

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

hors d'oeuvres

must be ordered 3 business days prior to the event date
bite size and priced per piece
(10) piece minimum order for each selection

bite sized

/ 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

casual group dinner menu

**Any party over 18 people must pre-select a menu.
All menu items are subject to change and availability.**

starters

/ to be **shared**

Chips and Salsa / 8
seasoned tortilla chips, salsa, guacamole

Seasonal Fish Ceviche / 16.5
lime, avocado, pico de gallo,
cucumber, seasoned tortilla chips

Falafel / 16
radish salad, yogurt, mint, pistachio-
pomegranate dressing

Burrata / 17
cherry tomato, watermelon, arugula,
radish, ginger vinaigrette, grilled toast

Fried Calamari / 16
grilled lemon, parsley, garlic aioli

Tom Kha Mussels / 19
with fries / 24
lemongrass, coconut milk, kaffir lime,
ginger, beech mushrooms, cilantro,
basil, chili oil

Grilled Octopus / 18
harissa-eggplant puree, fennel, celery, cherry
tomatoes, garlic aioli

soup & salads

/ please select **one**

George's Famous Soup / 12
smoked chicken, broccoli, black beans

Little Gem / 16
quinoa, roasted peppers, baby beets, little gem, soft goat cheese

Classic Caesar Salad / 15
garlic croutons

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casual group dinner menu (cont.)

**Any party over 18 people must pre-select a menu.
All menu items are subject to change and availability.**

entrées

/ please select **three**

Grilled Salmon Veracruz / 32
tomato, olives, capers, jalapeno, onion, garlic

Herb Crusted Alaskan Halibut / 36
corn, tomato, snap peas

Jidori Chicken Breast / 30
crispy fingerling potatoes, Romano bean salad, romesco sauce

Steak Frites / 28
skirt steak, sauteed asparagus, garlic compound butter

Indian Red Lentils Dal / 28
warm spices, yogurt, ginger marinated cherry tomatoes, herb salad

Slow Roasted Pork Shoulder / 30
soft polenta, endive, grapes, honey-verjus pork jus

Braised Short Rib / 32
potato puree, glazed carrots, gremolata

Spaghetti & Clams / 28
Manila clams, pan roasted cherry tomatoes, garlic, white wine, parsley

/ Vegetarian entree will be available upon request

Penne / 20
with seared shrimp / 30
summer corn, parmesan cream, arugula

desserts

/ please select **one**

Warm Chocolate Cake / 12
butterscotch sauce, vanilla bean ice cream, pretzeltoasted honey oats, banana, vanilla ice cream

Blueberry Cobbler / 12
sweet cornbread, vanilla ice cream

Peach Melba Sundae / 12
white peach sorbet, raspberry sauce, vanilla wafer

Sticky Toffee Pudding Cake / 12
vanilla ice cream

Vanilla Bean Crème Brûlée / 12
seasonal fruit

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