

## 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*

**All parties must pre-select a menu.**

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

**\* 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**

# california modern \$40 lunch package

## appetizers

/ please select **one**

### **Organic Baby Green Salad**

farmers' market vegetables, avocado green goddess dressing

### **Date Salad**

arugula, goat cheese, walnuts, pomegranate vinaigrette

### **Caesar Salad**

hearts of romaine, parmigiano-reggiano, levain croutons

### **George's Famous Soup**

smoked chicken, broccoli and black beans

### **Chino Farms Chilled Carrot Soup**

whipped yogurt, benne seed cracker, chrysanthemum, preserved yuzu

### **Smoked Salmon Rilette**

levain bread, frisee salad

## entrées

/ groups of less than **50**, all **three** entrees will be offered

/ groups of **51+** please select **two**

/ a vegetarian entree will be available upon request

### **Chicken Salad Sandwich**

apples, walnuts, yogurt dressing, butter lettuce, tomato, toasted foccacia, BBQ potato chips

### **Open Faced Brisket Sandwich**

gruyere, Russian dressing, grilled levain, cole slaw, French fries

### **Blackened Fish Sandwich**

avocado, lettuce, onion, tomato, cucumber-yogurt relish

## desserts

/ please select **one**

### **Warm Chocolate Cake**

candied cocoa nibs, chocolate fudge sauce, mint ice cream

### **Vanilla Crème Brûlée**

orange-vanilla cream butter cookies

### **Blackberry-Lemon Crumble**

rosemary oat streusel, vanilla bean ice cream

### **Mocha Butterscotch Parfait**

mocha mousse, butterscotch pudding, almond-espresso bean clusters, coffee jelly

### **Sticky Toffee Layer Cake**

salted toffee buttercream, toasted coconut, coconut ice milk

### **Monkey Bread**

buttermilk glaze, brown-sugared walnuts, banana brown-butter ice cream

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