

# ASCEND

PRIME STEAK & SUSHI

## \$50

3-COURSES

tax and gratuity not included

SUNDAY THRU THURSDAY  
APRIL 18 to APRIL 30



### STARTER - Choose (1) One

#### HAMACHI TUNA TARTARE

shiitake mushroom, crispy shallots, micro shiso, chervil, baby gem lettuce, truffled chicken broth, carrot ginger foam

#### SMOKED HEIRLOOM TOMATO ROLL

pomegranate tomato gel, grilled asparagus, smoked tomato concasse, pea mash, pea foam, house made crispy duck prosciutto  
(can prepare vegan without duck)

### ENTREE - Choose (1) One

#### 6OZ GUANCIALE WRAPPED

#### MANGALITSA PORK TENDERLOIN

miso glazed bok choy, smoked koji apple sauce, pickled apples, pickled ginger, toki pork jus

#### BONE MARROW CRUSTED 5OZ

#### AMERICAN WAGYU FILET

braised scallion, mushroom chimichurri, crunchy rayu, micro cilantro, micro amaranth

#### KANZURI MARINATED GRILLED EGGPLANT (vegan)

miso glazed bok choy, smoked koji apple sauce, pickled apples, micro mizuna salad

### DESSERT - Choose (1) One

#### DESSERT BENTO BOX

strawberry cheesecake macaron, dark chocolate coffee caramel truffle, matcha marshmallow ice cream with sea salt topped almond cookie

#### SORBET TRIO (vegan)

strawberry lychee, citrus basil & pandan, yuzu dragon fruit

### FEATURED COCKTAIL

#### BIG EASY PEYOTE | 19

casamigos blanco, hennessy vs, lucid ansinthe, peychaud, grapefruit bitters

### FEATURED WINE BY THE GLASS

#### D2 RED BLEND | 20

Delille Cellars  
Columbia Valley, WA

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

a 20% gratuity will be automatically added to parties of 6 or more guests, and shared by all members of your service team.

Ascend has adopted the "living wage" ideals in bringing equality to kitchen wages. an incremental fee of 2.5% will be added to your bill, distributed only to our kitchen and culinary employees