

Dinner

SNACKS

FENNEL & ZA'ATAR PARKER
HOUSE ROLLS \$3
Vermont Butter

ICE BOX VEGETABLE
CRUDITÉS \$24
Green Goddess & Aglio Olio

MEZZE TRIO \$29
Beet Hummus, Eggplant, Labne, Za'atar
Spiced Pita, Vegetables

EAST & WEST COAST OYSTERS
½ dozen \$18 / 1 dozen \$36

ARTISAN CHEESES
Seasonal Garnishes &
Accompaniments
\$26 for four / \$8 for one

WINES BY THE GLASS

COCKTAILS

SHAKEN

SAKE VERDE \$15
Dassai 39 Junmai Daiginjo Sake,
Titos Vodka, English Cucumber,
Fresh Lime Juice, Moscato D'asti

SPRING MERINGUE \$22
Absolut Elyx Vodka, Fresh Lemon Juice,
Vanilla Infused Simple Syrup,
Orange & Lime

HOLLYWOOD PARK \$18
Knob Creek Bourbon,
Fresh Lime Juice, Mint,
Hennessy V.S.O.P. Cognac

GEORGIE GERBER \$18
Casamigos Blanco Tequila,
Gerber's Peach Baby Food,
Fresh Lime Juice,
Agave Nectar, Egg White

SWEDISH GIMLET \$18
Boodle's Gin, Fresh Lime Juice,
Cardamom & Orange

STIRRED

THE RUM KEY \$16
Diplomatico Exclusiva, Avena,
Montenegro Amaro

CHERRY BLOSSOM SAZERAC \$17
Suntory Toki, Cherry Heering,
Maraschino Cherry Liqueur

BREAKFAST OF CHAMPIONS \$16
Jameson Black Barrel,
Caffe Moka, Grand Marnier

MONTAGE OLD-FASHIONED \$19
Montage Single Barrel Reserve Bourbon,
Angostura

TABLESIDE

THE 162
Georgie's Flagship Cocktail,
A Secret Recipe Featuring
Remy Martin XO & Louis XIII
\$72

MARTINI CART
Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist
\$21

SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$55
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

ROSÉ

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015	\$24
AZUR ROSÉ, North Coast, California 2015	\$17

WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$14
ROBERT GILLIARD "Les Murettes" Fendant, Valais, Switzerland 2014	\$20
ZEITGEIST CELLARS Trousseau Gris, Russian River Valley 2014	\$18
DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014	\$21
MOONE TSAI Chardonnay, Heintz Vineyard, Sonoma Coast, California 2012	\$24
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

RED

JAQK CELLARS "High Roller" Pinot Noir, Sonoma Coast 2013	\$17
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
HOOPES VINEYARD Cabernet Sauvignon, Oakville, Napa Valley 2012	\$25
NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012	\$16

CORAVIN WINES BY THE GLASS

The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.

WHITE

PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	5oz \$34
HUDSON Chardonnay, Napa Valley, California 2013	\$37
QUERCIABELLA "Batâr", Tuscany, Italy 2012	\$44

RED

JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011	5oz \$53
SEASMOKE Pinot Noir, Southing Vineyard, Santa Rita Hills 2013	\$35
CROWN POINT "Relevant Red" Happy Canyon, California 2013	\$55
THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010	\$62
MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012	\$66
GAJA "Pieve di Santa Restituta", Brunello di Montalcino, Italy 2011	\$47

BEERS

CHIMAY Cinq Cent 750mL, Belgium \$22
COEDO Shikkoku, Japan \$20
SAISON DUPONT, Belgium 500mL \$15
MORETTI "LA ROSSA", Italy \$7
OLD SPECKLED HEN, England \$10

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



STARTERS

ENGLISH PEA SOUP \$15

Prosciutto, Mint, Croutons

MARKET LETTUCES \$16

Avocado, Raw Vegetables, Tarragon Dressing

MAINE LOBSTER \$24

Chilled Lobster, Celery, Buttermilk, Smoked Almond, Lobster Vinaigrette

THE GEORGIE WEDGE \$16

Baby Iceberg, Bacon, Cherry Tomatoes, Roquefort Dressing

SPRING VEGETABLE SALAD \$16

Spring Peas, White Asparagus, Pistachios, Charred Scallion Vinaigrette

HAMACHI CRUDO \$21

Cranberry Relish, Cucumber, Fuji Apples, Crispy Shallots

SPANISH OCTOPUS \$23

Braised Fennel, Cara Cara Oranges, Olives, Calabrian Chili Vinaigrette

TUNA TARTARE \$20

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

ENTREES

STEAMED RED SNAPPER \$32

Wild Rice, Savoy Cabbage, Clams, Saffron Jus

ORA KING SALMON \$36

Walnut Pesto, Summer Squash, Pickled Chilies, Thai Basil

SEARED TURBOT \$55

Morels, Asparagus, Spinach, Chardonnay Sauce

NEW ZEALAND RACK OF LAMB \$44

Zucchini Blossom "Petits Farcis," Savory Jus

ROASTED DUCK BREAST \$36

Housemade Spice Rub, Beets, Cherries, Port Wine Jus

BEEF TENDERLOIN \$59

Pomme Purée, Bloomsdale Spinach, Marrow Crust, Red Wine Jus

JIDORI CHICKEN \$32

Onion Soubise, Fava Beans, Pea Greens

PASTA

SPINACH RIGATONI \$26

Classic Bolognese, Tomatoes, Parmigiano Reggiano

FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

POTATO GNOCCHI \$26

Wild Mushrooms, English Peas, Porcini Butter

FONDUTA AGNOLOTTI \$28

Ramp Butter, Pickled Ramps, Herbed Breadcrumbs

PUMPKIN CAPPELLETTI \$24

Meyer Lemon Biscotti, Brown Butter, Goat Pecorino

SIDES

FORAGED MUSHROOMS \$11

Black Garlic Agliata & Toasted Buckwheat

BROCCOLI DI CICCIO \$7

Anchovy Vinaigrette & Pine Nut Breadcrumbs

GRILLED ASPARAGUS \$12

Egg Emulsion, Preserved Meyer Lemon, Frico

ROASTED CAULIFLOWER \$10

Freekah & Chermoula

CRISPY FINGERLING POTATOES \$7

Yuzu Aioli