

ASCEND
PRIME STEAK & SUSHI

Elevated Nights

a curated, three-course evening experience

\$95 per guest | Sundays-Thursdays | Through November 5th

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*

toasted quinoa, tomato relish, bottarga

KUROBUTA PORK BELLY "MUSUBI" SLIDERS

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

PAIRED WITH PAUL PRIEUR MONTS DAMNES, SAUVIGNON BLANC, SANCERRE, FRA, 2022 (FROM MAGNUM)

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 DAVIES VINEYARD, CABERNET SAUVIGNON, NAPA VALLEY, CA, 2022

WOOD-GRILLED SALMON & ARUGULA AGNOLOTTI

honey squash consomme, roasted beets, soy-poached quail egg

PAIRED WITH RENE BOUVIER, CLOS DU ROY, VIEILLES VIGNES, PINOT NOIR, MARSANNAY, FRA, 2022

STUFFED PAN-ROASTED CHICKEN BREAST

confit dark meat, crisp brussel petals, apple, truffle jus, tempura mushroom, butter potato puree

PAIRED WITH AUBERT, UV-SL VINEYARD, CHARDONNAY, SONOMA COAST, CA, 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, caramelized figs

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

BLOOD ORANGE SUNTORY SORBET

black sesame crumble, blood orange supremes

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.