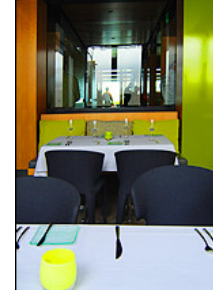


- ◆ Open 7 nights a week
- ◆ California Modern
 - ◆ Dinner
 - ◆ Mon-Thur 5:30-10:00pm
 - ◆ Fri-Sat 5:00-10:30pm
 - ◆ Sun 5:00-10:00pm
- ◆ Ocean Terrace Bistro
 - ◆ Lunch
 - ◆ Mon-Sun 11:00am-4:00pm
 - ◆ Dinner
 - ◆ Mon-Fri 4:00-10:00pm
 - ◆ Sat-Sun 4:30-10:00pm
- ◆ Private Dining Options for Parties from 10 to 200 guests
- ◆ Valet Parking Available
- ◆ Dress Code: Business Casual
- ◆ Full Bar, Award-Winning Wine List



- ◆ Best of the Best / Best Dining With A View / Most Romantic / Best Outdoor Dining *San Diego Magazine & California Restaurant Association*
- ◆ One of the World's Top 10 Restaurants 2006 *Food & Wine Magazine*
- ◆ Chef of the Year *California Restaurant Association*
- ◆ America's Ten Best New Chefs *Food & Wine Magazine*
- ◆ San Diego's Most Popular Restaurant *Zagat Guide to San Diego*
- ◆ Fine Dining Hall of Fame Award *Nation's Restaurant News*
- ◆ Top Restaurants USA *DiRoNA Award*
- ◆ Award of Excellence *Wine Spectator Magazine*
- ◆ AAA Four Diamond Award Rating *Automobile Club of California*

Since 1984, the year George's at the Cove opened, the world has changed, and the dining public has changed with it. Dining is no longer "fine" as it was defined 20 years ago, where special occasion-oriented formal service, coats and ties, and highly structured menus were the rule. Today's restaurant guest is more discerning and more targeted in their dining choices. They seek an experience that is sophisticated but relaxed, in an environment that reflects a distinct sensitivity to design. When it comes to food, the choices must be fresh, local and appropriately seasonal. And finally, their restaurant of choice needs to provide a range of products that reflect their need for every occasion, whether a special anniversary dinner or a simple impromptu dinner with friends. Two years in the making, Georges California Modern is the answer to this call, poised to become the Southern California standard for upscale contemporary dining.

Group Accommodations

Pacific Room

Our Pacific Room is ideal for smaller groups. The room is fully enclosed with glass walls, and has a beautiful view of the La Jolla Cove and northern Pacific coastline. This space can seat up to 14 people at one table or a maximum of 18 people at multiple tables. This room is not recommended for Audio Visual presentation.

\$1,200 Food & Beverage Minimum Plus 20% Tip and Tax - Sun-Thurs
\$300 Room Deposit / Call for Fri-Sat Minimums

Village Room

Designed with casual sophistication, our Village room is our most contemporary space. This stylish, chic room seats up to 12 people at one table, or a maximum of 23 people at four separate tables.

\$900 Food & Beverage Minimum Plus 20% Tip and Tax - Sun-Thurs
\$300 Room Deposit / Call for Fri-Sat Minimums

Prospect Room

Our Prospect Room is our most secluded and the most private dining room. This space is ideal for presentations and dinner meetings. An electric drop down, high contrast projection screen is included with the room. This space can seat up to 18 people at one long table or 34 people at six separate tables.

\$1,600 Food & Beverage Minimum Plus 20% Tip and Tax - Sun-Thurs
\$300 Room Deposit / Call for Fri-Sat Minimums

Prospect/ Village Room

Our Prospect and Village Rooms are located adjacent to each other and are divided by a removable opaque glass wall. By removing the glass wall the two rooms open into one large space and seat a maximum of 57 guests.

