



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

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)