



ASCEND  
PRIME STEAK & SUSHI

# *Easter Brunch*

A TABLE-SIDE  
EXPERIENCE, REIMAGINED

April 4, 2021 | 10am to 4pm  
\$95 per person | \$35 children 5 to 12

This Easter, follow your senses to the 31st floor and join us for an exquisite, all-inclusive, progressive and customizable brunch.

Stay safely seated at your socially distanced table while you choose from revolving trolleys and carousels of bites and beverages in this contemporary, tableside buffet brunch. Select an entree from our chef curated menu, and receive an assortment of family-style dishes for the table.

Prepare your palate for an enchanting world of never-ending flavors while you take in views of the Pacific Northwest.

# Easter Brunch Reimagined

## "share as a family"

### DRAGON FRUIT TRIO

dragon fruit pearls  
dragon fruit smoothie shots  
dragon fruit rollup

### GRANOLA CANAPE

three-berries  
easter peanut butter granola  
marionberry yogurt

### PINWHEELS & BABKA

honey milk buns  
matcha cinnamon roll  
truffled mushroom babka

## "trolleys + carousels"

### NEW STYLE SUSHI

furikake spicy tuna roll  
salmon ceviche sashimi  
sushi tacos

### NOT DIM SUM

jackfruit krabcake  
merguez sausage wrapped lamb loin  
pork belly deviled eggs  
lobster ravioli  
prime shortrib & ube dumpling

### NEW STYLE TOASTS

pastra'miso cured  
salmon belly

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black sesame  
black garlic tofu

### "GOLDEN PEEPS"

#### PINEAPPLE MIMOSA

ciroc pineapple vodka, pineapple juice,  
pineapple syrup, lemon, vanilla,  
egg white, prosecco

### "BUTTERFLY BONNET"

#### FLORAL GIN BELLINI

hendricks lunar,  
creme de violet, peaflower simple,  
lemon, prosecco

### "SOME BUNNY LOVES YOU"

#### PEACH ELDERFLOWER BELLINI

ketel one peach vodka,  
peach puree, st germain,  
lemon, orange, prosecco

## "made just for you" select two items

### PEAR & APPLE MILLE LAYERED CREPE

green tea pastry creme,  
pear and apple brulee

### HEIRLOOM TOMATO BENEDICT

baby kale, tarragon bearnaise,  
grilled asparagus, tomato jam, english muffin

### WAGYU FILET & EGGS BENEDICT

smoked tomato hollandaise, asparagus,  
bay butter biscuit

### SALMON WELLINGTON

roasted cauliflower, nimonono vegetables,  
miso squash, confit cipollini, bok choy

### CRAB + WAGYU FILET & EGGS BENEDICT

crab bearnaise, asparagus,  
bay butter biscuit

### UMEBOSHI SCALLOPS & SPICED PRAWNS

white corn velouté, umeboshi tomato jam,  
braised citrus greens

## "the grand finale"

assorted "eggshell" brulees  
strawberry cotton candy and beignets  
gluten free carrot cake  
assorted macarons and chocolate truffles