



# People's Menu

*"Time to Be Strong Together"*

Three Courses Menu \$55.00 plus 20% gratuities

Dear Friends and Supporters of Ascots We have changed the % of gratuity charged, to give extra financial help to our staff.

Gratuities accrued is shared equally among our staff "not owners". Thank You .....



## Appetizers

### **Cured Smoked Salmon**

Centered with a roasted onion basket filled with pepper, chick peas, lemon segments.  
Rested on a capers cream cheese, garnished with grilled crostini

or

### **Sautéed Snails**

Cooked with onions, button mushrooms, garlic and thyme; flamed with Pernod,  
finished with cream and served in a puff pastry case

or

### **Chicken Porcini Mushroom Crepe**

Homemade tarragon flavored crepe filled with a creamy porcini mushroom chicken and  
spinach filling. Sprinkled with parmesan cheese and gratinated

or

### **Cured Italian Prosciutto**

Thinly sliced served with pecorino cheese, micro greens, roasted eggplant tempura.  
Sided with sundried tomato chutney, homemade fennel seeds bread.

Sprinkled with kalamata olive dust

or

### **Cod Fish Cakes**

Pan sautéed, served with a light citrus curry sauce and fruit chutney

or

### **Spinach Salad**

Candid pecan nut and spinach with tomato and mushrooms. Dressed with a n  
aged balsamic vinegar. Topped with a bacon goat cheese beignée

or

### **Caesar Salad**

Romaine lettuce tossed in Caesar dressing, topped with garlic and  
parmesan cheese crostino topped with anchovies

or

### **Bermuda Fish Chowder**

Laced with black rum and sherry peppers

or

### **Pumpkin Bisque**

Served with a fresh roasted garlic olive oil salsa

## Main Course

### **Homemade Arugula Pasta "with or without crispy pancetta and shrimps"**

Tossed in an extra virgin olive oil with cherry tomatoes, shiitake mushrooms,  
roasted peppers, red onions and peas. Flavored with rosemary and garlic

or

### **Ravioli Ascots**

Homemade pasta, filled with butternut squash and arugula, sautéed with  
fresh sage butter, tomato concasse and green kalamata olives

or

### **Sweet Potato Tuscan White Bean Cake "Vegan"**

Flavored with porcini mushrooms and rested on a cassolet of carrots, onions,  
roasted garlic, tomato and frisée. Edged with a roasted cauliflower cream

or

### **Pepper Crusted Wahoo**

Pan seared, nested on a sautéed spinach with red onion and confetti tomatoes.  
Speckled with a citrus beurre blanc

or

### **Roast Leg of Lamb**

With confit garlic and pea cous-cous and glazed Bermuda carrots

or

### **Pan Seared Chicken Breast**

With lemon segments, shallots and capers in a beurre noisette butter sauce,  
sided with sauté spinach and garlic chips

or

### **Surf and Turf**

Slow braised short rib of beef rested on citrus pumpkin smash, topped with  
sautéed garlic shrimps, edged with a Bourbon cream

or

### **Slow Cooked Pork Belly**

Braised and roasted, glazed with mustard apple honey risotto. Edged with a  
Port wine jus, garnished with sweet apple chips

or

### **Duck Leg Confit**

Slow oven braised and served on a bed of spring onion ginger rice

or

### **Sirloin Steak**

Chard broiled, served with a peppercorn cream sauce

## Desserts

Chocolate Orange Mousse Cake - Homemade Apple Pie - Tiramisu

Rum Banana Cheese Cake - Choice of Ice Cream and Sorbets

Raspberry Mousse Vacherin - Chocolate Brownie "Vegan"

**WHITE WINES \$ 65.00**

*St-Veran 2017, Joseph Drouhin, Burgundy, France*  
*Simi Sauvignon Blanc 2018, Sonoma County, California*  
*Devil's Lair Chardonnay 2012, Margaret River, Western Australia*  
*Mulderbosch Chardonnay 2015, South Africa*  
*Sancerre 2017 Rosé Les Romains, Gitton Pere & Fils France*  
*Pouilly Fume' 2016, Domaine Chatelain, Loire Valley, France*  
*Carmel Road Chardonnay 2016, Monterey, California*  
*Kim Crawford Sauvignon Blanc 2018, Marlborough, N. Zealand*  
*Il Borro 2018 Rosé del Borro, IGT Tuscany, Italy*

