

The Georgian

411 University St Fairmont Olympic Hotel 98101-2507 · +12066217889 · Updated: Jan 14, 2026

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APPETIZERS 5

Massive Prawn Cocktail	\$26.00
horseradish crème fraîche, brandy cocktail sauce	
Foie Gras Pâté	\$24.00
white truffle rooftop honey parmesan toast	
Candied Native American King Salmon Bellies	\$18.00
buckwheat cakes, rosemary bubbles	
Rooftop Honey Glazed Pork Belly	\$16.00
crispy cornbread, hidden rose apple, truffle vinaigrette	
Hot & Cold Kusshi Oysters	\$19.00
crispy tempura, chilled tuna tartare	

SOUPS & SALADS 5

Dungeness Crab Bisque	\$17.00
tarragon infused mini crab cakes	
Double Duck Consommé	\$18.00
smoked á la minute, foie gras, parmesan cracker	
Young Spinach Salad	\$16.00
truffled quail egg, bacon lardons, white balsamic	
Olympic Caesar Salad	\$13.00
aged pecorino, toasted crouton	
Roasted Baby Beet Salad	\$13.00
pressed pecan shortbread, goat cheese, walnut vinaigrette	

ENTRÉES 9

Seattle Surf & Turf	\$53.00
new york steak and buttered lobster, yukon whipped potatoes	
Seared Scallops	\$39.00
crisp potatoes, melted young leeks, truffle bacon butter sauce	

Butter Poached Lobster	\$48.00
black truffle & celeriac gnocchi, carpaccio of aged pecorino	
Wild King Salmon Gratiné	\$39.00
boulangère potatoes, tempura trumpet mushrooms	
Black Pepper-crusted Bone-in Ribeye Steak	\$56.00
bacon whipped potato, roasted bone marrow, truffle white asparagus	
Filet Of Angus Beef	\$48.00
shallot and oxtail braisage, yukon gold potatoes, young organic carrots	
Veal Chop	\$49.00
crispy sweetbreads, buttered asparagus, madeira and thyme sweet potatoes	
Bourbon & Honey Mustard Glazed Quail	\$41.00
wild mushroom, collard greens, foie gras chili	
Roasted Rack Of Lamb	\$49.00
herbs of the garden crust, quadrant of flavors & textures: crushed peas, braised shank, spinach gratin, crispy prosciutto-whipped potato	