

*Welcome back friends, we  
have missed you!*

We kindly share the following commitments and recommendations for your safety and enjoyment.-

#### WHAT YOU CAN EXPECT FROM US -

- One touch, single use menus made just for you
- Our wine list via QR-Code to view from your own device
- Healthy team members with daily temperature checks
- Tables and seating thoroughly sanitized after each use
- Social distance dining reconfigured layouts at least six feet apart
- Masks on every team member
- Frequent handwashing by every team member
- Hand sanitizer stations at every passage, doorway, host podium and service station for your safety and convenience

#### OUR RECOMMENDATIONS OF YOU -

- Plan ahead with a reservation
- Refrain from congregating in the corridors, patios, and bars
- Give fellow guests their space
- Wear a mask when not at your table (available upon request)

# ASCEND

PRIME STEAK & SUSHI

## DESSERT MENU

a 20% gratuity will be automatically added to parties of 6 or more guests, and 100% 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; 100% distributed only to our kitchen and culinary employees.

## AFTER DINNER PORT + WINE SELECTIONS

### GRAPPA

Marolo, Grappa di Moscato di Alba,  
Piemonte, IT 19 (2oz pour)

### MADEIRA

Cossart Gordon, Bual, Madeira,  
POR, 1961, 90 (2oz pour) | 1,080 (750ml)

### PORTS

Ramos Pinto, LBV, Porto,  
POR 2013 - 13 (2oz pour) | 156 (750ml)

Ramos Pinto 10yr Tawny, Porto,  
POR - 19 (2oz pour) | 228 (750ml)

Ramos Pinto Vintage, Porto,  
POR, 1997 - 30 (2oz pour) | 360 (750ml)

Wine and Soul, 5G Tawny Port, Porto,  
POR - 150 (1oz pour)

### DESSERT WINES - 2oz pour

Royal Takaji Co, Late Harvest, Furmint,  
HU, 2015 - 10 (2oz pour) | 80 (500ml)

Kracher, Trockenbeerenauslese, Burgenland,  
AT, NV - 65 (187ml)

Weingut Hexamer, Riesling Eiswein,  
Meddersheimer Altenberg, Nahe,  
DEU - 35 (2oz pour) | 210 (375ml)

Chateau Climens, 1er Cru Barsac,  
Sauternes,  
FRA 2010 - 35 (2oz pour) | 420 (750ml)

## DESSERTS

### "CHILL" (vegan) | 12

sorbet trio - coconut pandan, yuzu dragon fruit,  
white peach champagne, toasted coconut crumb

### PANDORA | 13

huckleberry mousse, hazelnut cremeux,  
dark chocolate cake, chocolate meringue,  
basil sponge cake

### "MAGIC MUSHROOM"

Small 16

Medium (serves 2 to 4) 22

Large (serves 4 to 6) 40

white chocolate cherry mousse, mocha crumb,  
matcha shortbread, chocolate pot de creme,  
honey meringue mushroom

### "HALO" | 14

vanilla tuile, coconut ice cream, passion fruit  
caramel, mango curd, coconut, mango

### "SKYFALL" | 15

miso chocolate caramel, shiso berry gastrique,  
blueberry macaron, goat cheese panna cotta,  
butter cream

## LA COLOMBE COFFEE SERVICE

### FRENCH PRESS

Large 12 (serves 4) | Small 8 (serves 2)

smoky notes of chocolate, hazelnut and dark fruits

### DECAF FRENCH PRESS

Large 12 (serves 4) | Small 8 (serves 2)

full body and moderate acidity in perfect balance  
without the caffeine featuring notes of chocolate  
and caramel

### ESPRESSO | 5 CAPPUCINO | 6

medium roast, notes of caramel, toffee and  
cocoa with a fragrant honey-sweet roasted  
nuttniness

### ART OF TEA SELECTION | 7

Matchasticks

Eisais Choice Sencha

Apricot Escape

Caramelized Pear

Earl Grey

Egyptian Chamomile

Pacific Coast Mint