

MERRY CHRISTMAS

ASCEND
PRIME STEAK & SUSHI

CHRISTMAS FEATURES

December 20th-24th

COCKTAILS

JOVIE | 20

gray whale. gin, italicus bergamot liquor, snowberry oleo, lemon juice, egg white

BUDDY THE ELF | 22

rabbit hole cavehill, amaro nonino, cynar, green chartreuse, christmas demerara

AMUSE BOUCHE

WAGYU TATAKI (gf) | 25

crispy sushi rice, soy jam, cured quail egg

SEA BASS BRANDADE | 25

tokyo turnips, wasabi air

BEET TARTARE (v+) | 14

fennel granita, blood orange sphere, brown butter

STARTERS

ROASTED SQUAB (gf) | 28

huckleberries, truffle, komugi, foie aburi

LOBSTER TORTELLINI | 36

squid ink pasta, calabrian chili, idiazabel

AJO BLANCO (gf/v) | 18

asparagus, fennel, nitro grapes

WINTER CITRUS HAMACHI | 24

mandarin kosho, maitake, parsley breadcrumbs

ENTREES

DRY-AGED SNAKE RIVER FARMS EYE OF RIB (gf) | 125

miso demi, honey poached cranberries, bone marrow dust

LAMB SADDLE | 70

celeriac pave, foie mousse, guanciale

BRAISED SHORT RIB (gf) | 85

wasabi potato puree, thumbelina carrots, short rib jus

DESSERT

MONT BLANC TART | 18

cocoa shortbread, black currant custard, chestnut puree

V = VEGAN V+ = VEGETARIAN GF = GLUTEN-FREE

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.