

T H E  
G E O R G E

VALENTINE'S DAY MENU

AVAILABLE FEBRUARY 14-16

\$135++ PER GUEST

WITH WINE PAIRING \$185++ PER GUEST

AMUSE BOUCHE

**WELCOME COCKTAIL**

*Cherry Rose Vodka Spritz*

**BEET COQUETTE**

*Hazelnut Pesto*

STARTERS TO SHARE

**ORGANIC SPELT SOURDOUGH**

*Whipped Butter, Sea Salt*

**SAKU CRUDO**

*Winter Citrus, Pickled Kohlrabi, Kombu Vinaigrette*

**BIBB & CRAB SALAD**

*Vinegared Fennel, Shaved Apple, Sweet Chili Honey*

**ENHANCEMENTS**

**SEASONAL LOCAL OYSTERS**

*White Balsamic Strawberry Granita +24 / 48*

**CLEANSER**

MAIN COURSE

**ARTICHOKE BARIGOULE**

*Crispy Polenta, Mushroom Cider Jus*

**SEARED SCALLOPS**

*Crispy Sunchokes, Caviar Beurre Blanc, Sweet Herbs*

**BEEF TENDERLOIN OSCAR**

*Fingerling Potatoes, Roasted Garlic Broccolini*

*Green Peppercorn Cappuccino*

*Enhance with Shaved Truffle +30*

SWEET ENDING

**SMASHING IDEA**

*Chocolate Ganache Tart, Dulce de Leche Whip*

*Amarena Cherries*

*White Chocolate Powder*

## GEORGE

## 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

**SKY GARDEN**

*(Non-Alcoholic) Seedlip Garden, Lime, Grapefruit, Agave* 14

**TEMPERANCE COLLINS**

*(Non-Alcoholic) Seedlip, Pineapple, Cinnamon, Soda* 14

## WINE BY THE GLASS

**SPARKLING**

*Brut Cava Caves Naveran, Penedés ES* 14 / 70

*Brut Rosé Albert Bichot Cremant de Bourgogne FR* 17 / 85

*Brut Champagne Perrier-Jouët FR* 32 / 135

*Brut Champagne Veuve Clicquot 'La Grande Dame' FR* 42 / 195

**WHITE & ROSÉ**

*Assyrtiko Gai'a 'Monograph', Nemea GR* 16 / 58

*Chardonnay Chalk Hill, Russian River Valley CA* 17 / 60

*Chardonnay William Fevre Champs Royaux, Burgundy FR* 30 / 120

*Chardonnay Three Sticks 'Gap's Crown Vineyard', Sonoma CA* 35 / 165

*Pinot Gris Kind Stranger, Lawrence Vineyard, Royal Slope WA* 17 / 60

*Sauvignon Blanc Roger Neveu, Sancerre FR* 24 / 120

*Rosé Dossier, Weinbau Vineyard, Columbia Valley WA* 16 / 55

**RED**

*Cabernet Sauvignon Andrew Will, Horse H. Hills WA* 20 / 80

*Cabernet Sauvignon Robert Craig Affinity, Napa Valley CA* 31 / 120

*Red Blend Famille JM Cazes Pauillac de Lynch-Bages, Bordeaux FR* 35 / 170

*Nebbiolo Enzo Bartoli, Barolo, Piedmont IT* 26 / 104

*Pinot Noir Holocene 'Memorialis', Willamette Valley OR* 32 / 155

*Tempranillo áster, Ribera del Duero, ES* 17 / 65