



ASCEND

PRIME STEAK & SUSHI

Thanksgiving Brunch

A TABLE-SIDE EXPERIENCE, REIMAGINED


November 28, 2024

145 per person | 40 children 5 to 12

Welcome to Carts & Carousel:
Thanksgiving Brunch, an exquisite,
all-inclusive, customizable brunch experience!

Choose from revolving trollies and carousels
of bites and beverages in this contemporary,
tableside buffet brunch. Select a duo
of chef curated entrees 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.



Thanksgiving Brunch Reimagined

"share as a family"

FANCIFUL FRUITS

anmitsu, watercress espuma,
dates, persimmon gel, kiwi,
amaou strawberries

OVERNIGHT OATS

cranberry spiced

POSSET

pomegranate, blood orange,
guava

BREAD SERVICE

parmesan pocky,
miso milk bread, kakiage,
thanksgiving gf cracker

"trollies & carousels"

NEW STYLE SUSHI

toro sashimi
tamago musubi
omakase duo
daikon futomaki
salmon skin roll

NEW STYLE TOASTS

prawn toast
foie beignet
yuba puffed rice

NOT DIM SUM

toasted rice pudding
confit turkey tortellini
jackfruit krabcakes
bincho wagyu tartare
zaru soba

DREAMWEAVER

ketel one, pineapple, guanabana,
vanilla milk syrup, lemon, prosecco

CELESTE

empress 1908, italicus
bergamot liqueur, marachino
liqueur, blueberry lavender
syrup, lemon, sparkling wine

BLOODY MARY

grey goose, tomato, yuzu, lime,
shirodashi, yuzu kosho, celery,
carraway, worcestershire

SAY IT AIN'T SO (spirit free)

n/a martini & rossi, tangerine,
strawberry simple syrup, soda,
n/a sparkling brut

SAGITTARIUS

casamigos blanco, yellow
chartreuse, cointreau, grapefruit,
lime, agave, sparkling wine

"made just for you"

UBE BING

mascarpone chantilly, coconut
syrup, macadamia streusel

select two items

STEAK & EGGS

prime filet, tamago, caviar,
chive creme fraiche

DUCK & TURKEY HASHU

confit legs, smoked onion soubise,
kennebecs, blistered shishito

BRISKET BENEDICT

gochujang hollandaise, challah,
braised greens

LION'S MANE "STEAK"

zuke, matsutake cream,
baby fennel, parsley pistou

HALIBUT TERRINE

yuzu dashi, toasted quinoa, grilled asparagus

"the grand finale"

SQUASH TART hojicha, pepita tuile, salted honey meringue

MAPLE PECAN CHEESE SOUFFLE shortbread, streusel ribbons

APPLE NAPOLEON puff pastry, salted caramel pastry cream, spiced compote

MIGNARDISE cider caramel, pumpkin shokupan, assorted fall macarons, gingerbread madeleine