

T H E

# GEORGE

## DINNER MENU

### RAW

**SEASONAL LOCAL OYSTERS\*** *Shallot Mignonette, Calabrian Cocktail Sauce* 6/24 or 12/48 GF,DF,LS

**OLYMPIC SEAFOOD TOWER\*** *Chef Selection: Oysters, Prawns, Sustainable Seafood* Full 175 / Half 89 GF,DF,LS

**SALMON CRUDO\*** *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil* 19 GF,DF,LS

**CAVIAR** *Traditional Accompaniments* Osetra 300 / White Sturgeon 190

### START

**HOUSE LIGURIAN BREAD** *Thyme Whipped Butter, Maldon Sea Salt* 9

**CARAMELIZED ONION SOUP** *Country Bread, Comte, Chives* 15

**BIBB LETTUCE** *Fresh Herbs, Pickled Shallot, Radish, House Vinaigrette* 14 GF,V  
Add Dungeness Crab 13

**ROASTED BEETS** *Burrata, Sherry, Arugula, Saba* 18 GF

**SMOKED SALMON DEVEILED EGGS** *Smoky Mustard, Salmon Roe, Chives, Pimenton* 12 GF,DF  
Substitute Caviar MP

**WARM DUNGENESS CRAB DIP** *Artichoke, Crab Claws, Garlic Breadcrumbs, Crostini* 24 LS

**BONE MARROW** *Buttered Escargot, Watercress, Grilled Baguette* 18

**FOIE GRAS TARTINE** *Chicken Liver, Amarena Cherry, Pickled Fennel* 18

### MAINS

#### VEGAN CASSOULET

*Beyond Sausage, Seasonal Vegetables  
Corona Beans, Breadcrumbs* 25 V

#### BUTTERNUT SQUASH RAVIOLI

*Beurre Noisette, Sage and Pine Nut Remoulade  
Parmesan* 26

#### ROASTED BLACK COD

*White Bean Ragout, Chorizo, Sauce Vierge* 42 GF,LS

#### BOUILLABAISSE

*All Seasonal and Sustainable Seafood  
Grilled Bread with Romesco* 55 DF,LS

#### ROASTED CHICKEN BREAST

*Pommes Purée, Game Jus, Grilled Lemon  
Braised Tomatoes* 33 GF

#### BEEF BOURGUIGNON

*Braised Baby Vegetables, Pommes, Red Wine Jus* 42 GF

#### STEAK FRITES

*10 oz Beef Tenderloin, Caramelized Shallot  
Herbed Butter, Smoky Fries* 65  
Add Lobster Tail 29 | Fresh Shaved Truffle 15 | Truffle Jus 9

### SIGNATURE DISHES

#### SMOKED BEEF TARTARE\* 25

*Smoked Tableside and Crafted with Tender, Hand-Cut  
1855 Black Angus Beef, Cornichons, and Shallots.  
Topped with Horseradish Crème Fraîche, Cured Egg Yolk  
and Served with Crostini*

#### GEORGE BURGER À LA FLOTTANT 32

*Sustainable Carman Ranch Beef with Ferndale Farms  
Smoked Scamorza, Bordelaise Sauce, and our Signature  
Rooftop Thyme Aioli, and Served with Smoky Fries*

#### GOLD-ENCRUSTED BONE-IN RIBEYE 139

*32 oz Niman Ranch Ribeye, encrusted in 24-Carat Gold  
Leaf and Finished with Bordelaise Sauce, Perfectly Paired  
with Roasted Carrots (45 Minutes)  
Add Lobster Tail 29 | Fresh Shaved Truffle 15  
Add Truffle Jus 9*

### SIDES

**POMMES ALIGOT** *Comte, Chives* 13 GF

**GLAZED CARROTS** *Mint Yogurt, Pistachios* 16 GF

**CRISPY BRUSSELS SPROUTS** *Chili Honey Vinaigrette, Spice Seed Mix, Mint* 18 DF

**HOUSE SMOKY FRIES** *Chimichurri Aioli* 12 DF



V = Vegan, GF = Gluten Free, DF = Dairy Free, LS = Locally Sourced

\*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.

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T H E

# G E O R G E

## COCKTAILS

**THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

**SUGAR PLUM** *Empress Gin, Crème de Violet, Lavender, Lime* 22

**LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

**ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

**GEORGE ESPRESSO MARTINI** *Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso* 22

**BABY BLUE** *Bombay Premier Cru Gin, St. Germain, Blue Curacao, Lillet Blanc, Lemon, White Cranberry* 19

**MAPLE SMASH** *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* 19

## 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
Brut Champagne <i>Perrier-Jouët FR</i>	32 / 135
Brut Champagne <i>Veuve Clicquot 'La Grande Dame' FR</i>	42 / 195

### WHITE

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	16 / 58
Chardonnay <i>Patz &amp; Hall, Sonoma Coast CA</i>	19 / 70
Chardonnay <i>Louis Merle, Chablis, Burgundy FR</i>	25 / 92
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Paul Cherrier 'Canaille', Sancerre FR</i>	25 / 115

### ROSÉ & SUCH

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	16 / 55
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### RED

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	20 / 80
Cabernet Sauvignon <i>Faust, Napa Valley CA</i>	29 / 110
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	32 / 155
Tempranillo <i>Marques de Murrieta 'Reserva', Rioja DOCa ES</i>	18 / 90

## 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
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Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
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Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	6
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Fairmont <i>Lot 35 Tea Sustainably Sourced</i>	6
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Espresso <i>HC Valentine</i>	5
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Latte, Cappuccino, Mocha <i>HC Valentine</i>	7
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A 3% service charge is included on the guest check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.

A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.

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