

T H E
G E O R G E

DINNER MENU

RAW

SEASONAL LOCAL OYSTERS*

Apple Mignonette, Calabrian Chili Sauce

6|24 12|48

Add Caviar \$MP

AHI TUNA*

Grapefruit, Pickled Kohlrabi, Citrus Vinaigrette

Virgin Olive Oil 19

THE GEORGE BEEF TARTARE*

Caper, Cured Egg Yolk, Green Chili Mustard

House Potato Chips 23



START

STARTER OF THE MOMENT *Ask Your Server For Today's Special \$MP*

HOUSE MADE NORI SOURDOUGH *Whipped Nori Butter 9*

BUTTERNUT SQUASH BISQUE *Golden Raisin, Sage Beurre Noisette 14*

SALAD OF BITTER GREENS *D'anjou Pear, Roquefort, Pistachio Vinaigrette, Fresh Herbs 17*
+ Dungeness Crab 15

BURRATA SALAD *Roasted Beets, Sherry, Hazelnut, Aged Pomegranate Molasses 18*

CHARRED TIGER PRAWNS *Sundried Tomato Persillade, Fennel, Lemon 25*

OCTOPUS A LA PLANCHA *Nduja Aioli, New Potato, Caper Vierge 21*

MAINS

PROTEIN OF THE MOMENT *Ask Your Server For Today's Special \$MP*

VEGAN RISOTTO *Brussels Sprouts, Gala Apple, Crispy Herbs 24*
+ Fromage Blanc 5

BUTTERNUT SQUASH RAVIOLI *Hazelnut-Honey Butter, Pecorino Romano, Sage 26*

THE GEORGE CARBONARA *Guanciale, Cured Yolk, Salmon Roe 25*

SCALLOPS *Saffron Forbidden Rice, Preserve Lemon, Calabrian Chili Chips 48*

ROASTED SALMON *Caramelized Onion Soubise, Romanesco, Castelvetrano Olive, Garlic Crumb 43*

STEAK FRITES *10oz Tenderloin, Bone Marrow Butter, Arugula 65*
+ Maine Lobster Tail 29

ROASTED CHICKEN SUPREME *Sweet Potato, Charred Rapini, Truffle Cream Sauce 44*

DUCK CONFIT *Braised Red Cabbage, Lentils Du Puy, Spicy Pickled Raisins 58*


SIDES

POMMES ALIGOT *Comte, Chives 13*

SMOKY FRITES *Chimichurri Aioli, Fresh Herb 12*

ROASTED DELICATA SQUASH *Marcona Almond Romesco, Maple-Cinnamon Honey, Toasted Pepitas 14*

HONEY GLAZED ROASTED GARROTS *Burnt Honey Vinaigrette, Carrot Top Pistou, Sunflower Spice Mix 15*

 *Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.
We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

T H E
G E O R G E

COCKTAILS

THE FRENCH ROSE	<i>Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon</i> 19
BIRD MAIL	<i>Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey</i> 18
LA HACIENDA	<i>Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín</i> 20
POM POM	<i>Bombay Premier Cru Gin, Pama Pomegranate Liqueur, Lemon Juice, Apple Juice</i> 19
DAY TRADER	<i>Woodinville Rye, Aperol, Italicus Bergamot Liqueur, Yellow Chartreuse, Lime Juice, Guava</i> 21
ARBITRAGE	<i>Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch</i> 21
PUMPKIN SPICED ESPRESSO MARTINI	<i>Wheatley Vodka, Kahlua, Spice Blend, Espresso, Cacao</i> 22

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
2005 Brut Champagne <i>Baron-Fuenté, FR</i>	28 / 140
2015 Veuve Clicquot <i>'La Grande Dame', Champagne FR</i>	48 / 240

WHITE

Chardonnay <i>J-M Brocard, Chablis 1er Cru, Burgundy FR</i>	25 / 92
Chardonnay <i>Stags' Leap, Napa Valley, CA</i>	21 / 84
Muscadet <i>Sevre-et-Maine Domaine de la Quilla, Loire FR</i>	15 / 52
Pinot Gris <i>Iris Vineyards, Willamette Valley OR</i>	16 / 64
Riesling <i>Rolly Gassmann, Alsace FR</i>	18 / 72
Sauvignon Blanc <i>Langlois-Chateau, Sancerre FR</i>	25 / 92

ROSÉ

Rosé <i>Chateau Routas, Provence FR</i>	15 / 52
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RED

Blend <i>D2 by DeLille Cellars, Columbia Valley WA</i>	22 / 88
Cabernet Sauvignon <i>Martin Ray "Synthesis", Napa Valley CA</i>	26 / 104
GSM <i>Latta Wines, Columbia Valley WA</i>	17 / 68
Malbec <i>Susana Balbo Signature, Mendoza AR</i>	15 / 60
Nebbiolo <i>Barolo Enzo Bartoli, Piedmont IT</i>	26 / 104
Pinot Noir <i>Cristom Mt. Jefferson Cuvée, Willamette Valley OR</i>	25 / 92
Syrah <i>Kerloo Cellars, Columbia Valley WA</i>	16 / 64

BEER

DRAFT

Seapine <i>Citra IPA</i>	9
Fort George <i>City of Dreams Pale Ale</i>	9
Reuben's <i>Pilsner</i>	9
Diamond Knot <i>Brown Ale</i>	9

BOTTLES & CANS

pFriem <i>Hazy IPA</i>	8
Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>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 Juice, Agave</i>	14
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TEMPERANCE COLLINS

<i>Seedlip, Pineapple, Cinnamon, Soda</i>	14
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WASHINGTON WINE MONTH

2019 Merlot <i>Northstar, Columbia Valley</i>	78
2017 Malbec <i>Gilbert Cellars, Horse Heaven Hills</i>	95
2019 Cabernet Sauvignon <i>Woodward Canyon Artist Series #28</i>	155
2018 Cabernet Sauvignon <i>Col Solare, Red Mountain</i>	185
2018 Cabernet Sauvignon <i>Betz 'Père de Famille', Columbia Valley</i>	255
2019 Cabernet Sauvignon <i>Leonetti Cellars, Walla Walla</i>	500

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