

Valentine's Weekend

ASCEND
PRIME STEAK & SUSHI

February 11
thru
February 14



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February 11 thru February 14

Valentine's Weekend

BUBBLES

J. LASSALLE BRUT CHAMPAGNE TOAST

AMUSE BOUCHE

choose one per guest

CAVIAR CLOUD

black garlic melba | sous vide yolk | kaluga caviar

or

CANDIED TOMATO MAKI (vegan)

grilled asparagus | koji smoked pea puree | cilantro

APPETIZER TO SHARE

choose one per couple | serves two

THREE LITTLE DUCKS

foie torchon | confit rilette | cured duck breast | mango yolk

or

YELLOW TAIL BLOSSOM

hamachi sashimi | soy gastrique | jalapeno-chive oil | tempura rose petals | blackberries

ENTREE DUO TO SHARE

choose one per couple | serves two

DRY AGED BONE-IN TENDERLOIN W/ LOBSTER THERMIDOR | 380 per couple

shoyu beurre blanc | miso demi | green onions

or

ALMOND CRUSTED SEA BASS & MISO EGGPLANT (vegetarian) | 280 per couple

seabass preparation - black garlic puree | pickled pearl onions | togarashi lemon

eggplant preparation - miso ricotta | carrot ginger puree | heirloom tomato | garlic chips

or

MANGALISTA PORK TENDERLOIN & UMEBOESHI SCALLOPS | 320 per couple

miso rouille | roasted baby radish | pickled crab apples

DESSERT TO SHARE

"THE HIVE FOR TWO"

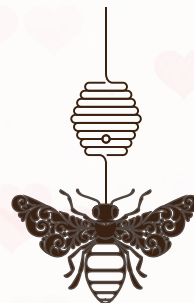
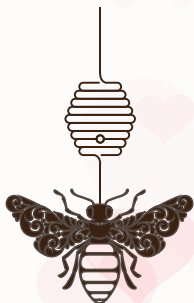
flambe'd tableside

pink raspberry cake

almond chocolate ice cream

champagne cake w/ champagne cream cheese filling

raspberry sake coulis



COCKTAILS

supplemental

SOUR SAINT | 20

angels envy bourbon | lemon | walnut liqueur | cherry bitters | zinfandel | hurricane rum

BETTY WHITE | 18

awayuki gin | lemon | vanilla | coconut | egg white | cardamom bitters

*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 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.