

## 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*

appetizers

## group lunch menu

All menu items are subject to change and availability.

/ to be **shared**

**Chips with Guacamole & Salsa** / 16

**Herb Fries** / 12

fresh herbs, garlic aioli

**Tuna Tartare** / 21

avocado, radish, salsa macha

**Mussels** / 22

spiced tomato broth, grilled bread, cilantro

**Fried Chicken Bites** / 16

jalapeño corn bread, buttermilk ranch

**Squash Toast** / 16

pepitas, grilled pickle onion, goat cheese

soup & salad

/ please select **one**

**Garden Salad** / 16

walnuts, local dates, fine herbs

**Brussel Sprout & Frisee Salad** / 18

delicata squash, parmesan cheese, apple, almonds

**George's Famous Soup** / 12

smoked chicken, broccoli and black beans

**Butternut Squash Soup** / 12

lentils, apple, pumpkin seeds, chive

\* Prices exclude sales tax, a 7% surcharge and gratuity

entrées

## group lunch menu (cont.)

All menu items are subject to change and availability.

/ please select **three**

**Grilled Cauliflower** / 28  
quinoa, capers, dried cherries, basil, almonds  
(Vegan)

**Seafood Chowder** / 30  
celery root, purple potato, onion

**Salmon** / 34  
Rancho Gordo beans, pickled chili,  
frisee, bacon

**Crispy Mahi Mahi** / 28  
avocado puree, pickled carrots,  
watercress, tortillas

**Fish Sandwich** / 19  
lettuce, tomato, pickled fresno chili,  
tartar sauce, side salad

**Grass Fed Burger** / 18  
lettuce, tomato, onion, house spread, fries  
**>>plant based burger available upon request**

**Braised Short Rib** / 38  
potato puree, red cabbage, crispy onion

**Baked Mac & Cheese** / 14  
Mornay, parmesan crust

**Shrimp & Grits** / 21  
Anson Mills polenta, grilled broccoli, salsa verde

**Roasted Half Chicken** / 32  
Brssel sprouts, sweet potato, celery

desserts

/ please select **one**

**Warm Chocolate Cake** / 13  
caramel crunch ice cream, dulce de leche  
espuma

**Sweet Potato Tart** / 13  
molasses marshmallow,  
orange crème anglaise, pepitas

**Sticky Toffee Pudding Cake** / 13  
toffee sauce, salted almonds,  
vanilla bean ice cream

**Vanilla Bean Crème Brûlée** / 13  
salted chocolate buckwheat cookie

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