

## 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

**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

# group lunch menu

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

## appetizers

> please select one

**Organic Baby Green Salad : 9**

Chino Farms vegetables, sherry vinaigrette

**Date Salad : 9**

arugula, goats cheese, walnuts, pomegranate vinaigrette

**Caesar Salad : 9**

hearts of romaine, parmigiano-reggiano, levain croutons

**Seasonal Soup : 10**

**George's Famout Soup : 10**

smoked chicken, broccoli and black beans

**Crispy Calamari : 9** (limited to order of 20 or less)

green garlic aioli

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

cocktail sauce and mignonette

# group lunch menu (cont.)

All parties must pre-select a menu.

All menu items are subject to change and availability.

## entrées

- > groups of less than 50 please select three
- > groups of 50+ please select two
- > If you choose to skip the appetizer course then please select one entree
- > a vegetarian entree will be available upon request

### **Grilled Skirt Steak Salad : 14**

fingering potatoes, arugula, green beans, radicchio, fennel and Maytag blue cheese vinaigrette

### **Chilled Tuna and Soba Noodle Salad : 14**

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 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**

beets, asparagus, gnudi nero, smoked shrimp butter

### **Seared Yellowtail Jack : 18**

fennel, olives, artichokes, blood orange

### **Chicken Breast : 18**

preserved lemon stuffing, cauliflower, crispy potato, green garlic, Chino Farms spinach

### **Niman Ranch Pork Loin and Cheek : 18**

collard greens, prunes, blue cheese arancini

# group lunch menu (cont.)

All parties must pre-select a menu.

All menu items are subject to change and availability.

## desserts

> please select one

**Warm Chocolate Cake** : 8.5

cinnamon caramel sauce, polvorones, dulce de leche ice cream

**Vanilla Crème Brûlée** : 8.5

seasonal berries, blackberry jam, blondie bar

**Caramel Apple Crisp** : 8.5

cinnamon-oat streusel, walnut brittle, vanilla bean ice cream

**Mango Mousse** : 8.5

coconut tuile, guava sauce, tropical fruit

**Sticky Toffee Pudding Cake** : 8.5

whipped mascarpone, bananas, toffee sauce, salted almonds

**Carrot Cake Trifle** : 8.5

cream cheese ice cream, pineapple, toasted walnuts

## beverages

**Soda** : 3.25

**Ice tea** : 4

**Coffee** : 4

**Hot tea** : 4.25

**Bottled water** : 7.50 (750 ml)