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, Bagnette*

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 COD 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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## Wine by the Glass

### Sparkling
- NV Brut Cava Caves Naveran, Penedés ES
  - NV Brut Rosé Albert Bichot Cremant de Bourgogne, FR
  - 2011 Champagne Baron-Fuenté, FR

### White
- Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR
- Albarino Fillaboa, DO Rías Baixas ES
- Sauvignon Blanc Cloudy Bay, Marlborough NZ
- Pinot Gris Ridgecrest Old Vine Estate, Ribbon Ridge OR
- Chardonnay House of Brown, CA
- Chablis Premier Cru Jean-Marc Boccard, Burgundy FR
- Riesling Rolly Gassmann, Alsace FR

### Rosé & Such
- Rosé Chateau Routas, Provence FR
- S/C Pinot Gris Ethereal Wine Workshops, Willamette Valley OR
- S/C Viognier Dionysic “Peach Skin”, Willamette Valley OR

### Red
- Gamay Noir Maison L’envoyé, Fleurie FR
- Malbec Susana Balbo Signature, Mendoza AR
- Syrah Kerbco Cellars, Columbia Valley WA
- Pinot Noir Saxx “The Tower,” Yamhill-Carlton OR
- Cabernet Sauvignon Fall Line “Vertical,” Yakima Valley WA
- Barolo Eno Bartolli, Piedmont IT
- Blend D2 by DeLille Cellars, Columbia Valley WA
- Cabernet Franc Domaine de Saint Just “Les Terres Rouges”

### Beer

#### Draft
- Scapine Cira IPA
- Fort George City of Dreams Pale Ale
- Reuben’s Pilsner
- Aslan Bham Brown Ale

#### Bottles & Cans
- pFriem Hazy IPA
- Scuttlebutt Amber Ale
- Avery El Gose Sour Session Ale

#### Cider
- Aval Cider: Artisanal, Brittany FR

### SANS ALCOHOL

#### Sky Garden
- Seedlip Garden, Lime, Grapefruit, Agave

#### Pearl District
- Snow Ginger, Lemon, Cucumber Dry Soda

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