



georges
AT THE COVE

Special Event Bistro Menu

hors d'oeuvres

Tuna Tartare

cucumber, daikon, wasabi sprouts 3

Oysters on the Half Shell

with mignonette 2.5

Ricotta-Artichoke Crostini 2.5

Marinated Mushroom Bruschetta

with ricotta and basil 3

Dungeness Crab Cake

with spicy aioli 4

Crispy Fried Shrimp

with tamarind sauce 3

Miso Marinated Beef Skewer

with scallions 2.75

Miso Seared Tuna

with shiitake mushrooms 3

Crispy Polenta

bacon-onion chutney, sunny side up quail egg 2.75

Spicy Cheese Sticks 2.25

Lobster Falafal 3.5

Meyer lemon yogurt

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.



GEORGES
AT THE COVE

dinner appetizers

to be shared

Asian Style Chicken Wings

cilantro and crushed peanuts 9

Crispy Calamari

fennel, Meyer lemon aioli 10.5

Butternut Squash Bruschetta

ricotta, goats cheese, toasted almonds 10

La Quercia Prosciutto

pecorino crotonese, fig mustard, grilled bread 12

Fresh Mussels

baked in natural juice with stock and butter served with grilled levain bread 12.5

Seared Rare Tuna

served cold on a bed of soba noodle salad with a wasabi-soy vinaigrette 12

Marinated and Grilled Fresh Fish Tacos

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage 12

Mexican Style Shrimp Cocktail

chopped shrimp in a spicy tomato sauce with cucumber, onion, lime, cilantro and avocado 15

soup and salad

please select one

George's Famous Signature Soup

smoked chicken, broccoli and black bean soup 10

Caesar Salad

romaine lettuce with a traditional Caesar dressing 10

Baby Green Salad

shaved vegetables, citrus-shallot vinaigrette 9

Marinated Roasted Beets

watercress, grilled onions, goats cheese-walnut crostini 12



georges
AT THE COVE

dinner entrees

please select three

Penne with Lamb Sugo

roasted tomatoes, black olives, artichokes, mint ricotta 20

Spaghetti with Clams

toasted garlic, roasted butternut squash and white wine 19

Mahi Mahi

potato gnocchi, pancetta, artichoke, shiitake mushrooms, red wine-grape vinaigrette 26

Grilled Loch Duart Salmon

pesto, farro salad, cucumber, carrots, radish, asparagus, lemon vinaigrette 25.5

Sesame Crusted Tombo

baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette 25.5

Grilled Roasted Shrimp

chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds 25

Grilled Vegetable Skewer with Tabbouleh Salad

hearts of romaine, crisp pita strips, yogurt-mint pomegranate sauce 18

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde 22

Niman Ranch Pork Chop Milanese

grilled apples, arugula, onion, almonds, blue cheese 26.5

Asian Marinated Skirt Steak

garlic spinach and buttermilk onion rings 26

Steak Frites

hanger steak, red wine onions, blue cheese butter, french fries 25.5



georges
AT THE COVE

desserts

please select one

\$8.25

Vanilla Crème Brulée

blackberry jam, blondie bar

Strawberry Apple Rhubarb Crisp

cinnamon-oat streusel, walnut brittle, vanilla ice cream

Sticky Toffee Pudding Cake

roasted kumquats, spiced mascarpone cream, salted almonds, bourbon toffee sauce

Warm Chocolate Cake

cinnamon caramel sauce, café fudge, dulce de leche ice cream

Carrot Cake Trifle

cream cheese ice cream, pineapple, toasted walnuts

Mango Mousse

coconut tuile, guava sauce, tropical fruit