

# gem

Gem Patrons,

Executive Chef Alan Nguyen and his team are thrilled to present Gem Dining's Fall/Winter Menu, a hearty and rustic selection of flavors featuring carefully sourced local ingredients and pan-Asian recipes reflective of the seasons.

Gem Dining opened in 2019 with the goal of serving unique, cross-cultural flavors to the local community. Since then, Gem's ambition of exceeding guests' expectations hasn't changed, but our seasonal dishes, exceptional wines, and distinctive cocktails are progressively evolving.

We want to take this opportunity to thank you all for your continued support. We know that despite these uncertain times, you have been there with us through it all and it means the world to our team.

Sincerely,

Gem Dining Team

## apps

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### BREAD & BUTTER

french loaf, cajun butter / 7

### WEST COAST OYSTERS\*

blood orange granita / 3

add: uni / 5 caviar / 5 truffle caviar / 9

### TAI SNAPPER CRUDO\*

sea bream, coconut cream, orange, fresno / 16

add: truffle caviar / 9

### FOIE GRAS

Hudson Valley foie gras, Australian wagyu tartare, pear, candied hazelnut / 33

### UNI TOAST

uni, soft scrambled egg, toast / 19

### FALL MARKET SALAD <sup>V</sup>

baby gem lettuce, fig, quinoa, market produce & fruits, sesame ginger dressing / 13

### SZECHUAN CAULIFLOWER <sup>V</sup>

Szechuan spicy sauce, cilantro tzatziki, peanuts / 12

### SOFT SHELL CRAB

singaporean chili sauce, panko / 18

### BONE MARROW ELOTE

roasted corn, pork chicharrón, fried shallot / 14

<sup>V</sup> = vegetarian

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

## mains

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### SALTED EGG YOLK CRAB LINGUINI

lump crab, salted egg yolk cream, linguini / 24

add: uni / 15 caviar / 15 truffle caviar / 9

### LAKSA RISOTTO

shrimp, scallop, crab, coconut cream, shellfish broth / 28

add: uni / 15 caviar / 15 truffle caviar / 9

### SEARED SCALLOPS

U-10, crispy egg noodles, truffle soy beurre blanc, romanesco, shimeji / 35

add: preserved truffle / 15

### CHILEAN SEA BASS

bacon miso broth, clams, Chilean sea bass, toast / 32

### WHOLE GRILLED BRANZINO

macadamia nut, brown butter, herbs, fennel / 40

### MUSHROOMS & WAGYU

roasted maitake & shimeji, Australian wagyu flank, garlic soy / 25

add: bone marrow / 7 preserved truffle / 15

### BEEF TONGUE

yuzu soy, garlic soy / 32

### AUSTRALIAN WAGYU

10oz New York striploin, bone marrow mash, bò kho demi glacé / 89

add: foie gras / 18 bone marrow / 7 preserved truffle / 30

### USDA PRIME TOMAHAWK

brown butter, mixed vegetables, cajun seasoning

average 48oz / 150

add: bone marrow / 7 preserved truffle / 30

## sweets

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### SORBET TRIO

blackberry, pineapple guava, passion fruit / 12

### LAVA TIRAMISU

espresso, sponge cake, mascarpone / 14

### HONEY & YUZU

honey cheesecake, yuzu chocolate, honeycomb candy / 15

### PINEAPPLE & HIBISCUS

coconut financier, caramelized pineapple, marcona almonds, hibiscus / 16

### STICKY TOFFEE PUDDING

warm date cake, toffee, whipped ganache, vanilla ice cream / 16

OCTOBER 2021

**RED**

JUSTIN	Cabernet, Paso Robles, 2018	17/66
AUSTIN HOPE	Cabernet, Paso Robles, 2019	75 btl
ICONOCLAST	Cabernet, Napa, 2018	18/75
CAYMUS	Cabernet, Napa, 2019	120 btl
ALEXANDER BROWN	Pinot Noir, Napa, 2017	14/54
ST. FRANCIS	Pinot Noir, Sonoma, 2017	16/60
CONSILIENCE	Syrah, Central Coast, 2019	14/54
UNSHACKLED	Red Blend, Napa, 2018	14/54
JUSTIN ISOSCELES	Red Blend, Paso Robles, 2017	125 btl

**WHITE**

JERMANN	Pinot Grigio, Italy, 2018	14/54
LE RIME	Pinot Grigio, Tuscany, 2019	14/54
SCOTT FAMILY	Chardonnay, Arroyo Seco, 2018	14/54
SANFORD	Chardonnay, Central Coast, 2016	95 btl
SANFORD	Still Rosé, Central Coast, 2018	11/42
WHITEHAVEN	Sauv. Blanc, New Zealand, 2019	12/46
SAINT CLAIR	Sauv. Blanc, New Zealand, 2020	14/54
EBERLE	Muscat Canelli, Paso Robles, 2019	14/54
FESS PARKER	Dry Riesling, Santa Barbara, 2019	14/54

**BUBBLES**

HEIDSEICK MONOPOLE	Champagne Brut, France	105 btl
VEUVE ROSÉ	Champagne Rosé, France	120 btl

**SAKE**

JOTO YUZU	Yuzu Sake, 500ml	39 btl
SUMMER SNOW	Nigori Ginjo, 500ml	49 btl
KUZURYU	Junmai, 720ml	23/55
TRAPEZA	Junmai Ginjo, 720ml	23/55
CHERRY BOUQUET	Ginjo, 720ml	65 btl
MOONSTONE	Daiginjo, 720ml	68 btl
DASSAI 23	Junmai Daiginjo, 720ml	120 btl

**COCKTAILS**

COCO PANDAN	infused rum, pandan, coconut	12
P.C.S	infused rum, passion fruit, orgeat	12
QUEEN BEE	infused gin, lavender, honey	12
OLD FASHIONED	infused whiskey, bitters, orange	12
THE EMPRESS	infused gin, yuzu, lime	12
TEDDYBEAR	infused rum, pineapple, lime	12
ABG	infused rum, hibiscus, peach	12
ZENITSU	infused gin, sichuan peppercorn, yuzu	12

**BREW**

BOOMTOWN	pilsner, ABV 5.6%	8
DRAGON'S MILK	white stout, ABV 6.0%	9
ALMANAC LOVE HAZY	IPA, ABV 6.6%	9

**NON - ALCOHOLIC**

CAFE SUA DA		6
YUZU LEMONADE		5
LYCHEE LEMONADE		5