

ASCEND

PRIME STEAK & SUSHI

the BOURBON *expedition*

WELCOME TO THE 31ST FLOOR

August 18, 2026

@ascendprimebellevue | ascendprime.com

AMUSE BOUCHE

SMOKED CORN DASHI CHAWANMUSHI

pickled shimeji, crispy ginger, osetra caviar
PAIRED WITH BARREL STAVE SMOKE BOULEVARDIER
woodinville port cask, averta, campari

FIRST COURSE

HAMACHI CRUDO

carbonated grapes, tomato consomme gelee, rayu
PAIRED WITH MICTER'S SOUR MASH

SECOND COURSE

LOBSTER CAVATELLI

shirodashi, smoked gochugaru froth, katsuobushi,
caramelized hokkaido uni butter, mitsuba
PAIRED WITH FABLE AND FOLLY 14 YEAR

THIRD COURSE

ROASTED SQUAB RILLETTE

foie rilette, hazelnut, bourbon braised rainier cherries,
foie sansho au poivre
PAIRED WITH HIGH WEST BOURBON +
HIGH WEST PRISONER SHARE

FOURTH COURSE

VENISON LOIN

black currant jus, wasabi celeriac puree, braised maitake,
maple endive
PAIRED WITH ELIJAH CRAIG 18

FIFTH COURSE

BOURBON BEURRE MONTE AGED OMI A5

grilled negi, king oyster mushroom, miso purple potato
souffle, omi bakwa
PAIRED WITH MICTER'S BOURBON 20 YEAR

DESSERT

TOASTED RICE GELATO

koji, honeycomb toffee, hazelnut praline,
dark chocolate espuma
PAIRED WITH WOODINVILLE BOURBON 9 YEAR

