

T H E  
G E O R G E

RAW

**SEASONAL LOCAL OYSTERS** 6|24 12|48  
*Cucumber Vinegar with Sichuan Pepper, Calabrian Chili Sauce\**

**SALMON BELLY CRUDO** 25  
*Pickled Ramp Nuoc Cham, Watermelon Radish\**

**PAINTED HILLS BEEF TARTARE**  
*Nduja, Caper, Olive Crostini, Cornichon\** 25



SMALL PLATES

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

**CUCUMBER & PEACH SALAD** *Tarragon, Fermented Plum Vinaigrette, Hot Honey, Ricotta Salata* 15

**BIBB & CRAB** *Dungeness Crab, White Asparagus, Pickle & Caper Emulsion* 26

**SPICY EGGPLANT** *Garum Caramel, Chili Dust, Citrus, Herbs* 15

**PACIFIC OCTOPUS A LA PLANGHA** *Sea Beans, Jalapeño, Butterball Potatoes, Chorizo* 25

**AGNOLOTTI** *Lamb Neck, Fromage Blanc, Foraged Mushrooms, Pecorino* 55

LARGE PLATES

**PETITS POIS RISOTTO** *Foraged Mushrooms, Pea Sprouts* 28

**BUGATINI NERO** *Guanciale, Calabrian Chili, Charred Scallion, Manilla Clams* 51

**DIVER SCALLOPS** *Pork Belly, Radish, Long Beans, Charred Plum XO* 46

**BOUILLABAISSE** *Mussels, Clams, Scallops, Prawn, Fresh Catch, Rouille* 65

**HALIBUT** *Blistered Green Beans, Tomato Vichyssoise, Dried Squash Blossom* 42

**STEAK FRITES** *10oz Wagyu Bistro Cut, Bone Marrow Butter, House Cut Frites\** 54

**SEARED DUCK BREAST** *Foie Gras Dirty Rice, Cherries, Duck Jus* 48

**ROASTED HALF CHICKEN** *Roasted Tomato, Olives, Mint, Sweet Drop Peppers, Jus* 56 *\*Please allow 25 minutes*

**DRY-AGED BONE IN RIBEYE** *52oz, Black Truffle Jus, Cipollini Onion Rings\** 150

SIDES

**POMMES ALIGOT** *Comte, Chives* 15

**SPINACH & MUSHROOMS** *Local Mountain Spinach, Wild Mushrooms* 17

**LOCAL ASPARAGUS** *Sauce Vierge* 12

**HOUSE CUT FRITES** *Allium Ash, Truffle Pecorino Aioli* 11

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\*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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# T H E G E O R G E

## COCKTAILS

<b>COVE SPRINGS</b>	<i>Wheatley Vodka, Lime, Lemon, Cointreau, Cava</i>	16
<b>MILL CITY</b>	<i>Farmer's Gin, Ramos Pinot White Port, Lemon, SennzaFinne Spring</i>	16
<b>I THINK LOVE</b>	<i>Croft Pink Port, Siete Misterios Doba Yej Mezcal, Aperol, Saline</i>	18
<b>MARMOLADA</b>	<i>Pasubio, Cascadia Bitter, Cava, Fever Tree Soda Water</i>	17
<b>TAVIRA TOWER</b>	<i>Valdespino Tio Diego Amontillado, Lemon, Honey, Jacoulot Peche, Angostura Bitters</i>	15
<b>LITTLE HOLLOW</b>	<i>Maker's 46, Hennessy VS, SennzaFinne Autumn, Honey</i>	20
<b>ALKI POINT</b>	<i>Sazerac Rye, Vermouth, Lucano, Benedictine</i>	17

## 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
2011 Champagne <i>Baron-Fuenté, FR</i>	35 / 165

### WHITE

Muscadet <i>Sevre-et-Maine Domaine de la Quilla, Loire FR</i>	15 / 52
Albarino <i>Fillaboa, D.O. Rias Baixas ES</i>	15 / 52
Sauvignon Blanc <i>Cloudy Bay, Marlborough NZ</i>	17 / 68
Pinot Gris <i>Ridgecrest Old Vine Estate, Ribbon Ridge OR</i>	16 / 64
Chardonnay <i>House of Brown, CA</i>	15 / 60
Chablis Premier Cru <i>Jean-Marc Brocard, Burgundy FR</i>	25 / 92
Riesling <i>Rolly Gassmann, Alsace FR</i>	18 / 72

### ROSÉ & SUCH

Rosé <i>Chateau Routas, Provence FR</i>	15 / 52
S/C Pinot Gris <i>Etheric Wine Workshop, Willamette Valley OR</i>	16 / 64
S/C Viognier <i>Dionystic "Peach Skin," Willamette Valley OR</i>	18 / 72

### RED

Gamay Noir <i>Maison L'Envoye, Fleurie FR</i>	14 / 56
Malbec <i>Susana Balbo Signature, Mendoza AR</i>	15 / 60
Syrah <i>Kerloo Cellars, Columbia Valley WA</i>	16 / 64
Pinot Noir <i>Suzor "The Tower," Yamhill-Carlton OR</i>	18 / 72
Cabernet Sauvignon <i>Fall Line "Vertical," Yakima Valley WA</i>	18 / 72
Barolo <i>Enzo Bartoli, Piedmont IT</i>	26 / 104
Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
Cabernet Franc <i>Domaine de Saint Just "Les Terres Rouge"</i> <i>Saumur-Champigny, FR</i>	19 / 76

## BEER

### DRAFT

Seapine <i>Citra IPA</i>	9
Fort George <i>City of Dreams Pale Ale</i>	9
Reuben's <i>Pilsner</i>	9
Aslan <i>Bham Brown Ale</i>	9

### BOTTLES & CANS

pFriem <i>Hazy IPA</i>	7
Scuttlebutt <i>Amber Ale</i>	7
Avery <i>El Gose 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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### PEARL DISTRICT

<i>Som Ginger, Lemon Juice, Cucumber Dry Soda</i>	12
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Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	5
Local Dry Soda <i>Cucumber, Blood Orange</i>	6
French Press <i>HC Valentine</i>	14
Hot Tea <i>Lot 55</i>	6
Espresso <i>HC Valentine</i>	5
Latte, Cappucino, Mocha <i>HC Valentine</i>	7