

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

/ hot

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 bistro dinner menu

Any party over 14 people must pre-select a menu.
All menu items are subject to change and availability.

appetizers

/ to be *shared*

Seasonal Fish Ceviche / 15.5
cilantro, pico de gallo, California avocado,
tortilla chips

Mussels / 15
cioppino broth, blistered cherry tomatoes, corn,
basil, focaccia

Stuffed Dates / 9
goat cheese, almonds, bacon,
piquillo-tomato sauce

Chips and Salsa / 8
house made chips and two salsas

Crispy Calamari / 14
fresh herbs, Fresno chiles, sweet chili sauce

Ahi Tostadas / 15
slaw, gochujang, sesame, Fresno chile,
avocado-wasabi spread, micro cilantro

Hummus / 12
marinated olives, roasted peperonata, charred
eggplant puree, za'atar, tzatziki,
house made pita

Grilled Octopus / 15
baby potato salad, radish, red onion, celery
parsley, lemon vinaigrette, salsa verde

Marinated Grilled Fresh Fish Tacos / 14
jalapeño cream, avocado, cilantro, shredded
cabbage

soup & salad

/ please select *one*

George's Famous Soup / 11.5
smoked chicken, broccoli, black beans

Roasted Beet Salad / 12
frisee, dried currants, toasted almonds, goat cheese, orange-citrus vinaigrette,
toasted bread crumbs

Stone Fruit Salad / 13
seasonal stone fruit, berries, quinoa, arugula, almond, honey, white balsamic vinaigrette

Caesar Salad / 12
shaved parmesan, croutons

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group bistro dinner menu (cont.)

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entrées

/ please select **three**

Spaghetti with Clams / 23.5
toasted garlic, roasted tomatoes,
white wine, and extra virgin olive oil

Grilled Faroe Island Salmon / 29.5
vegetable Anson Mills farro grain salad,
watercress, chermoula

Herbed Alaskan Halibut / 39.5
sweet white corn, sugar snap peas,
cherry tomato vinaigrette

Sesame Crusted Tombo / 29
baby bok choy, oyster mushrooms,
leek fondue, miso-soy vinaigrette, carrot kimchi

Roasted Organic Chicken Breast / 25.5
fingerling potatoes, rapini, salsa verde

/ Vegetarian entrees will be available upon request

Fettucine / 20
broccoli pesto, salsa fresca, arugula,
chili mozzarella

desserts

/ please select **one**

Warm Chocolate Cake / 12
toasted marshmallow, chocolate fudge, graham
cracker crumbs

Vanilla Crème Brûlée / 12
lime bar

Cherry Crumble / 12
oat streusel, vanilla bean ice cream

Asian Marinated Skirt Steak / 27.5
garlic spinach and buttermilk onion rings

Grilled Filet Mignon 8 oz. / 40.5
smoked mashed potato, asparagus, pearl onion,
shiitake mushrooms, red wine reduction,
garlic-herb butter

Roasted Pork Tacos / 16
adobada marinade, pineapple relish, salsa verde

Potato Gnocchi / 24.5
Mexican shrimp, fava beans, cherry tomato,
fennel, spinach, Parmesan Reggiano

Chino Farms Summer Fruit Salad / 12
strawberry-coconut sherbet

Sticky Toffee Layer Cake / 12
salted almonds, caramel, coconut sorbet

Profiterole / 12
tarragon-peach jam, raspberry

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