\$2,500 Food & Beverage Minimum Plus 20% Tip and Tax - Sun-Thurs
\$600 Room Deposit / Call for Fri-Sat Minimums



1250 Prospect Street
La Jolla, CA 92037

Group Menus

COLD CANAPES

Must be ordered three (3) business days prior to event.

Canapés are bite-sized and priced per piece.

There is a ten (10) piece minimum order for each selection.

Tuna Tartare \$3.00

with Cucumber, Dikon, Wasabi Sprouts

*

Salmon Tartare \$2.75

with Radish Cup, Yuzu Dressing

*

Marinated Mushroom Bruschetta \$3.00

*

Goats Cheese Panna Cotta \$2.75

with Currants, Pine Nuts and Sherry Vinegar

*

Oysters on the Half Shell \$2.50

with Mignonette

*

Oysters on the Half Shell \$4.00

with Osetra Caviar

*

Beef Tartare \$3.00

with Cucumber, Oyster, Horseradish Sabayon

*MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.*

WARM CANAPES

Must be ordered three (3) business days prior to event.

Canapés are bite-sized and priced per piece.

There is a ten (10) piece minimum order for each selection.

Dungeness Crab Cake \$3.00

with Spicy Aioli

*

Crispy Fried Shrimp \$3.00

with Tamarind Sauce

*

Miso Marinated Beef Skewer \$2.75

with Scallions

*

Miso Seared Tuna \$3.00

with Shiitake Mushrooms

*

Crispy Polenta \$2.75

with Bacon-Onion Chutney, Sunny Side Up Quail Egg

*

Spicy Cheese Sticks \$2.25

*MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.*

APPETIZERS

Select One (1)

Pacific Oysters \$12.00

with Cocktail Sauce and Mignonette

*

Pacific Oysters \$20.00

with Osetra Caviar

*

Dungeness Crab \$14.00

with Fennel, Cucumber, Tangerines, Avocado

*

Citrus Cured Yellowtail \$10.00

with Soy Gelee, Ginger Vinaigrette, Wasabi Sprouts

*

Octopus Carpaccio \$9.00

with Potato Salad, Romesco Oil

*

Artisanal Charcuterie Plate 14.00

*MENU ITEMS SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.*

SALAD

Select One (1)

Date Salad \$11.00

with Arugula, Goats Cheese, Walnuts, Pomegranate Vinaigrette

*

Organic Milpa Farms Baby Greens \$9.00

Hearts of Palm, Avocado, Watermelon Radish, Sherry Vinaigrette

*

Spanish Style Caesar \$10.00

Manchego, Roasted Garlic Dressing, White Anchovies

*

Puntarelle Salad \$9.00

Warm Anchovy Dressing, Egg, Bread Crumbs

*

Slow Cooked Beets \$12.00

Currants, Pine Nuts, Herbs, Feta Puree

*

Panchetta Wrapped Local Sardines \$11.00

White Bean Bruschetta, Arugula, Sweet and Sour Onions

*MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.*

Group Menus

SOUP

Select One (1)

Green Garlic and Potato \$10.00

with Chicken Broth, Asparagus, Crispy Poached Egg

*

Broccoli \$8.00

with Caramelized Onions, Bacon Cream, Crouton

*

Oyster Chowder \$12.00

*with Sea Urchin, Leeks and Potato Leeks,
Clams and Hazelnuts, Salsa Verde Potatoes*

MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.

HOT

Select One (1)

Quick Stewed Local Squid \$9.00

with Tomato, Chili, Olive, White Beans, Fennel Salt

*

Citrus Agnolotti \$12.00

with Sunbokes, Red Spinach, Chili Threads

*

Black Rice Risotto \$20.00

with Spicy Lobster

MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.

SIDES

\$6.00 each

Papas Bravas

*

Brussel Sprouts *with Bacon*

*

Curried Carrots

*

Farro

*

Soft Polenta

MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.

