

# ASCEND @ home with mom

ASCEND MOTHER'S DAY BRUNCH @ home  
pamper mom with a sumptuous and extraordinary brunch...

## - BRUNCH MENU -

service for (4) four \$290 | service for (6) six \$425 | service for (8) eight \$550  
limited number of packages | pick up times starting at 8am - last pick up at 2pm

LAVENDER PAMPLEMOUSSE  
MIMOSA (champagne) or MOCKMOSA (sparkling cider)  
zest infused sugar for rim, dried lavender petals, ruby red grapefruit juice  
supplement - an additional  
\$70 champagne (750ml) | \$40 sparkling cider (750ml)

SUMMER FRUIT SALAD  
w/ GREEK YOGURT & HONEY PEACH GRANOLA  
strawberries, cherries, blueberries

SMOKED SALMON  
w/ CAPER CRUST QUICHE  
chevre cheese, asparagus, fresh dill  
OR  
BACON LARDON & GRUYERE QUICHE  
onion confit, fresh thyme

OATMEAL BUTTERSCOTCH  
FRENCH TOAST  
whipped toasted pecan butter, bourbon maple syrup

WAGYU STEAK & SCRAMBLED EGGS-STYLE BENEDICT  
crab & asparagus bearnaise, bay butter biscuits

MEYER LEMON & RASPBERRY MACAROONS  
meyer lemon curd, clotted cream, fresh raspberries

## - DINNER SPECIALS -

ASCEND MOTHER'S DINNER SPECIALS @ home  
in addition to our signature dinner at home offerings for Mother's Day we have prepared...

LOBSTER & HEIRLOOM CARROT BISQUE  
tomato jam crostini, basil-tarragon infused creme friache  
service for (4) four \$80 | service for (6) six \$110 | service for (8) eight \$140

RED KING CRAB LEGS TWO WAYS  
chilled with wasabi avocado aioli and caesar cocktail sauce (best as a starter)  
or  
baked with grilled lemon butter and chive (best as an entree or entree accompaniment)  
1 pound \$40 | 1 1/2 pound \$55 | 2 pound \$70