



## **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

**Japanese Hamachi : 3**

radish, cucumber, sesame, lemon oil, soy gelee

**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-Pomegranate Crostini: 2.50**

### 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

**Romaine, Celery Heart and Fennel : 9**

white bean-salsa verde, toasted bread crumbs, piquillo oil

**Date Salad : 9**

arugula, goat cheese, walnuts, pomegranate vinaigrette

**Chino Minestrone Soup : 10**

a seasonal minestrone with condiments

**George's Famous Soup : 8**

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.

### lunch entrees

please select up to three entrees

groups of 50+ please select two entrees

**Pole Caught Albacore Tuna Salad : 14**

white beans, roasted tomatoes, olives, fennel, radish and arugula with a shallot vinaigrette

**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

**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**

Alaskan prawns, caramelized leeks, Jerusalem artichokes, black garlic aioli, pear, watercress

**Local Yellowtail : 17**

carrot-miso puree, bok choy, blood orange butter

**Roasted Organic Chicken : 16**

Anson Mills soft polenta, garlic braised lacinato kale, grilled hon shimeji mushrooms, bacon and onion sauce

**Cider Glazed Niman Ranch Pork Chop : 16**

Brussels sprouts, hazelnuts, cranberry-bacon relish, sweet potato puree



## Special Event Menu

All parties must pre-select menu.  
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### desserts

\$8.25 each

please select one

#### **Sticky Toffee Pudding Cake**

toffee sauce, dried fruit compote, sweetened mascarpone

#### **Meyer Lemon Cheesecake**

poppyseed shortbread, caramelized bananas, mascarpone cream

#### **Pear-Huckleberry Cobbler**

almond oat streusel, vanilla ice cream

#### **Crème Brulee**

orange shortbread cookies, fresh strawberries

#### **Warm Chocolate Cake**

butterscotch ice cream, chocolate fudge sauce

#### **Coconut Panna Cotta**

tangerine soup, citrus segments, toasted coconut