

T H E

# GEORGE

## LUNCH MENU

### STARTERS

**SOURDOUGH BOULE 7**

*Whipped Butter*

**SOUP DU JARDIN 12**

*Watermelon Radish Gremolata*

**SALMON CRUDO\* 19**

*Strawberry-Hibiscus Agua Chile, Chili Mayo, Cucumber*

**HOUSE SMOKY FRIES 12**

*Chimichurri Aioli, Fresh Herbs*

### SALADS & SANDWICHES

*Sandwiches Served with Fries or Snipped Local Greens*

**BURATTA SALAD 17**

*Snap Peas, Asparagus, Charred Green Onion,  
Mint, Lemon Oil*

**SNIPPED LOCAL GREENS 15**

*Strawberry, Quinoa, Candied Walnut, Chèvre*

*Add Chicken 8 | Add Shrimp 12 | Add Salmon 18*

**LOBSTER ROLL 27**

*Black Brioche, Bibb Lettuce, Vegetable Giardiniera*

**CRISPY CHICKEN SANDWICH 20**

*Jalapeño Slaw, Tomatoes, Arugula,  
Brioche, Spicy Mayo*

**FRENCH DIP 25**

*Slow Roasted Prime Rib, Smoked Mustard, Rosemary Salt,  
Red Wine Jus*

*Add Beecher's Cheese 6 | Add Wild Mushrooms 6*

**OLYMPIC SMASH BURGER 25**

*Beecher's Cheese, Bacon Jalapeño Jam, Lettuce,  
Onion, Secret Sauce*

### DESSERT

**FRUIT AND BERRY PAVLOVA 12**

*Citrus Curd*

**AFFOGATO 18**

*Vanilla Ice Cream, Espresso Shot,  
Ladyfingers, Caramel*

**CAFÉ GOURMAND 8**

*Coffee, Macaroon, Chocolate, Hazelnut Slice*

### MAINS

**ALBACORE NIÇOISE SALAD 21**

*Olives, Green Beans, Cherry Tomatoes, Warm New Potatoes,  
Sieved Egg, Persian Cucumbers, Radish,  
Green Goddess Dressing*

**ASSORTED LENTILS AND GRAINS 18**

*Roasted Vegetables, Goat Cheese, Warm Vinaigrette, Mint*

*Add Chicken 8 | Add Shrimp 12 | Add Salmon 18*

**RIGOTTA AND GREEN CHICKPEA RAVIOLI 24**

*Wilted Tomatoes, Gai Lan Coins, Herb Pistou*

**PENN COVE MUSSELS 22**

*Orange Brodo, Fennel, Calabrian Chili Butter,  
Grilled Bread*

**TEMPURA COD 24**

*Frites, House-Made Tartar Sauce*

**STEAK FRITES 38**

*Cipollini Agrodolce, Chimichurri Aioli*

### 3-COURSE \$39 EXPRESS MENU

*Starters*

*Choice of:*

**SOUP DU JARDIN**

**SNIPPED LOCAL GREENS**

*Mains*

*Choice of:*

**ALBACORE NIÇOISE SALAD**

**ASSORTED LENTILS AND GRAINS**

**"CALIFORNIA CHICKEN SANDWICH"**

*Smoked Bacon, Beecher's Cheese,  
Arugula, Spicy Aoli, Fries*

*Dessert:*

**COOKIES AND CREAM**

*Stuffed With House-Made  
Marshmallow Fluff*

\*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

**HARVEY'S HEMINGWAY** *Kettle One Grapefruit and Rose Vodka, Velvet Falernum, Lime, Grapefruit, Bitters* 18  
*The George has committed to donating \$1 to the Bailey-Boushay House  
 for every Harvey's Hemingway sold during Pride month.*

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

**BIRD MAIL** *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18

**LA HACIENDA** *Patron Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajin* 20

**FARMER'S COBBLER** *Farmer's Gin, Cascadia Bitter Liqueur, Manzanilla Sherry, Cinnamon, Apple Cider* 18

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

**APERITIVO HOUR** *Italicus Bergamot Liqueur, Cherry Blossom Vermouth, Verjus, Cucumber Soda* 17

**CROWN FIZZ** *Wheatley Vodka, Peach, Greek Yoghurt, Vanilla, Champagne, Nutmeg* 22

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedès ES 14 / 70  
 Brut Rosé Albert Bichot Cremant de Bourgogne, FR 17 / 85  
 NV Brut Champagne Baron-Fuenté, FR 28 / 140  
 2012 Brut Champagne Veuve Clicquot "La Grande Dame" 42 / 210

WHITE

Chardonnay J-M Brocard, Chablis 1er Cru, Burgundy FR 23 / 92  
 Chardonnay Stags' Leap, Napa Valley, CA 21 / 84  
 Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR 13 / 52  
 Pinot Gris Iris Vineyards, Willamette Valley OR 16 / 64  
 Riesling Rolly Gassmann, Alsace FR 18 / 72  
 Sauvignon Blanc, Langlois-Chateau, Sancerre FR 23 / 92

ROSÉ & SUCH

Rosé Chateau Routas, Provence FR 13 / 52  
 S/C Viognier Dionysic "Peach Skin," Willamette Valley OR 18 / 72

RED

Blend D2 by DeLille Cellars, Columbia Valley WA 22 / 88  
 Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA 26 / 104  
 Gamay Noir Maison L'Envoye, Fleurie FR 14 / 56  
 Malbec Susana Balbo Signature, Mendoza AR 15 / 60  
 Nebbiolo Barolo Enzo Bartoli, Piedmont IT 26 / 104  
 Pinot Noir Cristom Mt. Jefferson Cuvée, Willamette Valley OR 23 / 92  
 Syrah Kerloo Cellars, Columbia Valley WA 16 / 64

BEER

DRAFT

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

BOTTLES & CANS

pFriem Hazy IPA 8  
 Scuttlebutt Amber Ale 8  
 Avery El Gose Sour Session Ale 9

CIDER

Aval Cidre Artisanal, Brittany FR 12

SANS ALCOHOL

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave 14

TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda 14  
 Bottled Coke Products Coca Cola, Diet Coke, Sprite 6  
 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