

T H E
G E O R G E

STARTERS

- SOURDOUGH BOULE** 6
- WINTER SQUASH BISQUE** 15
Herb Crème
- TUNA TATAKI** 19
*Citrus Segments, Mustard Seeds
Coriander Stems, Ponzu, Chili Oil**
- BEECHER'S RESERVE CHEESE PLATE** 14
*Beecher's Cheese, Ground Cherry Marmalade
Sponge Toffee, Fig and Olive Crostini*
- HOUSE CUT FRIES** 11
Truffle Pecorino Aioli

3-COURSE \$39
LUNCH EXPRESS
MENU

Starters

Choice of:

WINTER SQUASH BISQUE

Herb Crème

FARMERS MARKET SALAD

*Local Lettuces, Cucumber, Tomato
Quinoa, Champagne Vinaigrette*

Mains

Choice of:

PAN BAGNAT

*Olive-Oil Poached Albacore, Hard Eggs, Potato Bun,
Mama L2il's, Crispy Caper, Sundried Tomato Tapenade**

BEEF BOURGUIGNON

Buttered Pasta

VEGETABLE GASSOULET

*Butternut, Local Vegetable Sausage,
Cauliflower, Kale, Sage Pangrattato*

Dessert To-Go:

**ARTISANAL GEORGE
COOKIES AND CREAM**

*Stuffed With House-Made
Marshmallow Fluff*

SALADS

- CHICORIES & CRAB** 24
*Dungeness Crab, Watercress, Citrus,
Fennel Vinaigrette*
- LENTIL VEGETABLE SALAD** 18
*Assorted Lentils and Grains, Roasted Vegetables
Goat Cheese, Warm Sherry Vinaigrette*
- FARMERS MARKET SALAD** 15
*Local Lettuces, Cucumber, Tomato
Quinoa, Champagne Vinaigrette*
Add Chicken 8
Add Shrimp 12
Add Salmon Lox 9

SANDWICHES

Served with Choice of Fries or House Salad

- FRIED FISH SANDWICH** 22
*Crispy Catfish, Potato Bun, House Pickle
Kohlrabi-Apple Slaw*
- GRILLED STEAK SANDWICH** 27
*Boursin Cheese, Roasted Mushrooms
Crispy Shallots, Arugula, Truffle Oil, Baguette**
- OLYMPIC SMASH BURGER** 25
*Beecher's Cheese, Bacon Jalapeño Jam
Tomato, Lettuce, Onion, Secret Sauce*
- SMOKED SALMON TARTINE** 22
*Grilled Bread, Dill Caper Cream Cheese
Pickled Red Onion, Caperberry, Salmon Caviar**

MAINS

- MUSSELS & CLAMS** 22
Seapine IPA Steamed Mussels, Chorizo, Fries
- BLACK COD** 27
*Chorizo, Cannellini Bean, Sweet Pepper Broth,
Brown Anchovy*
- SNOW CRAB RAVIOLI** 36
Mascarpone, Artichoke, Burnt Meyer Lemon Butter
- GRILLED FLAT IRON STEAK** 38
*Cauliflower Purée, Roasted Beets, Swiss Chard
Beet Powder, Red Wine Jus*
- FREGOLA SARDA** 25
*Sardinian "Pearl" Pasta, Roasted Tomato
Grilled Squash, Silken Tofu*
- NETTLE GNUDI** 28
*Nettle Pesto, Mushrooms, Baby Spinach,
Pinenuts, Parmesan*

*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

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 Syr Rum, Aperol, Pineapple, Honey* 18

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

FARMER'S COBBLER *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 Dionystic "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
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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