Welcome to

ASCEND

PRIME STEAK & SUSHI

CARTS & CAROUSELS

Thanksgiving Brunch

THURSDAY,
NOVEMBER 26
10AM - 3PM
155 PER PERSON

Thanksgiving Brunch

share as a family

PASTRY & BREAD
miso cornbread, ube milk bread, nduja
beecher's biscuit, dinner service cracker

FANCIFUL FRUITS
pomegranate anmitsu, cranberry-pear gel,
asian pear, satsuma, toasted chestnut

WINTER CITRUS POSSET
blood orange marmalade, vanilla

CARAMELIZED MISO GRANOLA
sour cherry powder, toasted sesame

trollies & carousels

NOT DIM SUM
mussel escabeche
turkey confit croquette
miso corn pudding
maple-glazed kurobuta pork belly
prawn bon bon

NEW STYLE TOASTS
smoked salmon toast
smoked honeycomb cracker

CONTEMPORARY SUSHI
truffle unagi
soft shell crab maki
hamachi crudo
spicy tuna taquito
toro nigiri

BUBBLES & BLESSINGS
beefeater gin, yellow chartreuse,
elderflower, lemon, pineapple,
prosecco

UMAMI MARY
absolut vodka, tomato,
celery seed, caraway seed,
lemon juice, yuzu juice, yuzu
kosho, shiro dashi,
worcestershire, tabasco

FUYU NO YUME
blackberries, lemon, cranberry,
apricot tea, spiced demerara,
lemon lime soda

HOW 'BOUT THEM APPLES
absolut vodka, spiced apple
syrup, apple, prosecco

POM NOM
codigo blanco, clarified
strawberry, POM, prosecco

made just for you

select two items

SEARED TUNA
grains of paradise, wasabi
tobiko, papaya seed aioli,
apple cabbage slaw

MINI TURKEY POT PIE
truffle puree, herb espuma,
crispy sage, chicharron

BRAISED DRY AGED WAGYU
brown butter potato puree,
caramelized nantes,
crispy shallots, mushroom jus

DUCK CONFIT HASH
crispy kennebec, charred negi,
wasabi jus

BLACK SESAME FRENCH TOAST
pickled persimmon, salted honey,
whipped mascarpone

APPLE BUTTER CASTELLA
fuji apple, hojicha,
miso caramel

the grand finale

COCOA TONKA FINANCIER
DAIFUKU MOCHI

DULCE DE LECHE UBE CAKE
SPICED JOCONDE

ASSORTED MACARONS

V = VEGAN V+ = VEGETARIAN GF = GLUTEN-FREE GF+ = CAN BE MADE GLUTEN-FREE