

## 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

cilantro, pico de gallo, California avocado, tortilla chips

**Mussels** / 15

cioppino broth, fregola, tomatoes, blistered shishito peppers, salsa verde

**Burrata Cheese** / 16

walnut-raisin pesto, slow roasted tomatoes, basil, balsamic, grilled sourdough, chervil

**Chips and Salsa** / 8

house made chips and two salsas

**Crispy Calamari** / 14

fresh herbs, Fresno chiles, sweet chili sauce

**Ahi Tostadas** / 15

avocado, wasabi, chili aioli, cilantro, cabbage slaw, fresno chili, citrus soy dressing

**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** / 16

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

**Carot Salad** / 14

cilantro yogurt, radish, snap peas, tangerine gastrique, pepita seed granola

**Baby Green Salad** / 12

shaved carrot, cucumber, radish, fennel, citrus vinaigrette

**Caesar Salad** / 12

shaved parmesan, bread crumbs

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# group bistro dinner menu (cont.)

**Any party over 18 people must pre-select a menu.  
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## entrées

/ please select **three**

**Grilled Faroe Island Salmon** / 30  
butternut squash risotto, wild mushrooms, roasted delicata squash, turnips, pomegranate

**Seaweed-Sesame Crusted Tombo** / 30  
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** / 25  
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  
spring cassoulet, smoked ham hock, orange gastrique, frisee, 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** / 23  
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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