

T H E
G E O R G E

STARTERS

HOUSE MADE NORI SOURDOUGH 6
Local Cultured Butter, Fleur de Sel

FARMERS GREENS 15
*Cucumber, Champagne Vinaigrette,
Sourdough Pangrattato*

BIBB & CRAB 24
*Dungeness Crab, White Asparagus, Pickle & Caper Emulsion**

SALT ROASTED BEETS 16
Stracciatella, Aged Sherry, Lavender Honey, Fermented Pistachio

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

CHICKEN LIVER MOUSSE 16
Grilled Sourdough, Herbs, Pickled Onion

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

OLYMPIC SEAFOOD TOWER

*Dungeness and King Crab, Oysters, Prawns, Mussels,
Clams, Salmon Belly, Geoduck**

155

Osetra Caviar Enhancement \$MP

RAW

SEASONAL LOCAL OYSTERS 6|24 12|44
*Shallot Vinegar, Calabrian Chili Sauce, Meyer Lemon Pepper**

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

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

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

PASTA

LINGUINE NERO 51
Guanciale, Calabrian Chili, Charred Scallion, Manilla Clams

GARGANELLI 27
Semolina Pasta, Heirloom Cauliflower, Pine Nuts

AGNOLOTTI 55
Lamb Neck, Fromage Blanc, Favas, Pecorino

MAINS

KING SALMON 45
*Riso Nero, Rapini Mustard, Lemon Vinaigrette**

HALIBUT 42
*Spring Onion Soubise, English Peas, Pea Tendrils**

DIVER SCALLOPS 45
Pork Belly, Radish, Long Beans, Citrus XO

GARMAN RANCH BONE IN STRIPLOIN 16oz 68
*Bone Marrow Butter, House Cut Frites**

HALF ROASTED CHICKEN 55
Israeli Couscous, Sumac, Dried Mint, Burnt Orange Chicken Jus

SHARING

WHOLE ROASTED CHICKEN 60
Sumac, Dried Mint, Burnt Orange Chicken Jus

BOUILLABAISSE 89
Mussels, Clams, Scallops, Prawn, Fresh Catch, Rouille

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

SIDES

POMMES ALIGOT 15
Comte, Sour Cream, Chives

SPICY EGGPLANT 15
Garum Caramel, Pecorino, Calabrian Dust, Herbs

NAPA CABBAGE 15
Spring Onion, Marcona Almond

SPINACH & MUSHROOMS 17
Local Mountain Spinach, Wild Mushrooms

HOUSE CUT FRITES 11
Allium Ash, Aioli

*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

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>	55 / 165

WHITE

2019 Muscadet <i>Sevre-et-Maine Domaine de la Quilla, Loire FR</i>	15 / 52
2020 Albarino <i>Fillaboa, D.O. Rías Baixas ES</i>	15 / 52
2021 Sauvignon Blanc <i>Cloudy Bay, Marlborough NZ</i>	17 / 68
2020 Pinot Gris <i>Ridgecrest Old Vine Estate, Ribbon Ridge OR</i>	16 / 64
2020 Chardonnay <i>House of Brown, CA</i>	15 / 60
2019 Bourgogne Blanc <i>Domaine Pernot Belicard, Côte d'Or FR</i>	25 / 92
2019 Riesling <i>Rolly Gassmann, Alsace FR</i>	16 / 64
2019 Roussane <i>Otis Kenyon, Columbia Valley WA</i>	14 / 56

ROSÉ & SUCH

2020 Rosé <i>Chateau Routas, Provence FR</i>	12 / 48
2021 S/C Pinot Gris <i>Etheric Wine Workshop, Willamette Valley OR</i>	16 / 64
2020 "Peach Skin" Viognier <i>Dionystic, Willamette Valley OR</i>	18 / 72

RED

2019 Gamay Noir <i>Maison L'Envoye, Fleurie FR</i>	14 / 56
2019 Malbec <i>Susana Balbo Signature, Mendoza AR</i>	15 / 60
2019 Syrah <i>Kerloo Cellars, Columbia Valley WA</i>	16 / 64
2017 Pinot Noir <i>Suzor "The Tower," Yamhill-Carlton OR</i>	18 / 72
2017 Cabernet Sauvignon <i>Fall Line "Vertical," Yakima Valley WA</i>	18 / 72
2016 Barolo <i>Enzo Bartoli, Piedmont IT</i>	24 / 96
2019 Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
2019 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
Two Beers <i>SODO Brown Ale</i>	9

BOTTLES & CANS

Stella Artois	7
Guinness	7
pFriem <i>Hazy IPA</i>	7
Scuttlebutt <i>Amber Ale</i>	7
Avery "El Gose" <i>Session Sour 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
Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	5
Root Beer <i>Jones Soda Co.</i>	6
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 35</i>	6
Espresso <i>HC Valentine</i>	5
Latte, Cappucino, Mocha <i>HC Valentine</i>	7