



SEATTLE RESTAURANT WEEK
TAKEOUT MENU | 3 COURSES | \$35

ASCEND
PRIME STEAK & SUSHI

OPTION #1

WASHINGTON APPLE SALAD

spiced butternut squash puree | shredded daikon & green apple | apple-wasabi
vinaigrette | toasted hazelnuts | baby kale | micro shiso

KOJI-CURED PRIME BEEF POT PIE

red wine bordelaise | nimonono root vegetables | celery root puree | lemon-dressed
pea mash | puff pastry crust

CHEVRE & FRESH BERRIES PANNA COTTA

miso-chocolate caramel | berry gastrique | macaron | blueberries & blackberries

OPTION #2

WASHINGTON APPLE SALAD

spiced butternut squash puree | shredded daikon & green apple | apple-wasabi
vinaigrette | toasted hazelnuts | baby kale | micro shiso

ORGANIC CHICKEN UZUMAKI

bacon jam | foraged mushroom duxelles | wasabi-spiced mustard | katsumirin
furikake pastry crust | natural chicken jus

CHEVRE & FRESH BERRIES PANNA COTTA

miso-chocolate caramel | berry gastrique | macaron | blueberries & blackberries

OPTION #3

WASHINGTON APPLE SALAD

spiced butternut squash puree | shredded daikon & green apple | apple-wasabi
vinaigrette | toasted hazelnuts | baby kale | micro shiso

TARE-GLAZED EGGPLANT

corn velute | heirloom carrots | black garlic vinaigrette
| carrot romesco | lemon-dressed frisse

VEGAN CHOCOLATE BROWNIE

coconut whip | coconut caramel sauce | white chocolate | cinnamon dust

OPTIONAL ADD-ON

(\$15 SUPPLEMENTAL CHARGE)

KING SALMON TRUFFLE ROLL

sesame soy paper | minced black truffle | ponzu gel