

T H E
G E O R G E
R A W

SEASONAL LOCAL OYSTERS

*Cucumber Vinegar with Sichuan Pepper, Calabrian Chili
Sauce** 6|24 12|48

TUNA CRUDO

*Citrus Segments, Mustard Seeds, Salmon Caviar,
Ponzu, Chili Oil** 19

THE GEORGE BEEF TARTARE

*House Made Cracker, Yolk Jam, Brandy** 25



TO SHARE

HOUSE MADE NORI SOURDOUGH *Artisanal Butter, Nori Salt* 9

BAKED ESCARGOTS *Foraged Mushrooms, Maître d'Hôtel Butter, Puff Pastry* 25

CHICORY & CRAB *Dungeness Crab, Watercress, Citrus, Fennel Vinaigrette* 24

ROASTED GARROTS *Herbed Yogurt, Kumquat Mostarda, Pistachio* 15

FRIED CAULIFLOWER *Romesco, Castelvetrano Olive, Calabrian Infused Honey* 14

PACIFIC OCTOPUS A LA PLANCHA *Nduja Aioli, New Potato, Caper Gremolata* 21

RABBIT AGNOLOTTI *Pancetta, Sage Beurre Noisette, Hazelnuts* 35

LARGE PLATES

POLENTA *Wild Mushroom, Mushroom Demi* 26

BUGATINI NERO *Guanciale, Calabrian Chili, Charred Scallion, Manilla Clams* 32

SEARED SCALLOP *Cauliflower-Black Radish Crema, Roasted Sunchoke, Salsa Verde* 46

BLACK GOD *Chorizo, Cannellini Bean, Sweet Pepper Broth, Brown Anchovy* 42

BOUILLABAISSE *Mussels, Clams, Scallops, Prawns, Fresh Catch* 65

DUCK BREAST *Chanterelle Brioche Pudding, Grilled Chicories, Beet, Game Jus* 48

PORK SCHNITZEL *Apple-Anise Salad, Lemon-Grain Mustard Vinaigrette* 35

STEAK FRITES *10 oz Tenderloin, Bone Marrow Butter, Arugula* 65

TOMAHAWK *Pommes Aligot, Shishito Peppers, Truffle Jus* 159 ***Please allow 45 minutes**

SIDES

POMMES ALIGOT *Comte, Chives* 13

CRISPY BRUSSELS SPROUTS *Apple Gastrique, Pepita Dukkah, Mint* 14

HOUSE CUT FRITES *Truffle Pecorino Aioli* 11

BRAISED GREENS *Agrumato, Sea Salt* 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

A 3% service charge is included on your check. 100% of this service charge is given 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

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T H E
G E O R G E

COCKTAILS

THE FRENCH ROSE *Grey Goose, Brut Rosè, Bada Bing Cherry, Lemon* 18

BIRD MAIL *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18

LA HACIENDA *Patron Silver Tequila, Martini Fiero Orange Vermouth, Lemongrass, Strawberry Kombucha* 20

FARMER'S GOBBLER *Farmer's Gin, Cascadia Bitter Liqueur, Manzanilla Sherry, Cinnamon, Apple Cider* 18

ARBITRAGE *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 20

APERITIVO HOUR *Italicus Bergamot Liqueur, Cherry Blossom Vermouth, Verjus, Cucumber Soda* 17

CROWN FIZZ *Wheatley Vodka, Peach, Greek Yoghurt, Vanilla, Champagne, Nutmeg* 22

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	14 / 70
Brut Rosé Albert Bichot Cremant de Bourgogne, FR	17 / 85
NV Champagne Baron-Fuenté, FR	28 / 140
NV Brut Rosé Billecart-Salmon Cuvee Louis, FR	42/210

WHITE

Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR	15 / 52
Pinot Gris Iris Vineyards, Willamette Valley OR	16 / 64
Sauvignon Blanc, Langlois-Chateau, Sancerre FR	25 / 92
Chardonnay House of Brown, CA	15 / 60
Chablis Premier Cru Louis Merle, Burgundy FR	25 / 92
Riesling Rolly Gassmann, Alsace FR	18 / 72

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR	15 / 52
S/C Viognier Dionysic "Peach Skin," Willamette Valley OR	18 / 72

RED

Gamay Noir Maison L'Envoye, Fleurie FR	14 / 56
Malbec Susana Balbo Signature, Mendoza AR	15 / 60
Syrah Kerloo Cellars, Columbia Valley WA	16 / 64
Pinot Noir, Cristom Mt. Jefferson Cuvée, Willamette Valley OR	25 / 92
Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA	26 / 104
Barolo Enzo Bartoli, Piedmont IT	26 / 104
Blend D2 by DeLille Cellars, Columbia Valley WA	22 / 88

BEER

DRAFT

Seapine Citra IPA	9
Fort George City of Dreams Pale Ale	9
Reuben's Pilsner	9
Diamon Knot Brown Ale	9

BOTTLES & CANS

pFriem Hazy IPA	7
Scuttlebutt Amber Ale	7
Avery El Gose Sour Session Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda	14
Bottled Coke Products Coca Cola, Diet Coke, Sprite	6
Local Dry Soda Cucumber, Blood Orange	6
French Press HC Valentine	14
Hot Tea Lot 55	6
Espresso HC Valentine	5
Latte, Cappucino, Mocha HC Valentine	7