

## 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**

*/ 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 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 7% surcharge and gratuity**

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

## group dinner menu

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

**Any appetizers chosen from this page will be served to all guests.**

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

### appetizers

/ for a 3 course dinner, please select **one**

/ for a 4 course dinner, please select **two**

**Organic Baby Green Salad / 14**

farmers' market vegetables, avocado green goddess dressing

**Date Salad / 14**

arugula, goat cheese, walnuts, pomegranate vinaigrette

**Caesar Salad / 14**

hearts of romaine, parmigiano-reggiano, levain croutons

**Kabocha Squash & Persimmon Salad / 17**

pomegranate, toasted squash seed tahini, walnut-pepita crumble

**Chino Farms Lettuces / 16**

escarole, hoja santa Caesar dressing, parmesan, bottarga, sourdough

**Warm Frisee Salad / 16**

crispy duck confit, caramelized shallots, poached egg, potato skins

**Creamy Broccoli and Coconut Soup / 16**

Stone crab, crispy brassicas, sesame granola

**Dry Aged Beef Carpaccio / 19**

turnip kraut, whole grain mustard aioli, sourdough, 1,000 island vinaigrette

**"Fish Tacos" / 18**

yellowfin tuna, California avocado, corn nuts

**Baja Scallop Ceviche / 18**

passionfruit, celtuce, Chino Farms radish, sweet potato, puffed sorghum

**Grilled Octopus / 17**

Achiote marinated celeriac, compressed pineapple, celery pico de gallo

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## group dinner menu (cont.)

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

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

**Groups of 18+** select up to three entrees

**Groups of 80+** please select two entrees

/ entree preparations change daily and are available upon request

### entrees

**Local Yellowtail** / 36

**28 Day Dry Aged Ribeye** / 62

**Grilled Salmon** / 34

**Grilled Beef Tenderloin** / 46

**Maine Lobster** / 58

**Niman Ranch Roasted Pork Chop** / 39

**Local Swordfish** / 40

**Pasture Bird Farms Roasted Chicken** / 36

**Seared Scallops** / 48

/ Vegetarian entree available upon request

**Heirloom Grains** / 28

/ please select one

### desserts

**Pumpkin & Chocolate Silk Pie**, graham cracker crust, brown butter, vanilla bean ice cream, roasted pepitas, chantilly / 13

**Peanut Butter Sundae**, chocolate milk foam, peanut butter cookie, fudge peanut ribbon ice cream, toasted white chocolate / 13

**Chamomile-Citrus Pound Cake**, olive oil ice cream, toasted honey marshmallow, crème fraîche / 13

**Warm Chocolate Tart**, bourbon caramel, salted maple whipped creme fraiche, espresso dulce de leche ice cream, maple pecans / 13

**Carrot Cake Bread Pudding**, guajillo chili, grilled carrots, pomegranate, rice milk sherbet, puffed rice / 13

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