

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**

GEODUCK 22
*White Shoyu, Yuzu, Charred Jalapeño Oil, Puffed Rice**

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



SMALL PLATES

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

CUCUMBER & PEACH SALAD *Tarragon, Lime Vinaigrette, Chili Flakes, Ricotta Salata* 15

SUMMER HEIRLOOM TOMATOES *Sake Marinated Tomatoes, Stracciatella, Crispy Manchego Cheese, Thai Basil* 18

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

GRILLED ARTICHOKE *Lemon Pecorino, Pink Pepper, Drawn Butter* 14

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

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

PAINTED HILLS BEEF TARTARE *Nduja, Caper, Castelvetrano Olive, Cornichon** 25

AGNOLOTTI *Lamb Neck, Fromage Blanc, Morels, Pecorino* 35

LARGE PLATES

PETITS POIS RISOTTO *Foraged Mushrooms, Pea Sprouts* 28

LINGUINE NERO *Guanciale, Calabrian Chili, Charred Scallion, Manilla Clams* 31

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* 36 **Please allow 25 minutes*

DRY-AGED BONE IN RIBEYE *32oz, 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, Aioli* 11

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

WINE BY THE GLASS

SPARKLING

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

WHITE

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

ROSÉ & SUCH

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

RED

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

BEER

DRAFT

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

BOTTLES & CANS

pFriem Hazy IPA	7
Scuttlebutt Amber Ale	7
Avery El Gose Sour Ale	9

CIDER

Aval Cidre Artisanal, Brittany FR	12
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SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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PEARL DISTRICT

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