

ASCEND
PRIME STEAK & SUSHI

Thanksgiving Brunch

A TABLE-SIDE EXPERIENCE, REIMAGINED

November 25, 2021 | 10am to 4pm

\$110 per person | \$35 children 5 to 12



This Thanksgiving, 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.

actual offerings in photo may vary - book your reservation at ascendprime.com

Thanksgiving Brunch Reimagined

"share as a family"

GRANOLA CANAPE
three-berries
pecan hazelnut granola
marionberry yogurt

FANCIFUL FRUITS
dragonfruit pearls,
strawberries, blueberries
cherry "smoothie"
coconut espuma

MILK BUNS & BABKA
truffle & bonito babka
honey milk buns
lox gougere

NEW STYLE SUSHI
hamachi & uni roll
candied tomato roll
wagyu beef tartar roll
salmon ceviche roll

"trollies + carousels"

PETITE ASCEND QUICHE
bacon lardon and tome de savoie
house made tofu "quiche"

NOT DIM SUM
jackfruit krabcake
caviar cloud
turkey & foie dumpling
pork belly deviled eggs
mini baby beet salad

BLOODY GEISHA
belvedere, tomato, yuzu, lime,
shirodashi, yuzu koshu, celery,
carraway, worcestershire

LEBOWSKI
coffee infused woodford
reserve, amaro nonino,
chocolate bitters
hazelnut creme

STRAWBERRY GRAPEFRUIT
SAKEMOSA
strawberry juice, grapefruit juice
thyme simple, sparkling sake

BREAKFAST MARTINI
tanqueray gin, naranja, orange
juice, yuzu marmalade

THANKSGIVING TEA
ciroc mango, st germain,
hibiscus, lemon

"made just for you" select two items

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

MISO EGGPLANT BENEDICT
baby kale, corn espuma,
roasted carrot ricotta, foccacia

TURKEY UZUMAKI
cured turkey breast, turkey leg confit,
potato puree, black garlic "stuffing"

BRAISED WAGYU
SHORT RIB
koji cured & smoked,
cauliflower soubise,
pickled pearl onions

MISO BLACK COD
black garlic puree, nori celery root puree,
roasted cipollini onions

CRANBERRY & PEAR MILLE CREPE CAKE
cranberry diplomat crème, dehydrated
conference pears, ube & matcha crepe

CHICKEN CONFIT & WAFFLE
chicken thigh, basil waffle, togarashi
chicken skin, maple anglaise

"the grand finale"

PUMPKIN MIGNARDISE 4 WAYS pumpkin madeleine | pumpkin macaron | pumpkin chocolate truffle | pumpkin tarts
CRANBERRY ORANGE BLONDIE toasted merengue | brown butter caramel
FALL MAGIC chocolate pot de crème | chestnut maple mousse | allspice shortbread | pine nut crumble
EGGNOG ICE CREAM | iced gingerbread wafer