

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, lemain croutons

Chino Farms Baby Beets / 18

smoked sturgeon, Oro Blanco grapefruit, fresh cheese, sourdough, horseradish, celery, Thai Chili

Chino Farms Lettuces / 16

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

Grilled Chino Farms Radicchio / 16

carrots, nam plas caramel, sesame, Vietnamese herbs, smoked butter

Cauliflower Soup / 16

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

Dry Aged Ribeye Carpaccio / 19

sunchokes, Chino Farms radish, black truffle aioli, mustard, capers, rosemary

"Fish Tacos" / 18

yellowfin tuna, California avocado, corn nuts

Baja Scallop Ceviche / 18

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

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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

entrées / entree preparations change daily and are available upon request

Local Yellowtail / 36

28 Day Dry Aged Ribeye / 62

Grilled Salmon / 34

Grilled Beef Tenderloin / 46

Maine Lobster / 58

Niman Ranch Roasted Pork Loin / 39

Grilled Northern Halibut / 46

Pasture Bird Farms Roasted Chicken / 36

Golden Trout / 42

Red Wine Tender Braised Beef / 36

/ Vegetarian entrees available upon request

Roasted Cauliflower / 28

Chino Farms Roasted Vegetables / 28

desserts / please select one

Parsnip-Cinnamon Cake, hazelnut chocolate spread, crispy parsnip chips, poached pear, pear sorbet / 13

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

Spiced Apple and Caramel Mousse, sorrel-green apple sorbet, apple butter, brown butter crumble / 13

Warm Chocolate Tart, peppermint white chocolate chip ice cream, cocoa nib streusel / 13

Tangerine & Quince Vacherin, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue / 13

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