

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 \$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

Cauliflower Soup

kumquat-raisin chutney, pistachios, toasted oat, crispy leaves, zaa'tar spice

Smoked Salmon Rilette

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, beene seed vegetable demi-glace

Kalbi Marinated Skirt Steak

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

Grilled Salmon

seaweed butter, salsify, grilled lettuces, wild mushrooms, pine nuts, preserved lemon

Local Yellowtail

braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam, Andouille sausage crumble

Pasture Bird Farms Roasted Chicken

green garlic-spatzle, glazed turnips, Chino Farms broccoli, preserved kumquat

desserts

/ please select one

Warm Chocolate Cake

chocolate streusel, hot fudge, strawberry magic shell topping, vanilla bean ice cream

Lemon Poppy Seed Parfait

lemon curd, chantilly, poached raspberry and rhubarb, poppy seed tuile

Tropical Fruit Crisp

coconut sorbet, coconut cardamom streusel

Sticky Toffee Pudding Cake

cornflake brown butter streusel, vanilla bean ice cream, rum raisin toffee sauce

Vanilla Bean Crème Brûlée

mojito crescent cookie

Almond Ricotta Tiramisu

espresso soaked sponge cake, almond ricotta mousse, dark chocolate, almond ganache

All parties must pre-select a menu.

All menu items are subject to change and availability.

* **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