

## 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 Service**  
**Best Proposal Spot**  
**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 Chef**  
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

**Best Place to Take Out of Town Guests**  
San Diego Home & Garden

**Golden Dish Award**  
GQ Magazine

**“Where to Eat Right Now”**  
Gourmet Magazine

**Best Chef/ Trey Foshee**  
San Diego Magazine Editors Pick

# 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.

## hors d'oeuvres

**Tuna Tartare** : 3

cucumber, daikon, wasabi sprouts

**Oysters on the Half Shell** : 2.50

with mignonette

**Ricotta-Artichoke Crostini** : 2.50

**Marinated Mushroom Bruschetta** : 3

with ricotta and basil

**Dungeness Crab Cake** : 4

with spicy aioli

**Crispy Fried Shrimp** : 3

with tamarind sauce

**Miso Marinated Beef Skewer** : 2.75

with scallions

**Crispy Polenta** : 2.75

bacon-onion chutney, sunny side up quail egg

**Spicy Cheese Sticks** : 2.25

**Lobster Falafal** : 3.5

Meyer lemon yogurt

**Miso Seared Tuna Skewer** : 3

with shiitake mushrooms

# group 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.

## appetizers

- > for a 3 course dinner, please select one
- > for a 4 course dinner, please select two

**Organic Baby Green Salad** : 11

Chino Farms vegetables, sherry vinaigrette

**Date Salad** : 12

arugula, goats cheese, walnuts, pomegranate vinaigrette

**Caesar Salad** : 11

hearts of romaine, parmigiano-reggiano, lemain croutons

**House Smoked Salmon** : 16

asparagus, fava beans, salmon roe, ricotta,  
lemon puree, mustard shards

**Seasonal Soup** : 15

**Pacific Oysters on the Half Shell** : 18

cocktail sauce and mignonette

**“Fish Tacos”** : 16

yellowfin tuna, avocado, corn nuts

**Dungeness Crab Cakes** : 18

watercress, Meyer lemon aioli, beet-citrus salad

# group dinner menu (cont.)

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** : 32

**Local Black Cod** : 32

**Smoked Maine Lobster** : 48

**Seared Yellowtail Jack** : 30

**Niman Ranch Pork Loin and Cheek** : 30

**Grilled Beef Tenderloin** : 40

**Aged Niman Ranch New York and Shortrib** : 46

**Chicken Breast** : 29

**Spice Glazed Squab** : 40

> Vegetarian entrees will be available upon request

**Slow Roasted Chino Farms Vegetables** : 26

**Beet Falafel** : 26

## desserts

> please select one

**Carrot Cake** : 10

citrus, brown butter, lavender raisins, carrot ice cream

**Chino Farms Strawberries** : 10

berry streusel, smoked vanilla bavaois, raspberries,  
fennel ice cream

**Souffle Cheesecake** : 10

green apple sorbet, sour plum, shiso, almond ice cream

**Warm Chocolate Tart** : 10

mascarpone gelato, cocoa nibs, Fernet Branca caramel, espresso tuile

**Grilled Lemon Pound Cake** : 10

dragon fruit, lemon buttercream, Thai chili,  
coconut, peanuts, basil, pineapple frozen yogurt