

T H E

GEORGE

SEATTLE RESTAURANT WEEK

October 27th - November 9th

\$50++ PER GUEST

DINNER MENU

TO START

Choice of:

SALMON CRUDO

Orange, Cucumber, Calabrian Chili Chips

BIBB LETTUCE

Fresh Herbs, Radish, House Vinaigrette, Pickled Shallot

FOIE GRAS & CHICKEN LIVER TARTINE

Amarena Cherry, Pickled Fennel

SEASONAL LOCAL OYSTERS

*Shallot Mignonette, Calabrian Cocktail Sauce
Half Dozen 24 / Full Dozen 48*

LIGURIAN BREAD

Thyme Whipped Butter, Maldon Salt 9/Guest

MAIN COURSE

Choice of:

VEGAN CASSOULET

*Beyond Sausage, Seasonal Vegetables
Corona Beans, Breadcrumbs*

ROASTED BLACK COD

White Bean Ragout, Chorizo, Sauce Vierge

BEEF BOURGUIGNON

Braised Baby Vegetables, Pommes, Red Wine Jus

SWEET ENDING

Choice of:

POT DE CRÈME

Fresh Berries

CHOCOLATE FUDGE CAKE

Caramel Ganache, Salted Dulce de Leche

[@thegeorgeseattle](#) [#thegeorgeseattle](#)