ENTRÉES

Groups of 18+, Please Select Up to Three (3) Entrées

Groups of 80+, Please Select Up to Two (2) Entrées

MENU PREPARATIONS CHANGE DAILY
AND ARE AVAILABLE UPON REQUEST.

Sous Vide Local White Seabass \$28.00

*

Mano de Leon Scallops \$30.00

*

Chickpea Crusted Petrale Sole \$29.00

*

Chermoula Crusted Tuna \$32.00

*

Grilled Certified Angus Tenderloin \$40.00

*

Lamb Chops and Osso Bucco \$35.00

*

Garlic Roasted Chicken \$26.00

*

Spice Braised Duroc Pork Shoulder \$27.00

*

Duck Breast \$29.00

MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.

DESSERTS

Please Select One (1)

\$9.00 each

Honey Ricotta Cheesecake

Pine Nut Crust, Fresh Cherry Compote

*

Warm Strawberry Rhubarb Tart

Sour Cream-Ginger Sorbet, Balsamic Glaze

*

Coconut Cake

Malt Milk Chocolate Ice Cream

*

Meyer Lemon Pudding Cake

Citrus Salad, Mint Sorbet, Wine Gelee

*

Warm Chocolate Tart

White Chocolate-Espresso Ice Cream, Candied Orange Zest

MENU ITEMS & PRICING SUBJECT TO CHANGE.
CALL FOR ACTUAL MENU ITEMS.

1250 Prospect Street
La Jolla, CA 92037

Event Information

Special Features

George's California Modern offers the essential California experience overlooking the cove in the heart of La Jolla.

Our points of differentiation include:

- ◆ *we use the highest quality food, created by the nationally recognized award winning chef*
- ◆ *the dramatic setting overlooking the La Jolla cove and Northern Coastline*
- ◆ *active/ sophisticated bar*
- ◆ *warm environment offering California hospitality*

Wines

Continually acclaimed by sources such as Wine Spectator magazine we have a spectacular list including over 500 selections.

Payment

At the time of reserving a private room, a deposit is required to guarantee the space. The deposit is payable by check or credit card. The deposit will be deducted from the final bill. Payment in full is required at the conclusion of the function.

Cancellations

In the event of a cancellation, George's California Modern requires a minimum of seven (7) business days notice (20 days for buyouts). A cancellation with less than seven (7) business days notice will forfeit the deposit. Cancellations must be made only with the party coordinator or the general manager. If cancellation is less than 24 hours prior to the event, you will be responsible for the payment of the room minimum plus tax and 20% gratuity.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Parking can be arranged by George's California Modern prior to your event. Valet Parking is \$8.00 per car, which includes Valet's tip, and will be placed on final bill.

Map & Directions



From The South

- ◆ Take Interstate 5 North toward La Jolla
- ◆ Take the La Jolla Parkway (West); La Jolla Parkway turns into Torrey Pines Road
- ◆ Turn Right on Prospect
- ◆ Stay on Prospect for about a half mile; George's is on your right / look for the red awning
Sunset Valet in front.

From The North

- ◆ Take Interstate 5 South toward La Jolla
- ◆ Take the La Jolla Village Drive exit (heads West)
- ◆ Turn left on Torrey Pines Road
- ◆ Turn Right on Prospect
- ◆ Stay on Prospect for about a half mile; George's is on your right / look for the red awning
Sunset Valet in front.

