



### Signature Tastings

5,7,10 course - 125/145/165

Vegetarian - 90/105/125

Wine Pairings 5,7,10 - 95/95/115

### À la carte pricing

#### Firsts

Glacier Bass, Ají Vinaigrette, Quinoa	25
Lobster, Lemongrass, Lentils	28

#### Seconds

Ahi Tuna, Jasmine Soya, Amaranth	28
Duck Breast, Porcini Mushrooms, Shiitake Aebleskiver	27

#### Thirds

Wild Boar, Ricotta Agnolotti, Okra	39
Beef Tenderloin, Potato Pavé, Black Olive	36

#### Add Foie Gras 18

#### Fourth

Mountain Oak, Hard, Cow's Milk	14
Grey Owl, Soft, Goat's Milk	14

#### Fifth

Lemon Tart, Meringue, Melon	18
Miso Butter Tart, Cherries, Brown Butter	18

**Assorted bread \$3 per plate**

**Scoop of gelato \$6**

### Executive Chef Lorenzo Loseto

All our seafood is responsibly harvested, and Ocean Wise/Sea Choice approved. George works closely with local farmers to source the very best seasonal ingredients.

**Alberobello Gelato pints to go \$14**



[www.gailhill.ca](http://www.gailhill.ca)

**GEORGE Restaurant**  
[www.georgeonqueen.com](http://www.georgeonqueen.com)  
416.863.6006