

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

All parties must pre-select a menu.

All menu items are subject to change and availability.

*** 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**

california modern \$46 lunch package

appetizers

*/ please select **one***

Organic Baby Green Salad

farmers' market vegetables, avocado green goddess dressing

Date Salad

arugula, goat cheese, walnuts, pomegranate vinaigrette

Caesar Salad

hearts of romaine, parmigiano-reggiano, levain croutons

George's Famous Soup

smoked chicken, broccoli and black beans

Butternut Squash Soup

pumpkin seed granola, whipped crème fraiche, pomegranate

Smoked Salmon Rillettes

levain bread, frisee salad

entrées

*/ groups of less than 50, select **three***

*/ groups of 51+ please select **two***

/ a vegetarian entree will be available upon request

Roasted Chino Farms Vegetables

carrot-pepper puree, beane seed vegetable demi-glace

Kalbi Marinated Skirt Steak

smoked potato puree, cilantro chimichurri, garlic spinach, crispy nori onion rings

Grilled Salmon

bok choy, lobster mushrooms, Chinese long beans, black bean vinaigrette

Local Yellowtail

raised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, billi bi foam

Jidori Chicken

maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

desserts

*/ please select **one***

Warm Chocolate Cake

bourbon caramel, chai-coconut-cold brew ice cream, chocolate-coconut magic shell topping, candied cocoa-nut chip

Caramelized Honey & Orange Panna Cotta

pomegranate-hibiscus gelée, pistachio florentine, pomegranate seeds, toasted pistachios, navel orange

Dutch Apple Pie Crumble

brown butter streusel, vanilla bean ice cream

Sticky Toffee Pudding Cake

maple toffee sauce, butter pecans, toffee chips, vanilla bean ice cream

Vanilla Bean Crème Brûlée

snickerdoodle cookie

S'more Mousse

toasted smoked marshmallow cream, chocolate mousse, graham streusel, toasted white chocolate crémeux

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