

T H E  
G E O R G E

EASTER BRUNCH MENU

\$75++ PER GUEST



BUBBLES

**BRUT CAVA** *Caves Naveran, Penedés ES*

**BELLINI** *Peach | Mango | Raspberry*

**MIMOSA** *Orange | Grapefruit*

JUICE

**ORANGE, GRAPEFRUIT**

**APPLE, PINEAPPLE**

**GREEN JUICE**

BEGINNINGS

CHOOSE ONE

**YOGURT PARFAIT** *Fruit Compote, House Granola, Chia Seeds, Cocoa Nibs*

**ENGLISH PEA BISQUE** *Asparagus Sauce Vierge, Watermelon Radish GF,DF*

**SALMON CRUDO\*** *Orange, Cucumber, Calabrian Chili Chips, Lemon Oil GF,DF,LS*

**SHRIMP AGUACHILE** *Fresno Pepper, Cucumber, Tortilla Chips GF,DF*

**FAVA BEAN AND ASPARAGUS TARTINE** *Pickled Asparagus, Whipped Ricotta, Frisée  
Add Serrano Ham +10*

MAIN EVENT

CHOOSE ONE

**QUICHE LORRAINE** *Seasonal Vegetables, Spinach, Comte Gruyère, House Salad*

**PB&J FRENCH TOAST** *Peanut Butter, Berry Compote, Meringue, Candied Walnut DF,Avail*

**CHICKEN AND WAFFLES** *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter*

**OLYMPIC SMASH BURGER** *Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce, Fries LS*

**GEORGE BENEDICT** *Herbed Hollandaise, English Muffin, Buttered Potatoes*

*Choice of: Sweet Potato | Tasso Ham*

*Braised Lamb or Dungeness Crab +10*

SWEET ENDING

CHOOSE ONE

**RASPBERRY PASSIONFRUIT TART** *Fresh Meringue, Raspberry*

**CARROT CAKE** *Maple-Poached Pineapple, Raspberry Gastrique, Chocolate Almond Streusel*



V = Vegan, GF = Gluten Free, DF = Dairy Free LS = Locally Sourced

\*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.

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T H E  
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COCKTAILS & MOCKTAILS

EASTER SPECIALS

**LAVENDER MARTINI** *Grey Goose, Crème de Violette, Lime, Cranberry, Candy Sprinkle Rim, Peeps Marshmallow* **22**

**EASTER BLOSSOM FIZZ** *(Non-Alcoholic) Lemon, Elderflower, Orange, Fresh Berries, Soda* **12**

**BUNNY BUBBLES** *(Non-Alcoholic) Lemon, Cranberry, Peeps Marshmallow* **10**

SIGNATURE COCKTAILS

**GEORGE ESPRESSO MARTINI** *Vodka, Selva Rey Coconut Rum, Frangelico, Espresso* **22**

**THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* **19**

**LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* **20**

**ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* **21**

**BABY BLUE** *Bombay Premier Cru Gin, St. Germain, Blue Curaçao, Lillet Blanc, Lemon, White Cranberry* **19**

**MAPLE SMASH** *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* **19**

**SUGAR PLUM** *Empress Gin, Crème de Violette, Lavender, Lime* **22**

**SKY GARDEN** *(Non-Alcoholic) Seedlip Garden, Lime, Grapefruit, Agave* **14**

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
Brut Champagne <i>Perrier-Jouët FR</i>	<b>32 / 135</b>
Brut Champagne <i>Dom Pérignon FR</i>	<b>75 / 375</b>

WHITE

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	16 / 58
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	17 / 60
Chardonnay <i>William Fevre Champs Royaux, Chablis FR</i>	30 / 120
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	24 / 120

ROSÉ & SUCH

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	16 / 55
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RED

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	20 / 80
Cabernet Sauvignon <i>Robert Craig Affinity, Napa Valley CA</i>	31 / 120
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	32 / 155
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	<b>26 / 104</b>
Tempranillo <i>áster, Ribera del Duero ES</i>	17 / 65

BEER

DRAFT

Fremont <i>Lush IPA</i>	10
Fort George <i>City of Dreams Pale Ale</i>	10
Dru Bru <i>Pilsner</i>	9
Diamond Knot <i>Stout</i>	10

BOTTLES & CANS

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

Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	<b>6</b>
Fairmont <i>Lot 35 Tea Sustainably Sourced</i>	6
Espresso or Drip Coffee <i>HC Valentine</i>	6
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7

A 3% kitchen surcharge is included on the guest check. 100% of this charge is distributed 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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