

## 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*

# california modern \$40 lunch package

## appetizers

*/ please select one*

### **Organic Baby Green Salad**

farmers' market vegetables, shallot vinaigrette

### **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

### **Minestrone Soup**

Chino Farms vegetables, pesto tortellini

### **Smoked Salmon Rilette**

levain bread, frisee salad

## entrées

*/ groups of less than 50, all **three** entrees will be offered*

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

*/ a vegetarian entree will be available upon request*

### **Chicken Salad Sandwich**

apples, walnuts, yogurt dressing, butter lettuce, tomato, toasted foccacia, french fries

### **Open Faced Brisket Sandwich**

gruyere, Russian dressing, grilled levain, cole slaw, french fries

### **Seasonal Fish Sandwich**

nori crusted seared albacore, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli, french fries

## desserts

*/ please select one*

### **Warm Chocolate Cake**

peppermint ice cream, chocolate fudge sauce

### **Apple Pie Custard**

caramel, cinnamon roasted apples, puff pastry

### **New York Cheesecake**

orange supremes, creme fraiche

### **Sticky Toffee Pudding Cake**

honey toffee sauce, brown butter oats, vanilla ice cream

### **Vanilla Bean Crème Brûlée**

lemon poppy seed pound cake

### **Spiced Coconut Rice Pudding**

rum raisins, puffed rice, churro

**All parties must pre-select a menu.**

**All menu items are subject to change and availability.**

**All beverages are sold separately, and billed upon consumption.**

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

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