

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 275 / White Sturgeon 190

START

ORGANIC SKAGIT SOURDOUGH LOAF *Thyme Whipped Butter, Maldon Sea Salt* 9 LS

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

BOUILLABAISSÉ

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

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-ENCUSTED 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 FRITES *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 Coconut 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>Chalk Hill, Russian River Valley CA</i>	17 / 60
Chardonnay <i>William Fevre Champs Royaux, Burgundy FR</i>	30 / 120
Chardonnay <i>Three Sticks 'Gap's Crown Vineyard', Sonoma Coast CA</i>	35 / 165
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	24 / 120

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>Robert Craig Affinity, Napa Valley CA</i>	31 / 120
Red Blend <i>Famille JM Cazes Pauillac de Lynch-Bages, Bordeaux FR</i>	35 / 170
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	32 / 155
Tempranillo <i>áster, Ribera del Duero, ES</i>	17 / 65

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>Stout</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
Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	6
Fairmont <i>Lot 35 Tea Sustainably Sourced</i>	6
Espresso <i>HC Valentine</i>	5
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.