

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:

U.S. Top 100 Restaurants

/ Opinionated About Dining

San Diego’s “10 Best Foodie Spots”

/ USA Today

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 bistro menu

must be ordered 3 business days prior to the event date
bite size and priced per piece
(10) piece minimum order for each selection

hors d'oeuvres

/ cold

Roasted Tomato / 5
mozzarella, lemon sablé,
balsamic vinegar, basil

Zucchini Bruschetta / 5
lemon, oven dried tomato

Smoked Salmon Tart / 5.5
red onion, caper, egg, crème fraîche

California Avocado Toast / 5
pickled red onion, ricotta salata, cucumber

Duck Confit "Waldorf" / 5.5
apples, grapes, walnuts, yogurt,
house cracker

Tuna Tartare Nicoise / 6
haricot vert, olives, lemon, herbs,
potato chip crumble

/ warm

Crab Cake / 6
chive, old bay aioli

Herbed Panisse / 5
green garlic aioli, tomato jam

Kalbi Skirt Steak / 5.5
sunomono salad, sesame, crispy rice noodles

Jalapeño Arancini Popper / 5
lime crema, cilantro

Fried Shrimp Croquette / 6
coconut, citrus nam pla vinaigrette, basil

Mushroom Bruschetta / 5
ricotta, parmesan, basil

Pork Belly Banh Mi / 5.5
house foccacia, pickled vegetables,
chili-five spice aioli, cilantro

* Prices exclude sales tax, a 6% surcharge and gratuity

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

group bistro dinner menu

**Any party over 18 people must pre-select a menu.
All menu items are subject to change and availability.**

appetizers

/ to be **shared**

Seasonal Fish Ceviche / 16.5
cilantro, pico de gallo, California avocado,
tortilla chips

Mussels / 16
cioppino broth, fregola, tomatoes,
blistered shishito peppers, salsa verde

Burrata Cheese / 17
walnut-raisin pesto, slow roasted tomatoes, basil,
balsamic, grilled sourdough, chervil

Chips and Salsa / 8
house made chips and two salsas

Crispy Calamari / 15
fresh herbs, Fresno chiles, sweet chili sauce

Tuna Tartare / 16
horseradish aioli, whole grain mustard, radish,
cucumber, jalapeno, yuzu-orange vinaigrette,
rice cracker

Hummus / 15
house made pita, marinated olives, roasted
carrots, portobello mushrooms,
tzatziki, za'atar

Grilled Octopus / 17
warm baby potato salad, chorizo, piquillo
peppers, fennel-celery salad, lemon-paprika aioli

**Blackened-Achiote Marinated
Grilled Fish Tacos** / 14.5
crema, cabbage-onion relish, cilantro, chipotle
salsa

soup & salad

/ please select **one**

George's Famous Soup / 11.5
smoked chicken, broccoli, black beans

Pear & Endive Salad / 16
Bibb lettuce, grapes, toasted walnuts, quinoa, buttermilk dressing, blue cheese crumbles

Roasted Beet Salad / 15
kumquat, California almonds, frisee, prosciutto, pineapple vinaigrette

Baby Green Salad / 12
shaved carrot, cucumber, radish, fennel, citrus vinaigrette

Caesar Salad / 13
shaved parmesan, bread crumbs

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group bistro dinner menu (cont.)

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entrées

/ please select **three**

Grilled Faroe Island Salmon / 31
butternut squash risotto, wild mushrooms, roasted delicata squash, turnips, pomegranate

Seaweed-Sesame Crusted Tombo / 31
ramen noodle salad, bok choy, snap peas, shiitake mushrooms, charred green onion, miso vinaigrette, crispy rice

Potato Gnocchi / 26
Baja shrimp, Andouille sausage, spinach, tomato, corn, snap peas, parmesan, toasted bread crumbs, basil

Spaghetti with Clams / 27
clam bolognese, white wine, toasted garlic, parmesan, basil, parsley

Roasted Organic Chicken Breast / 28
cauliflower cous cous, grilled broccolini, roasted cauliflower, garlic aili, curry chimmichurri

Kalbi Marinated Skirt Steak / 31
smoked potato puree, cilantro chimichurri, garlic spinach, crispy nori onion rings

Grilled Filet Mignon / 41
mashed sour cream and onion parsnips, roasted carrots, sauteed kale, charred pearl onions, roasted garlic demi-glace

Crispy Duck Leg Confit / 27
salsify puree, apple, watercress, grilled broccoli, radish

Red Wine Braised Short Rib / 32
parmesan polenta, Swiss chard, bacon, fried Brussel sprouts, tomato marmalade

/ Vegetarian entree will be available upon request

Fettucine / 24
sunchoke cream, roasted sunchoke, wild mushrooms, kale, cauliflower, parmesan, lemon

desserts

/ please select **one**

Warm Chocolate Cake / 12
bourbon caramel, chai-coconut-cold brew ice cream, chocolate coconut magic shell topping, candied cocoa-nut chip

Vanilla Bean Crème Brûlée / 12
snickerdoodle cookie

Caramelized Honey & Orange Panna Cotta / 12
pomegranate-hibiscus gelée, pistachio florentine, pomegranate seeds, toasted pistachios, navel orange

Dutch Apple Pie Crumble / 12
brown butter streusel, vanilla bean ice cream

Sticky Toffee Pudding Cake / 12
maple toffee sauce, butter pecans, toffee chips, vanilla bean ice cream

S'more Mousse / 12
toasted smoked marshmallow cream, chocolate mousse, graham streusel, toasted white chocolate crémeux

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