

ASCEND

PRIME STEAK & SUSHI

Mother's Day

A TABLE-SIDE EXPERIENCE, REIMAGINED

May 9, 2021 | 10am to 4pm
\$110 per person | \$35 children 5 to 12

This Mother's Day, 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 trollies 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.

Mother's Day Brunch Reimagined

"share for the table"

STRAWBERRY DUO
carbonated strawberry &
dragon fruit pearls
strawberry banana smoothie

GRANOLA CANAPE
strawberry pecan hazelnut

SCONES, BUN & BABKA
honey milk buns
lavendar, lemon iced scones
truffled mushroom babka

"trolleys + carousels"

"bites"

CONTEMPORARY SUSHI
furikake spicy tuna roll
salmon ceviche sashimi
hamachi & duck jam tacos

NOT DIM SUM
heirloom tomato salad
crab & shrimp cocktail
grilled eggplant sunomono
shichimi miso salmon belly toast
pork belly deviled eggs
coconut lobster ravioli
prime shortrib & bone marrow

"sips"

"mom...Mom...MOM!"
(red sangria)
hennessy vs, apples, oranges
pineapple demerara, CVNE tempranillo

"MOM, I NEED..."
(white sangria):
brandy, tiefenbruner pinot grigio
peach schnapps, oranges, limes,
peaches, strawberries, prosecco

"JAURLINI"
tito's vodka, st germain, guava, lemon,
orange, hawaiian sun simple
prosecco

"made just for you" select two items

WAGYU FILET &
EGGS BENEDICT
smoked tomato hollandaise,
asparagus, bay butter biscuit

MATCHA & RICOTTA
MILLE LAYERED CREPE
ube ricotta, matcha cream,
pear & apple compote

BLACK PEPPER CRUSTED
EYE OF RIBEYE
black garlic butter, miso demi glace,
korean vinaigrette, scallion salad

MISO GLAZED
BLACK COD
nori celery root puree, black
garlic, pickled pearl onion

VEGAN TOFU
BENEDICT
smoked heirloom tomato, asparagus,
baby kale, potato latke, corn espuma

VEGETARIAN MUSHROOM
WELLINGTON
celery root, mushrooms duxelle,
trumpet mushroom, smoked tomato

UMEBOSHI SCALLOPS &
BBQ SPICED JUMBO PRAWNS
white corn grits, umeboshi
tomato jam, braised citrus greens

VEGAN KANZURI GLAZED
CAULIFLOWER STEAK
spicy carrot romesco,
baby kale, shaved asparagus

"the grand finale"

assorted tea cookies
raspberry rose macarons
dark chocolate black raspberry truffles
pavlova | white chocolate, lemon curd, fresh mint - gluten free
matcha beignets w/ three sauces