

## 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*

## group dinner menu

**Any party over 20 people must pre-select a menu.  
All menu items are subject to change and availability.**

### appetizers

/ to be **shared**

**Chips & Roasted Tomato Salsa** / 8  
**with Guacamole** / 16  
tortilla chips

**Burrata** / 21  
sungold tomato, basil pesto, grilled bread

**Shrimp Louie** / 18  
butter lettuce, celery, egg, fines herbes,  
Meyer lemon

**Seasonal Vegetable Crudité** / 18  
green goddess dressing

**Grilled Octopus** / 20  
salsa verde, potatoes, crispy shallots,  
chipotle aioli

**Mussels** / 19  
**with fries** / 24  
parsley, white wine, butter, grilled sourdough

### soup & salad

/ please select **one**

**House Salad** / 18  
cucumber, tomato, radish, carrot, almonds, fines herbs, white wine vinaigrette

**Classic Caesar Salad** / 15  
garlic croutons

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

**Chilled Corn Soup** / 12  
corn, cherry tomato, avocado

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

entrées

## group dinner menu (cont.)

**Any party over 20 people must pre-select a menu.**

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

/ please select **three**

**Grilled Salmon** / 32

roasted carrot salad, herbed yogurt, cilantro, parsley, chive, seeds

**Pollo Alla Diavolo** / 29

white bean bruschetta, roasted cherry tomatoes, arugula

**Steak Frites** / 34

**with 1/2 lobster** / market

hanger steak, garlic butter, spinach, pommes frites, red wine demi glace

**Indian Red Lentils Dal** / 28

warm spices, yogurt, herb salad, ginger marinated cherry tomatoes

**Alaskan Halibut** / 42

pea tendrils, salsa verde, summer succotash

**Penne** / 20

**with seared shrimp** / 30

corn, mushrooms, roasted peppers, parmesan cream, garlic bread crumbs

**Spaghetti & Clams** / 28

**with 1/2 lobster** / market

Manila clams, pan roasted cherry tomatoes, garlic, white wine, parsley

desserts

/ please select **one**

**Warm Chocolate Cake** / 12

cacao nib, brown butter caramel, vanilla bean ice cream

**Coconut Layer Cake** / 12

strawberry, guava-lime curd

**Sticky Toffee Pudding Cake** / 12

toffee sauce, salted almonds, vanilla bean ice cream

**Vanilla Bean Crème Brûlée** / 12

French macaron

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