

T H E

GEORGE

RAW

SEASONAL LOCAL OYSTERS

Cucumber Vinegar, Sichuan Pepper, Calabrian Chili Sauce*
6|24 12|48 | Caviar \$ MP

TUNA CRUDO

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

THE GEORGE BEEF TARTARE

House Made Cracker, Yolk Jam, Brandy* 25

OLYMPIC SEAFOOD TOWER 89|175
Chef Selection Crab, Oysters, Prawns
Albacore, Octopus*

CAVIAR ENHANCEMENT \$ MP
Traditional Accompaniments

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 CARROTS Herbed Yogurt, Kumquat Mostarda, Pistachio 16

FRIED CAULIFLOWER Romesco, Castelvetrano Olive, Calabrian Infused Honey 15

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, Manila Clams 35

SEARED SCALLOPS Cauliflower-Black Radish Crema, Roasted Sunchoke, Salsa Verde 48

HALIBUT Chorizo, Cannellini Bean, Sweet Pepper Broth, Brown Anchovy 45

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 38

STEAK FRITES 10 oz Tenderloin, Bone Marrow Butter, Arugula 65
+ Maine Lobster Tail, Herbed Butter 29

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 SMOKY FRIES Chimichurri Aioli, Fresh Herbs 12

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 staff.

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COCKTAILS

- THE FRENCH ROSE** *Grey Goose, Brut Rosè, Bada Bing Cherry, Lemon* 19
- BIRD MAIL** *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18
- LA HACIENDA** *Patron Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajin* 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* 21
- 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, Penedès ES 14 / 70
- Brut Rosé Albert Bichot Cremant de Bourgogne, FR 17 / 85
- NV Brut Champagne Baron-Fuenté, FR 28 / 140
- 2012 Brut Champagne Veuve Clicquot “La Grande Dame” 42 / 210

WHITE

- Chardonnay J-M Brocard, Chablis 1er Cru, Burgundy FR 23 / 92
- Chardonnay Stags’ Leap, Napa Valley, CA 21 / 84
- Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR 13 / 52
- Pinot Gris Iris Vineyards, Willamette Valley OR 16 / 64
- Riesling Rolly Gassmann, Alsace FR 18 / 72
- Sauvignon Blanc, Langlois-Chateau, Sancerre FR 25 / 92

ROSÉ & SUCH

- Rosé Chateau Routas, Provence FR 13 / 52
- S/C Viognier Dionystic “Peach Skin,” Willamette Valley OR 18 / 72

RED

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

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 8
- Scuttlebutt Amber Ale 8
- Avery El Gose Sour Session Ale 9

CIDER

- Aval Cidre Artisanal, Brittany FR 12

SANS ALCOHOL

SKY GARDEN

- Seedlip Garden, Lime, Grapefruit Juice, Agave 14

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 35 6
- Espresso HC Valentine 5
- Latte, Cappucino, Mocha HC Valentine 7