

*Valentine's Weekend*

# ASCEND

PRIME STEAK & SUSHI

February 14 through February 17



# Valentine's Weekend

## AMUSE BOUCHE

choose one per guest

### WAGYU CROQUETTE

rossini bordelaise | wasabi foam | micro amaranth

### PICKLED EGGPLANT GUNKAN

sweet sake espuma | truffle pearls | micro shiso

### \*OYSTER DUO

ponzu | pomegranate gel | hajikami

## APPETIZERS TO SHARE

choose one per couple, serves two

### "CHEERS TO US" HANDROLLS

sweet crab | kaluga caviar | bitter cocoa | smoked salt

### DUCK CONFIT TORTELLINI

delicata squash | truffled duck consomme | brodo foam | caramelized foie

### SMOKED VICHYSOISE

vegetarian upon request

negi bing | kaluga caviar | smoked sudachi creme fraiche | ume vinaigrette

## ENTREE DUO TO SHARE

choose one per couple, serves two

### \*CONFIT MISHIMA ULTRA EYE & SCALLOP TAGLIATELLE | \$315 per couple

bone marrow demi | citrus uni crema | pine nut brittle | basil

### LOBSTER UZUMAKI WITH ROSE PETAL PASTA | \$260 per couple

caviar cream sauce | pickled goji berries | toasted kombu

### \*AGED MIYAZAKI A5 ZABUTON WITH SHIMEJI DUMPLINGS | \$360 per couple

koji beurre blanc | crunchy rayu | crispy shiso | yuzu lattice

## DESSERT TO SHARE

### RUBY

hibiscus blood orange sorbet | raspberry gelee | pink peppercorn | caramelized puff pastry

## COCKTAILS

### JOHNNY | \$25

angels envy bourbon | ginger liqueur | averta | lemon | red wine float "hands of time"

### JUNE | \$25

grey goose | st-germain | strawberries | coconut milk | lemon | ramune soda

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

^ 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.