

# ASCEND

PRIME STEAK & SUSHI

## Elevated Nights

a curated, three-course evening experience

\$95 per guest | Sundays-Thursdays | April 12th through May 7th

### CHEF'S AMUSE

a small seasonal sip or bite from the kitchen to begin the experience

### FIRST COURSE

please select one

#### LEMONGRASS PECAN CAESAR SALAD

romaine hearts, baby kale, candied pecans, lemongrass caesar, crisp black garlic milk toast

#### SPICY TUNA & AVOCADO TARTARE\*

bubu arare, tomato relish, bottarga

#### KUROBUTA PORK BELLY "MUSUBI" SLIDERS

miso-cured glazed pork belly, sushi rice, nori, sesame, pickled cucumber

PAIRED WITH FONTODI, MERIGGIO, SAUVIGNON BLANC, TOSCANA, IT, 2024

#### OPTIONAL ENHANCEMENT TO FIRST COURSE

##### KUMAMOTO OYSTER SHOOTER\* | 12

uni, sturgeon caviar, ponzu, quail yolk, seikyo "mirror of truth" junmai sake

### MAIN COURSE

please select one

#### ASCEND STEAK FRITES\*

pan-seared american wagyu flat iron, foie gras butter, nori vinegar-dusted fries, bearnaise  
PAIRED WITH CAIN FIVE, CABERNET BLEND, NAPA VALLEY, CA, 2009 (FROM MAGNUM)

#### WOOD-GRILLED SALMON & ARUGULA AGNOLOTTI

brown butter brodo, roasted beets, soy-poached quail egg

PAIRED WITH DONUM ESTATE, PINOT NOIR, YEAR OF THE PIG, CARNEROS, CA, 2019

#### STUFFED PAN-ROASTED CHICKEN BREAST

confit dark meat, sweet corn, jackfruit, truffle jus, tempura mushroom, butter potato puree  
PAIRED WITH JC RAMONET, CHARDONNAY, LES BELLES FILS, PERNAND-VERGELESSES, FRA, 2022

#### OPTIONAL ENHANCEMENT TO MAIN COURSE

##### FRESH SHAVED TRUFFLES | 30

##### HALF ALASKAN KING CRAB LEG | 40

### DESSERT COURSE

please select one

#### CHOCOLATE POT DE CREME

crisp meringue, berries

PAIRED WITH WINE & SOUL VINTAGE PORT, 2019 (10Z POUR)

#### COCONUT PANDAN SORBET

mango, coconut crumb

PAIRED WITH INNISKILLIN VIDAL GOLD ICEWEIN, 2019 (10Z POUR)

#### OPTIONAL SOMMELIER WINE EXPERIENCE

enhance your evening with a three-course wine pairing  
selected by the Ascend sommelier team to complement each course.

##### SOMMELIER "DEMI" POUR PAIRINGS | 65

kindly no menu substitutions

\*Can be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.