Regular Dinner Menu*

RAW & COLD

Pacific Oysters \$12.00
with Cocktail Sauce and Mignonette

*

Pacific Oysters \$20.00
with Osetra Caviar

*

Dungeness Crab \$14.00
with Fennel, Cucumber, Tangerines, Avocado

*

Citrus Cured Yellowtail \$10.00
with Soy Gelee, Ginger Vinaigrette, Wasabi Sprouts

*

Octopus Carpaccio \$9.00
with Potato Salad, Romesco Oil

*

Artisanal Charcuterie Plate 14.00

SOUP

Green Garlic and Potato \$10.00
with Chicken Broth, Asparagus, Crispy Poached Egg

*

Broccoli \$8.00
with Caramelized Onions, Bacon Cream, Crouton

*

Oyster Chowder \$12.00
*with Sea Urchin, Leeks and Potato Leeks,
Clams and Hazelnuts, Salsa Verde Potatoes*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

SALADS

Date Salad \$11.00
with Arugula, Goats Cheese, Walnuts, Pomegranate Vinaigrette

*

Organic Milpa Farms Baby Greens \$9.00
Hearts of Palm, Avocado, Watermelon Radish, Sherry Vinaigrette

*

Spanish Style Caesar \$10.00
Manchego, Roasted Garlic Dressing, White Anchovies

*

Puntarelle Salad \$9.00
Warm Anchovy Dressing, Egg, Bread Crumbs

*

Slow Cooked Beets \$12.00
Currants, Pine Nuts, Herbs, Feta Puree

*

Panchetta Wrapped Local Sardines \$11.00
White Bean Bruschetta, Arugula, Sweet and Sour Onions

HOT

Quick Stewed Local Squid \$9.00
with Tomato, Chili, Olive, White Beans, Fennel Salt

*

Citrus Agnolotti \$12.00
with Sunchoke, Red Spinach, Chili Threads

*

Black Rice Risotto \$20.00
with Spicy Lobster

*MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

SEAFOOD ENTRÉES

Chickpea Crusted Petrale Sole \$29.00

Preserved Lemon, Spinach, Crab-Chickpea Vinaigrette

*

Mano de Leon Scallops \$30.00

*Swiss Chard, Mushroom Gnocchi,
Roasted Cauliflower, Red Wine Sauce*

*

Lobster Seafood Stew \$38.00

Toasted Pasta, Almonds, Aioli

*

Sous Vide Local White Seabass \$28.00

*Braised Daikon, Pea Tendrils,
Citrus, Shiitake, Miso Vinaigrette*

*

Chermoula Crusted Tuna \$32.00

Farro, Braised Broccoli, Meyer Lemon Salsa

MEAT & POULTRY ENTRÉES

Hanger Steak \$26.00

*

Tenderloin \$40.00

*

21 Day Dry Aged Strip Steak \$42.00

*

28 Day Dry Aged Cote du Boeuf for Two \$90.00

*Smoked Potato Puree, Glazed Vegetables,
Marinated Mushrooms, Red Wine Sauce*

*

Lamb Chops and Osso Bucco \$35.00

Mint Marinade, Yogurt, Curried Carrots, and White Beans

*

Garlic Roasted Chicken \$26.00

Roasted Potatoes, Mushroom Sauce, Olive-Lemon-Parsley Salad

*

Spice Braised Duroc Pork Shoulder \$27.00

Soft Polenta, Prunes, Apricots, Roasted Parsnips

*

Duck Breast \$29.00

Confit, Turnips, Mustard Greens, Honey, Ginger

* MENU ITEMS & PRICES SUBJECT TO CHANGE

* MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

SIDES

Papas Bravas \$6.00

Brussel Sprouts *with Bacon* \$6.00

Curried Carrots \$6.00

Farro \$6.00

Soft Polenta \$6.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

DESSERTS

Honey Ricotta Cheesecake \$9.00
Pine Nut Crust, Fresh Cherry Compote

Warm Strawberry Rhubarb Tart \$9.00
Sour Cream-Ginger Sorbet, Balsamic Glaze

Coconut Cake \$9.00
Malt Milk Chocolate Ice Cream

Meyer Lemon Pudding Cake \$9.00
Citrus Salad, Mint Sorbet, Wine Gelee

Warm Chocolate Tart \$9.00
White Chocolate-Espresso Ice Cream, Candied Orange Zest

*MENU ITEMS & PRICES SUBJECT TO CHANGE