

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

special event bistro 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 bistro dinner menu

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

appetizers

/ to be **shared**

Hummus / 15

olives, marinated artichokes,
cucumber, roasted red pepper,
hand rolled pita

Chips and Salsa / 8

seasoned tortilla chips, salsa, guacamole

Burrata Cheese / 17

seasonal fruit, smoked ham, arugula, buckwheat
honey

Crispy Polenta / 14

caramelized mushrooms, white cheddar mornay

Tom Kha Mussels / 19

lemongrass, coconut milk, keffir lime, galangal,
beech mushrooms, cilantro, basil, chili aioli

Seasonal Fish Ceviche / 16.5

lime, avocado, pico de gallo, cucumber
seasoned tortilla chips

Calamari / 17

lightly breaded calamari, marinara, lemon aioli

Grilled Octopus / 17

warm baby potato salad, chorizo, piquillo
peppers, fennel-celery salad, lemon-paprika aioli

Blackened Fish Tacos / 16

achiote marinated yellowtail, cilantro, cabbage,
onion, salsa, lime crema

/ please select **one**

soup & salad

George's Famous Soup / 11.5

smoked chicken, broccoli, black beans

Chicory Salad / 15

frisee, radicchio, arugula, red onion, piquillo peppers, garbanzo beans, pepperoncini, torn
olives, fennel salami, crispy prosciutto, pecorino cheese, sun dried tomato vinaigrette

Kale Caesar Salad / 13

romaine lettuce, black kale,
toasted almonds, parmesan cheese, bread crumbs

Baby Green Salad / 12

shaved carrot, cucumber, radish, fennel, citrus vinaigrette

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group bistro dinner menu (cont.)

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entrées

/ please select **three**

Grilled Faroe Islands Salmon / 31
English peas, farro, roasted mushrooms,
pea shoots, onion soubise

Seaweed-Sesame Crusted Tombo / 29
seared albacore, cucumber, seaweed, lotus root,
radish sprouts, glass noodles

Seared Alaskan Halibut / 41
corn, padron peppers, cilantro, tomato,
red onion, cotija cheese, lime crema

Spaghetti and Clams / 28
roasted heirloom cherry tomato, white wine,
garlic, parsley

Roasted Half Chicken / 28
Mary's chicken, panzanella, cherry tomato,
cucumber, red onion, basil

Braised Short Rib / 32
soft polenta, Brussels sprouts,
tomato marmalade

Grilled Filet Mignon / 41
Marinated Skirt Steak / 31
garlic mashed potatoes, spinach,
onion rings, chimichurri

Grilled Niman Ranch Pork Chop / 37
broccolini, lentils, grilled peaches,
sage, date molasses

/ Vegetarian entree will be available upon request

Rigatoni / 18
pan roasted tomatoes, pistachio-arugula pesto,
parmesan, basil

desserts

/ please select **one**

Vanilla Bean Crème Brûlée / 12
salted caramel blondie

Stone Fruit Cheesecake Trifle / 12
cream cheese mousse, lemon sponge, thyme
graham cracker streusel

Roasted Corn Pudding / 12
caramel mousse, blueberry compote, polenta-
almond cake, popcorn

Warm Chocolate Cake / 12
vanilla ice cream, hazelnut chocolate sauce, cocoa
nib-coffee streusel

Raspberry Bread Pudding / 12
white chocolate raspberry-ripple ice cream

Sticky Toffee Pudding Cake / 12
honey toffee sauce, brown butter oats, vanilla ice
cream

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