

# MERRY CHRISTMAS

ASCEND  
PRIME STEAK & SUSHI

## CHRISTMAS FEATURES

December 21st-24th

### COCKTAILS

#### SCANDI KLAUS | \$22

michter's rye, glogg, ginger liquor, lemon, honey, earl grey

#### YULE SHOOT YER EYE OUT | \$20

grey goose vodka, mulled wine syrup, cranberry, spiced red wine foam

### AMUSE BOUCHE

(select one)

#### HOTATE MOUSSE

shiso, crispy shallots, yuzu kosho aioli

#### TERES TATAKI

toasted brioche, parsnip ribbons, pickled fresno

#### KING OYSTER TERRINE

sunchoke chip, puffed wild rice, porcini jus pipette

### STARTERS

(select one)

#### KINMADAI CRUDO

finger lime, miso dashi, forbidden rice crisp

#### DUCK DUO

seared duck breast, caramelized foie, black currant tuile

#### MATCHA PASTA

parmesan frico, black garlic gel, melted leeks

### ENTREES

(select one)

#### SILKIE CHICKEN INVOLTINI | \$130

black truffle, rosemary crumble, sunchoke cream

#### A5 KAGOSHIMA RIBEYE 20OZ | \$260

yukon espuma, sunomono, caramelized foie  
add 15g kaluga caviar | \$40

#### CREEKSTONE AMERICAN WAGYU STRIPLOIN 18OZ | \$175

celeriac puree, herb streusel, vadouvan foam

#### CAULIFLOWER RISOTTO | \$120

veloute, cacao crema, charred caulilini

#### SEARED HALIBUT | \$155

miso beurre monte, frenched asparagus, parsnip puree

### DESSERT

#### SPICED DRINKING CHOCOLATE

cinnamon karinto, hazelnut shortbread, pomegranate pavlova

A 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.