

T H E
G E O R G E
DINNER MENU

RAW

SEASONAL LOCAL OYSTERS*

Shallot Mignonette, Calabrian Chili Sauce

6|24 12|48

Add Caviar \$MP

SALMON CRUDO*

Orange, Cucumber, Calabrian Chili Chips, Lemon Oil 19

SNOW CRAB COCKTAIL

Cocktail Sauce, Cucumber, Tender Greens 30

THE GEORGE BEEF TARTARE*

Smoky Mustard, Potato Chips 30

OLYMPIC SEAFOOD TOWER 175

HALF SEAFOOD TOWER 89

*Chef Selection: Oysters, Prawns
and Sustainable Seafood**

CAVIAR ENHANCEMENT \$MP

Traditional Accompaniments

START

HOUSE MADE NORI SOURDOUGH *Whipped Nori Butter* 9

ENGLISH PEA BISQUE *Citrus Balsamic, Sauce Vierge* 15

FRENCH ONION SOUP *Sourdough, Smoked Scamorza* 15

THE GEORGE WEDGE SALAD *Tarragon Green Goddess, Bacon, Beefsteak Tomato, Shaved Egg* 17
+ Dungeness Crab 15

SMOKED DUCK *House Made Ricotta, Kumquat Preserve, Sweet Herbs* 18

BURRATA SALAD *Rhubarb, English Pea, Easter Egg Radish, Pickled Ramp* 20

WARM TOMATOES *Labneh, Soft Herbs, Olive Oil, Grilled Bread* 21

OCTOPUS *Romesco, Chickpea, Chorizo, Sauce Vierge* 21

MAINS

VEGAN PANISSE *Fiddleheads, Fava, Truffle, Baby Turnip Confit* 28

RICOTTA & NETTLE RAVIOLI *Morel Mushrooms, Truffle Butter, Hand Torn Bread Crumb* 26

PORK SHANK PAPPARDELLE *Pecorino, Oregano* 25
+ Dungeness Crab 15

SCALLOPS *Mashed Celeriac, Truffle Cream, Crispy Mushrooms* 48

KING SALMON *Cannellini Bean, Green Garlic, Baby Fennel, Salmon Roe* 46

STEAK FRITES *10oz Tenderloin, Caramelized Baby Onion, Crispy Fingerlings* 65
+ Maine Lobster Tail 29
+ Truffle Jus 8

HERB CRUSTED RACK OF LAMB *Mint Yogurt, Fregola, Chili Drops, Sultanas, Harissa* 52


CHEF'S CUT MP

SIDES

POMMES ALIGOT *Comte, Chives* 13

GRILLED ASPARAGUS *Dill Yogurt, Spring Onion-Hazelnut Gremolata* 12

SNOW PEA ALMONDINE *Almonds, Tarragon, Lemon Oil* 14

 *Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.
We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

T H E
G E O R G E

COCKTAILS

- THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19
- BIRD MAIL** *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18
- LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20
- POM POM** *Bombay Premier Cru Gin, Pama Pomegranate Liqueur, Lemon Juice, Apple Juice* 19
- DAY TRADER** *Woodinville Rye, Aperol, Italicus Bergamot Liqueur, Yellow Chartreuse, Lime Juice, Guava* 21
- ARBITRAGE** *Michter's Bourbon & Rye, Noilly Pratt Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21
- PUMPKIN SPICED ESPRESSO MARTINI** *Wheatley Vodka, Kahlua, Spice Blend, Espresso, Cacao* 22

WINE BY THE GLASS

SPARKLING

Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
Brut Rosé <i>Albert Bichot Cremant de Bourgogne, FR</i>	17 / 85
2015 Brut Champagne <i>Baron-Fuenté FR</i>	28 / 140
2015 Brut Champagne <i>Veuve Clicquot 'La Grande Dame' FR</i>	48 / 240

WHITE

Chardonnay <i>Louis Merle, Chablis 1er Cru, Burgundy FR</i>	25 / 92
Chardonnay <i>Stags' Leap, Napa Valley, CA</i>	21 / 84
Muscadet <i>Sevre-et-Maine Domaine de la Quilla, Loire FR</i>	15 / 52
Pinot Gris <i>Iris Vineyards, Willamette Valley OR</i>	16 / 64
Riesling <i>Rolly Gassmann, Alsace FR</i>	18 / 72
Sauvignon Blanc <i>Langlois-Chateau, Sancerre FR</i>	25 / 92

ROSÉ & SUCH

Rosé <i>Chateau Routas, Provence FR</i>	15 / 52
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RED

Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
Cabernet Sauvignon <i>Martin Ray "Synthesis", Napa Valley CA</i>	26 / 104
GSM <i>Latta Wines, Columbia Valley WA</i>	17 / 68
Malbec <i>Susana Balbo Signature, Mendoza AR</i>	15 / 60
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Pinot Noir <i>Cristom Mt. Jefferson Cuvée, Willamette Valley OR</i>	25 / 92
Syrah <i>Kerloo Cellars, Columbia Valley WA</i>	16 / 64

BEER

DRAFT

Seapine <i>Citra IPA</i>	9
Fort George <i>City of Dreams Pale Ale</i>	9
Reuben's <i>Pilsner</i>	9
Diamond Knot <i>Brown Ale</i>	9

BOTTLES & CANS

Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>Sour Session Ale</i>	9

CIDER

Aval <i>Cidre Artisanal, Brittany FR</i>	12
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SANS ALCOHOL

SKY GARDEN

<i>Seedlip Garden, Lime, Grapefruit Juice, Agave</i>	14
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TEMPERANCE COLLINS

<i>Seedlip, Pineapple, Cinnamon, Soda</i>	14
Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
Local Dry Soda <i>Lavender, Blood Orange, Vanilla</i>	6
French Press <i>HC Valentine</i>	14
Hot Tea <i>Lot 55</i>	6
Espresso <i>HC Valentine</i>	5
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7

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