

## 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

### hors d'oeuvres

/ cold

**Avocado Toast** / 6

**Tuna Tartare Tostada** / 7

**Deviled Egg** / 6

**Endive** / 5  
blue cheese, date

**Chilled Corn Soup Shooters** / 5

**Shrimp Louie Lettuce Cup** / 7

**Mushroom Crostini** / 5  
herbed ricotta

**Smoked Salmon Belly** / 6  
cucumber cup, horseradish

/ warm

**Tomato Arancini** / 5

**Grilled Ham & Cheese** / 6

**Falafel** / 5  
spiced cucumber yogurt

**Lamb Skewer** / 8  
harissa aioli

**Crab Cake** / 7  
tarragon aioli

**Grilled Octopus** / 7  
chili aioli

**Fried Oyster** / 7  
tartar sauce, micro 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 / 17**

farmers' market vegetables, avocado green goddess dressing

**Date Salad / 18**

arugula, goat cheese, walnuts, pomegranate vinaigrette

**Caesar Salad / 17**

hearts of romaine, parmigiano-reggiano, levain croutons

**Chino Farms Tomato & Stonefruit Salad / 21**

marinated cucumber, roasted garlic tahini, oregano vinaigrette

**Chino Farms Zucchini & Summer Squash / 20**

ricotta, lemon verbena, roasted peppers, basil, Calabrian chili vinaigrette

**Chino Farms Corn Soup / 19**

corn and crab fritter, avocado mousse, tomato

**"Fish Tacos" / 21**

yellowfin tuna, California avocado, corn nuts

**Grilled Octopus / 23**

summer bean salad, rosemary panisse, fried capers, green olive vinaigrette

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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

### entrees

/ entree preparations are subject to change and availability

**Herb Crusted Local Yellowtail** / 40  
 summer squash "capelinni", olive marinated cherry tomato,  
 squash blossom & saffron pistou, nepitella pesto

**Faroe Island Salmon** / 42  
 carrot soubise, summer pole beans, toasted almonds, caper vinaigrette

**Roasted Jidori Chicken** / 40  
 potato purée, sautéed mushrooms and artichokes, spring onions, roasted chicken jus

**Pork Chop** / 44  
 mascarpone polenta, grilled nectarine, roasted fennel, wilted greens, pork jus

**Filet of Beef** / 50  
 cheddar creamed corn, grilled asparagus, roasted baby peppers, red wine jus

**Colorado Lamb Rack** / 53  
 English pea hummus, grilled baby carrots, mint chimichurri, curried lamb jus

/ Vegetarian entree available upon request

**Summer Vegetable Lasagna** / 49  
 roasted garlic, bell pepper, kale, tomato, eggplant, roasted tomato-fennel sauce

**Stuffed Eggplant** / 32  
 heirloom grains, preserved lemon, Romano bean, arugula salsa verde, puffed grains

/ please select one

### desserts

**Blueberry-Meyer Lemon Pavlova**, toasted honey meringue, olive oil ice cream / 13

**Warm Chocolate Tart**, sea salt cacao nib ice cream, caramel / 13

**Strawberry Buttermilk Semifreddo**, white velvet cake, strawberry shortbread,  
 vanilla bean anglaise, Chino Farms strawberries / 13

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