

GEORGE

DINNER MENU

RAW

SEASONAL LOCAL OYSTERS**Shallot Mignonette, Calabrian Chili Sauce***6|24 12|48 GF, DF, LS****Add Caviar \$MP GF****SALMON CRUDO****Orange, Cucumber, Calabrian Chili Chips**Lemon Oil +19 GF, DF, LS***SNOW CRAB COCKTAIL***Cocktail Sauce, Cucumber, Tender Greens 30 GF, DF***THE GEORGE BEEF TARTARE****Smoky Mustard, Potato Chips 23 DF***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***MIXED MELON GAZPACHO** *Toasted Pistachios, Petite Basil, Sea Salt 13 GF, DF, V**Add Dungeness Crab +15***FRENCH ONION SOUP** *Sourdough, Smoked Scamorza 15***THE GEORGE WEDGE SALAD** *Tarragon Green Goddess, Bacon, Beefsteak Tomato, Shaved Egg 17 GF**Add Dungeness Crab +15***BURRATA SALAD** *Caramelized Peaches, Arugula, Prosciutto Chips, Saba 18 GF***ROASTED CHERRY TOMATOES** *Labneh, Soft Herbs, Olive Oil, Grilled Bread 18 VE***OCTOPUS** *Romesco, Chickpea, Chorizo, Sauce Vierge 21 DF*

MAINS

VEGAN PANISSE *Celery Root, Apple Cider Demi, Watercress 28 GF, V***PRESERVED GREEN CHICKPEA RAVIOLI** *Shaved Parmesan, Beurre Noisette, Sage and Pine Nut Pesto 28 VE***PORK SHANK PAPPARDELLE** *Pecorino, Oregano 32***SCALLOPS** *Corn Risotto, Saffron, Crispy Leek, Fresh Herbs 52***BLACK COD** *White Bean Ragout, Cured Sausage, Sundried Tomato 45 LS, GF***FRENCH ONION BURGER** *Onion Jam, Gruyere, Thyme Aioli, Butter Lettuce 29**Add Bacon +5***10 OUNCE TENDERLOIN** *Caramelized Baby Onion, Crispy Fingerlings with Porcini Salt 65**Add Maine Lobster Tail +29**Add Truffle Jus +8***ROASTED DUCK BREAST** *Grilled Radicchio, Roasted Plum, Pickled Cherry 42 LS, GF, DF***CHEF'S CUT MP**

SIDES

POMMES ALIGOT *Comte, Chives 13***ROASTED CAULIFLOWER** *Herbed Tahini, Spice Seed Mix, Sumac 18 GF***GRILLED ASPARAGUS** *Dill Yogurt, Hazelnut Gremolata 18 GF***HOUSE SMOKY FRIES** *Chimichurri Aioli, Fresh Herbs 12 DF*

VE = Vegetarian, V = Vegan, 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.

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

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* 17

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</i>	32 / 135
2015 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 & 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>Cloudy Bay, Marlborough NZ</i>	22 / 85

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>Benton Lane, Willamette Valley OR</i>	19 / 75
Tempranillo <i>Fitapretta 'Carta', Alentejo PT</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
Fairmont <i>Lot 55 Tea Sustainably Sourced</i>	6
Espresso <i>HC Valentine</i>	5
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7

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