese and caramelized onion arancini



## Special Event Menu

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### desserts

\$8.25 each  
please select one

**Vanilla Crème Brulee**

dark chocolate meringue crisps, orange segments

**Mixed Berry Cobbler**

cinnamon-oat streusel, vanilla ice cream

**Sticky Toffee Pudding Cake**

bananas, toffee sauce, salted almonds, sweetened mascarpone

**Warm Chocolate Cake**

dulce de leche ice cream, chocolate fudge sauce

**Chocolate Ice Cream Sandwich**

cocoa nib sable, chocolate fudge sauce, fresh strawberries, clear mint caramel

**Grilled Brioche Bread Pudding**

lemon glaze, candied jalapenos, whipped cream

### beverages

soda : 3.25  
ice tea : 4  
coffee : 4  
hot tea : 4.25