

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 6% 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 / 13

farmers' market vegetables, avocado green

Date Salad / 13

arugula, goat cheese, walnuts, pomegranate vinaigrette

Caesar Salad / 13

hearts of romaine, parmigiano-reggiano, lemain croutons

Chino Farms Summer Squash / 16

peaches, fresh beans, P'tit Basque, squash blossoms, spruce honey, puffed quinoa, lemon thyme

Chino Farm Tomatoes / 17

melon, fresh cheese, radish, bee pollen, brioche, pipicha

Charred Octopus / 17

nasturtium kimchee, nori tempura, daikon, kumquat-soy glaze, bonito

Snapper Crudo / 17

passion fruit, cucumber, Chino Farms strawberries, coconut, green strawberry-boshi, basil

Chilled Roasted Carrot Soup / 17

Chino Farms carrots, whipped yogurt, benne seed cracker, chrysanthemum, preserved yuzu

"Fish Tacos" / 17

yellowfin tuna, California avocado, corn nuts

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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 / 34

28 Day Dry Aged New York / 62

Grilled Salmon / 34

Grilled Beef Tenderloin / 46

Maine Lobster / 48

Niman Ranch Roasted Pork Loin / 36

Baja Striped Bass / 36

Smoked Jidori Chicken / 34

Red Wine Tender Braised Beef / 34

Venison Loin / 44

/ Vegetarian entree will be available upon request

Local Grains / 28

Chino Farms Vegetable Pot Pie / 28

desserts

/ please select one

Roasted **Pineapple Mouse**, carrot cake, Vadouvan curry, carrot-ginger sorbet / 12

Peanut Butter **Semifreddo**, cara cara orange, dark chocolate, caramel corn / 12

Chino Farms **Strawberries**, hibiscus, rose, coconut / 12

Warm **Chocolate Tart**, eucalyptus, mint, crème fraiche / 12

Milk & Honey **Panna Cotta**, farmer's market pears, brown butter meringue, clove ice cream / 12

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