

"Ascend Into the Soil"

Plant Based & Inspired



Vegan



Vegetarian



Gluten Free

STARTERS



Spicy Citrus Avocado Roll | 18

english cucumber, papaya, spicy miso



Beet & Heirloom Tomato Salad | 16

saba soy vinaigrette, whipped spinach puree, marcona almond crumble, micro citrus greens



Black Garlic Sesame Edamame | 8

crunchy rayu, fresno chili, yuzu foam



Jackfruit "Krab" Cakes | 14

corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish

ENTREES



Roasted Cauliflower Steak | 24

shaved asparagus, black garlic vinaigrette, hazelnut romesco, sambuca currants, hazelnuts, micro cilantro



Mushroom Fricassee | 24

foraged mushrooms, tempura maitake mushrooms, shishito peppers, asian pear



Miso Glazed Tofu Steak | 22

corn velute, heirloom carrots, kanzuri carrot vinaigrette, baby kale, crispy leeks



Ricotta Arugula Agnolotti | 24

nori celery root cream, zucchini, carrot pearls, daikon, foraged mushrooms, ginger, scallions

DESSERTS



Sorbet Trio | 12

coconut pandan, yuzu dragon fruit, white peach champagne, toasted coconut crumb

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

