

T H E  
G E O R G E

RAW

**SALMON BELLY CRUDO** 25

*Nuoc Cham, Watermelon Radish\**

**TUNA TATAKI** 19

*Citrus Segments, Pickled Cucumber, Mustard Seeds, Salmon  
Caviar, Ponzu, Chili Oil*

**THE GEORGE BEEF TARTARE**

*House Made Cracker, Yolk Jam, Brandy* 25



SMALL PLATES

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

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

**WASHINGTON ONION SOUP** *Veal Bone Broth, Ferndale Farms Smoky Scamorza Cheese, Sourdough* 15

**BIBB & CRAB** *Dungeness Crab, Lemon Caper Emulsion, Pickled Cippolini* 26

**SPICY GARLIC EGGPLANT** *Sweety Drop Peppers, Coriander, Sesame Seeds* 14

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

**AGNOLOTTI** *Lamb Neck, Fromage Blanc, Foraged Mushrooms, Pecorino* 35

LARGE PLATES

**POLENTA** *Charred Corn, Wild Mushroom, Mushroom Demi* 26

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

**SEARED SCALLOPS** *Radish, Beans, Charred Plum XO* 46

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

**SEARED GOD** *Marinated Swiss Chard, Cauliflower Puree* 42

**STEAK FRITES** *12oz Wagyu Sirloin, Bone Marrow Butter, House Cut Frites\** 54

**SEARED DUCK BREAST** *Chanterelle Brioche Pudding, Grilled Chicories, Beet, Vanilla, Game Jus* 48

**TOMAHAWK** *32oz, Shishito Peppers, Truffle Jus* 185 \*Please allow 45 minutes

SIDES

**POMMES ALIGOT** *Comte, Chives* 13

**CRISPY BRUSSEL SPROUTS** *Apple Gatrique, Pepita Dukkah, Sprouts* 14

**HOUSE CUT FRITES** *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  
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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>Iris Vineyards, Willamette Valley 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 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>Panther Creek, Willamette Valley 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" 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**

Seedlip <i>Garden, Lime, Grapefruit Juice, Agave</i>	14
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**PEARL DISTRICT**

Som <i>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