

Easter Brunch



ASCEND
PRIME STEAK & SUSHI

A TABLE-SIDE
EXPERIENCE, REIMAGINED

April 17, 2022 | 10am to 3:30pm

\$125 per person | \$38 children 5 to 12

a juice & coffee included

Easter Brunch Reimagined

"share as a family"

PASSION FRUIT TRIO

passion fruit kiwi posset shot
strawberry passion fruit gelee
passion fruit banana oatmilk-oats

PASTRY & BREADS

honey milk buns
blood orange scones
heirloom carrot muffins

"carts + carousels"

CONTEMPORARY SUSHI

prawn mi roll
hamachi truffle roll
salmon skin roll
tomato roll
spicy tuna pizza

NEW STYLE TOASTS

lobster tartine
salmon belly & lox

NOT DIM SUM

jackfruit cake
pork belly deviled eggs
caviar cloud
short rib w/ ube mochi
dungeness crab dumpling

"HIPPIITY HOPPITY"

espolon blanco, aperol,
tangerine, agave wine,
prosecco, soda

"FOR PEEP'S SAKE"

tito's, st germain, lemon,
strawberry, vanilla syrup

"SPRING FLING"

empress gin, creme de violet,
maraschino liqueur, pineapple,
coconut, hibiscus, prosecco

"made just for you"

select two items

WAGYU FILET & EGGS BENEDICT

smoked tomato hollandaise,
grilled asparagus, bay butter biscuit

CRAB & SPINACH BENEDICT

yuzu hollandaise, sauteed spinach,
bay butter biscuit

GRILLED MISO EGGPLANT vegan

crispy garlic, carrot ginger puree,
miso tofu ricotta

PEPPERCORN EYE OF RIBEYE

foie gras rossini, grilled asparagus,
cipollini onion

HERBED LAMB RIB

pickled ramps, carrot-ginger foam,
rhubarb lamb jus

SUNFLOWER CRUSTED HALIBUT

bone marrow watercress butter, yuzu espuma,
roasted baby heirloom carrots

"the ascend finale"

hummingbird cupcakes
vegan mango & coconut tarts
spring flower sable egg cookies w/ lemon curd yolks
rainbow meringue pops
assorted truffles & assorted pastel macarons