

T H E
G E O R G E

STARTERS

SOURDOUGH BOULE 6

CRAB & CORN SOUP 14

Dungeness Crab, Popcorn Dust, Jalapeño Oil

ALBACORE TUNA CRUDO 19

*Citrus Segments, Pickled Cucumber & Mustard Seeds,
Coriander Stems, Ponzu, Chili Oil**

TÊTE DE MOINE CHEESE PLATE 14

*Ground Cherry Marmalade, Sponge Toffee,
Fig & Olive Crostini*

HOUSE CUT FRIES 11

Truffle Pecorino Aioli

SALADS

BIBB & CRAB 24

*Dungeness Crab, White Asparagus,
Pickle & Caper Emulsion*

LENTIL VEGETABLE SALAD 18

*Assorted Lentils & 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,
Lettuce, Tomato, Onion, Pickles, Secret Sauce**

MAINS

SMOKED SALMON TARTINE 22

*Grilled Bread, Dill & Caper Whipped Cream Cheese,
Pickled Red Onion, Caperberry, Salmon Caviar*

MUSSELS & CLAMS 22

Seapine IPA Steamed Shellfish, Chorizo, Fries

SEARED GOD 27

*Sautéed Rainbow Chard, Lemon Caper Butter Sauce**

SNOW CRAB RAVIOLI 36

Marscapone, Artichoke, Burnt Meyer Lemon Butter

CHANTERELLES GNUDI 28

Nettle Pesto, Baby Spinach, Pine Nuts, Parmesan Cheese

FREGOLA SARDA 25

*Sardinian "Pearl" Pasta,
Roasted Tomato, Grilled Squash,
Silken Tofu, Charred Plum, Saba, Mint*

BISTRO STEAK FRITES 38

*Roasted Bone Marrow Butter, House Fries**



*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

COVE SPRINGS *Wheatley Vodka, Lime, Lemon, Cointreau, Cava, Lime Leaf* 16

ALKI POINT *Sazerac Rye, Dry Vermouth, Lucano Amaro, Benedictine* 17

MILL CITY *Farmer's Gin, White Port, Lemon, SennzaFinne Spring, Tonic* 16

TAVIRA TOWER *Amontillado Sherry, Lemon, Honey, Peach, Angostura Bitters* 15

I THINK LOVE *Pink Port, Mezcal, Aperol* 18

MARMOLADA *Pasubio, Cascadia Bitter, Cava, Soda Water* 17

LITTLE HOLLOW *Maker's 46, Hennessy VS, SennzaFinne Autumn, Honey* 20

WINE BY THE GLASS

SPARKLING

NV Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
NV Brut Rosé <i>Albert Bichot Cremant de Bourgogne, FR</i>	17 / 85
2011 Champagne <i>Baron-Fuenté, FR</i>	35 / 165

WHITE

Muscadet Sevre-et-Maine <i>Domaine de la Quilla, Loire FR</i>	15 / 52
Albarino <i>Fillaboa, D.O. Rías 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>	16 / 64

ROSÉ & SUCH

Rosé <i>Chateau Routas, Provence FR</i>	12 / 48
S/C Pinot Gris <i>Etheric Wine Workshop, Willamette Valley OR</i>	16 / 64
S/C Viognier <i>Dionysic "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>	24 / 96
Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
Cabernet Franc <i>Domaine de Saint Just "Les Terres Rouge" 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, Agave</i>	14
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PEARL DISTRICT

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