

GEORGE

DINNER MENU

RAW

- SEASONAL LOCAL OYSTERS*** *Shallot Mignonette, Calabrian Cocktail Sauce* **6/26 | 12/48** *DF, GF, NF, LS*
- OLYMPIC SEAFOOD TOWER*** *Chef Selection: Oysters, Prawns, Sustainable Seafood* **Full 175 | Half 89** *DF, GF, NF, LS*
- SALMON BELLY CRUDO*** *Pickled Strawberry, Watermelon Radish, Citrus Vinegar, Mirin* **22** *DF, GF, NF, LS*
- CAVIAR** *Traditional Accompaniments* **Osetra 275 | White Sturgeon 190**

TO START

- ORGANIC SKAGIT SOURDOUGH LOAF** *Thyme Whipped Butter, Maldon Sea Salt* **9** *LS*
- CARAMELIZED ONION SOUP** *Country Bread, Comte, Chives* **16** *NF*
- BIBB LETTUCE** *Shaved Apple, Eastern Radish, Chili Honey Vinaigrette* **16** *GF, NF*
- BURRATA SALAD** *Charred Spring Onion, Asparagus, Peas, Agrumato, Sunflower Seeds* **20** *GF, NF*
- WARM DUNGENESS CRAB DIP** *Artichoke, Crab Claws, Garlic Breadcrumbs, Crostini* **28** *NF, LS*
- SPANISH OCTOPUS** *Crispy Potato, Nduja, Salsa Verde* **24** *DF, GF Avail, NF*

MAINS

- POLENTA CAKE**
Marinated Artichoke Hearts Barigoule
Porcini Jus **27** *V, GF, NF*
- RICOTTA GNUDI**
Wild Mushroom, Green Chickpea
Fava Been, Green Garlic **29** *NF*
Add Poached Lobster **17**
- SCALLOPS**
Bacon Lardon, Fregola Sarda, Sultanas
English Pea, Mint **50** *NF, LS*
- ROASTED KING SALMON ALMONDINE**
Romanesco, Baby Fennel, Green Olive, Celeriac
Beurre Noisette **48** *GF, LS*
- SPICED DUCK BREAST**
Rhubarb Compote, Sweet Potato, Braised Greens **48** *DF, GF, NF*
- HERB-CRUSTED RACK OF LAMB**
Saffron Couscous, Cherry Tomato, Mint, Harissa **58** *NF, LS*
- STEAK FRITES***
10 oz Beef Tenderloin, Caramelized Shallot
Herbed Butter, Smoky Fries **65** *NF*
Add Lobster Tail **29** | *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 and Cured Yolk
Served with Crostini *NF, LS*
- GEORGE BURGER À LA FLOTTANT** **36**
Waygu Beef Patty with Ferndale Farms Smoked Scamorza
and our Signature Rooftop Thyme Aioli in Bordelaise Sauce
Served with Smoky Fries *NF, LS*
- GOLD-ENCRUSTED BONE-IN RIBEYE** **185**
32 oz Niman Ranch Ribeye with 24-Carat Gold Leaf
Finished with Bordelaise Sauce
Served with Roasted Carrots *NF, LS*
(Allow 45 Minutes)
Add Lobster Tail **29** | *Truffle Jus* **9**

SIDES

- POMMES ALIGOT** *Comte, Chives* **14** *GF, NF*
- MARINATED MUSHROOMS** *Foie Gras, Grilled Baguette* **22** *DF, NF*
- FRIED CAULIFLOWER** *Romesco, Fermented Rooftop Honey, Caper Remoulade* **18** *DF*
- HOUSE SMOKY FRIES** *Chimichurri Aioli* **12** *DF, NF*



V = Vegan | DF = Dairy Free | GF = Gluten Free | NF = Nut 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.

T H E

GEORGE

COCKTAILS

- HUGO SPRITZ** *St. Germain, Prosecco, Soda, Mint, Lime* **24**
- LAVENDER MARTINI** *Grey Goose, Crème de Violette, Lime, White and Red Cranberry* **22**
- THE FRENCH ROSE** *Bombay Sapphire, Brut Rosé, Cherry, Lemon* **22**
- LA HACIENDA** *Patrón Reposado, Aperol, Grapefruit, Lemon, Agave, Habanero, Tajín Rim* **32**
- COSMIC COSMO** *Patrón Silver, Cointreau, Blue Curaçao, White Cranberry, Lime, Fire Tincture* **28**
- SPRING FLING** *Bacardi Silver, Bacardi 8 Dark Rum, Pineapple, Orange, Coconut, Lime* **21**
- THE COPPER OLD FASHIONED** *Jack Daniels, Caramel, Maple, Frangelico* **21**
- OLYMPIC ICED CAFE** *Bailey's, Frangelico, Kahlua, Ron Zacapa 23 Rum, Espresso* **27**

WINE BY THE GLASS

SPARKLING

Brut Cava <i>Caves Naveran, Penedés ES</i>	18 / 85
Brut Rosé <i>Albert Bichot Cremant de Bourgogne FR</i>	20 / 95
Brut Champagne <i>Perrier-Jouët FR</i>	38 / 185

WHITE

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	18 / 67
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	18 / 67
Chardonnay <i>William Fevre Champs Royaux, Chablis FR</i>	55 / 135
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 65
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	26 / 99

ROSÉ

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	18 / 67
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RED

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	22 / 85
Cabernet Sauvignon <i>Robert Craig Affinity, Napa Valley CA</i>	55 / 135
Merlot <i>Long Shadows 'Pedestal', Walla Walla WA</i>	58 / 185
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	55 / 135
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	28 / 107
Tempranillo <i>áster, Ribera del Duero ES</i>	20 / 75

BEER

DRAFT

Fremont <i>Lush IPA</i>	10
Fort George <i>City of Dreams Pale Ale</i>	10
Dru Bru <i>Pilsner</i>	9
Diamond Knot <i>Stout</i>	10

BOTTLES & CANS

Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>Sour Session Ale</i>	9
Aval Cider <i>Cidre Artisanal, Brittany FR</i>	12

SPIRIT FREE

SKY GARDEN

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

<i>Seedlip, Pineapple, Cinnamon, Soda</i>	14
Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
Fever Tree Soda <i>Grapefruit, Ginger Ale, Ginger Beer</i>	6
Fairmont Lot 35 Tea <i>Sustainably Sourced</i>	6
Espresso or Drip Coffee <i>HC Valentine</i>	6
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7

A 3% kitchen surcharge is included on the guest check. 100% of this charge is distributed 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.