

T H E

GEORGE

MOTHER'S DAY BRUNCH MENU

\$85++ PER GUEST

START WITH A GLASS OF
BUBBLES OR JUICE
SELECT YOUR COURSE FROM:
BEGINNINGS, MAIN EVENT AND SWEET ENDING
ENJOY!

BUBBLES

BRUT CAVA *Caves Naveran, Penedés ES*

BELLINI *Peach | Mango | Raspberry*

MIMOSA *Orange | Grapefruit*

JUICE

ORANGE, GRAPEFRUIT

APPLE, PINEAPPLE

GREEN JUICE

BEGINNINGS

CHOOSE ONE

GREEK YOGURT PARFAIT *House Granola, Seasonal Fruit Compote, Mint GF*

ENGLISH PEA BISQUE *Asparagus Sauce Vierge, Watermelon Radish GF*

SALMON CRUDO* *Pickled Strawberry, Watermelon Radish, Citrus Vinegar, Mirin GF, DF, LS*

BURRATA SALAD *Charred Spring Onion, Asparagus, Peas, Agrumato, Sunflower Seed GF*

FAVA BEAN & ASPARAGUS TARTINE *Pickled Asparagus, Whipped Ricotta, Frisée
Add Serrano Ham +10*

MAIN EVENT

CHOOSE ONE

PIKE PLACE MARKET FRITTATA *Seasonal Vegetables, Spinach, Comté Gruyère, House Salad GF, LS*

CAPPUCCINO FRENCH TOAST *Coffee Chantilly, Cocoa*

CHICKEN & WAFFLES *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter*

OLYMPIC SMASH BURGER *Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce LS*

GEORGE BENEDICT* *Herbed Hollandaise, English Muffin, Buttered Potatoes NF*

Choice of: Roasted Asparagus or Tasso Ham | Dungeness Crab or Poached Lobster +10

SWEET ENDING

CHOOSE ONE

RASPBERRY PASSIONFRUIT TART *Fresh Meringue, Raspberry*

LEMON POSSET *Mixed Berries, Raspberry Sauce, Crushed Sponge Sugar*



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

@thegeorgeseattle #thegeorgeseattle

T H E
GEORGE

COCKTAILS
MOTHER'S DAY SPECIALS

DEAR MOM WITH LOVE *St. Germain, Grey Goose, Sparkling Wine* 22
MAMA BEAR BLISS *(Alcohol-Free) Strawberry, Raspberry, Agave, Pomegranate, Lemon, Soda* 16

SIGNATURE COCKTAILS

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 *Patr n Reposado, Aperol, Grapefruit, Lemon, Agave, Habanero, Tajín Rim* 32
COSMIC COSMO *Patr n 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 25 Rum, Espresso* 27
SKY GARDEN *(Alcohol-Free) Seedlip Garden, Lime, Grapefruit Juice, Agave* 14
TEMPERANCE COLLINS *(Alcohol-Free) Sedlip, Pineapple, Cinnamon, Soda* 14

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES 18 / 85
Brut Rosé Albert Bichot Cremant de Bourgogne, FR 20 / 95
Brut Champagne Perrier-Jouët, FR 38 / 185
Brut Champagne Taittinger 'La Française', FR 37 / 180

WHITE

Riesling Long Shadows, 'Poet's Leap', Columbia Valley WA 17 / 70
Chardonnay Chalk Hill, Russian River Valley CA 18 / 67
Chardonnay William Fevre Champs Royaux, Chablis FR 55 / 135
Pinot Gris Kind Stranger, Lawrence Vineyard, Royal Slope WA 17 / 65
Sauvignon Blanc Roger Neveu, Sancerre FR 26 / 99

ROSÉ

Rosé Dossier, Weinbau Vineyard, Columbia Valley WA 18 / 67

RED

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

BEER

DRAFT

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

BOTTLES & CANS

Avery El Gose Sour Session Ale 9
Elysian Space Dust IPA 8
Guinness Draught Stout 10
Stella Artois Pilsner 8
Widmer Brothers American Hefeweizen 8
Athletic Brewing Co. Non-Alcoholic IPA 7

SANS ALCOHOL

Coke Products Coca Cola, Diet Coke, Sprite 6
Fever Tree Soda Grapefruit, Ginger Ale, Ginger Beer 6
Fairmont Lot 35 Tea Sustainably Sourced 6
Espresso or Drip Coffee HC Valentine 6
Latte, Cappuccino, Mocha HC Valentine 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.