



ASCEND  
PRIME STEAK & SUSHI

# Thanksgiving Brunch

A TABLE-SIDE EXPERIENCE, REIMAGINED

November 24, 2022 | 10am to 4pm (last seating at 3:30pm)  
\$125 per person | \$40 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.

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,

book your reservation at [ascendprime.com](https://ascendprime.com)

# Thanksgiving Brunch Reimagined

## "share as a family"

GRANOLA CANAPE  
allspice shortbread  
pecan hazelnut granola  
sesame-brulee banana

FANCIFUL FRUITS  
poached persimmon  
compressed pear  
passionfruit gel & figs  
blueberry smoothie w/green tea espuma

MILK BUNS & BABKA  
chai banana coffee cake  
apple cinnamon muffins  
"pumpkin" milk bread

NEW STYLE SUSHI  
tamago & truffle caviar roll  
hotate nigiri & iberico jerky  
rice cured sea bream & squash  
salmon skin & avocado roll  
"unagi style" eggplant & radish

## "trollies + carousels"

NEW STYLE TOASTS  
avocado & watermelon radish  
sweet miso tofu & pickled pearl onion  
dry aged akami crispy rice cake

NOT DIM SUM  
jackfruit krabcake  
caviar & foie chawanmushi  
confit turkey caramelle  
cured duck duo  
pork belly deviled egg

AUTUMN FLOWER  
vodka, lavender pea flower,  
elderflower, lemon, sparkling

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

CAMPFIRE  
rye whiskey, cognac, averna  
demerara, cinnamon infused bitters

CRIMSON  
tequila, agave wine, aperol,  
blood orange, sparkling

STRAWBERRY FIZZ  
gin, strawberry liqueur, hibiscus  
vanilla, yuzu, lime, sparkling

## "made just for you" select two items

AUSTRALIAN WAGYU TENDERLOIN BENEDICT  
dungeness crab hollandaise, poached egg,  
roasted asparagus (gf sub herbed latke)

FALL MUSHROOM "WELLINGTON"  
braised daikon, celery root puree,  
matsutake jus (df, gf, v)

IBERICO TENDERLOIN  
iberico dashi jus, miso pave,  
charred caulilini, cauliflower puree (gf)

SOUS VIDE MONKFISH  
dashi beurre monte, herb oil,  
roasted hakurei, ankimo (gf)

FRUITOPIA PANCAKE  
hazelnut crumble, blood orange maple syrup,  
cinnamon roll pancake (veg)

CONFIT TURKEY BREAST KARAAGE & WAFFLE  
yuzu thyme whipped butter, turkey jus,  
herbed waffles, turkey skin glass

## "the grand finale"

"AUTUMN MYSTIC BALL" fall caramel apple semifreddo (for the table)  
SPICED CIDER SHOOTER | maple & brown butter sugar cookies  
ESPRESSO ICE CREAM PUSH UP POPS

MIGNARDISE | pie flavored macarons | spiced squash & chocolate tarts | cranberry dark chocolate truffle (v)