**WHITE WINES \$55.00**

*Bianco di Apollosa 2017 "Falanghina" Ctna Francesca, Campania, Italy*  
*Chateau St Jean Chardonnay 2016, North Coast, California*  
*Bonterra Vineyards Chardonnay 2017, Mendocino County, California*  
*Bourgogne Chardonnay 2018, Bouchard Pere et Fils, Burgundy, France*  
*Chateau Ste Michelle, S/Blanc 2017, Columbia Valley, Washington*  
*AIX 2019 Rosé Cotes de Provence, France*  
*Gavi de Gavi Principessa 2018, Banfi, Piedmont, Italy*  
*Capraia Rosato 2018 Rosé, Tenuta di Capraia, Tuscany, Italy*  
*Spioenkop Chenin Blanc 2016, Sarah Raal unoaked, Elgin, South Africa*

**WHITE WINES \$ 45.00**

*Brancott Sauvignon Blanc 2018, Marlborough, New Zealand*  
*Torbreck, Woodcutters Semillon / Sauvignon 2014, Barossa Valley, Australia*  
*Banfi Pinot Grigio St Angelo 2018, Alto Adige, Italy*  
*Beringer Chardonnay 2016 Founders Estate, California*  
*St. Urbans-Hof, Riesling 2016 Mosel, Germany*  
*Boschendal 1685 Grande Cuvee Sauvignon Blanc 2018, South Africa*  
*Montes Cherub 2019 Rosé, Valle de Colchagua, Chile*

**WHITE WINES \$ 40.00**

*Molino delle Balze Chardonnay 2013, Tuscany, Italy*  
*Moscato D'Asti, Batasiolo 2018, Piedmont, Italy*  
*Canaletto Pinot Grigio 2018 Rosé, Veneto, Italy*  
*St Clair Sauvignon Blanc 2018, Marlborough, New Zealand*  
*Montes Chardonnay 2018 "Classic Series" D.O. Curico Valley, Chile*  
*Pinot Grigio Rocca 2017, Veneto, Italy*

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**RED WINES \$ 65.00**

*Chateau D'Escurac 2016 Medoc, Bordeaux, France*  
*Ferrari-Carano Siena 2015 "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, California*  
*Meerlust Merlot 2014, Stellenbosch, South Africa*  
*Rosso Di Montalcino 2016 "Sangiovese", Casanova di Neri, Tuscany, Italy*  
*Napa Cellars Cabernet 2015, Napa Valley, California*  
*Ferraiolo 2013 "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy*  
*Francis Coppola Merlot 2016, California*  
*St. Francis Old Vines Zinfandel 2015, Sonoma, California*  
*Mulderbosch 2015 "Faithful Hound" Meritage, Stellenbosch, S. Africa*  
*PoggioàFрати 2015 Chianti Riserva "Sangiovese" Rocca di Castagnoli, Tuscany, Italy*

**RED WINES \$55.00**

*Domaine Carneros Pinot Noir 2014 "Estate Grown", Napa Valley, California*  
*Barbera D'Asti Superiore 2012, Tenimenti Ca'Bianca, Piedmont, Italy*  
*If You See Kay 2016 "Cabernet/Petit Verdot/Primitivo" IGT Lazio, Italy*  
*Fleurie 2015 Domaine de la Presle, Mommessin, Burgundy, France*  
*Kaiken Ultra Malbec 2017, Mendoza, Argentina*  
*Cloof Pinotage 2017, Winemakers Selection Darling, South Africa*  
*Doña Paula Estate Malbec 2018, Mendoza, Argentina*  
*Folie à Deux 2016 Cabernet Sauvignon, Alexander Valley, California*

**RED WINES \$ 45.00**

*Cantodoro 2015 Nero D'Avola/Cabernet Stemmari Sicily, Italy*  
*Montes Alpha 2016 Cabernet Sauvignon, Colchagua Valley, Chile*  
*Beringer Cabernet Sauvignon 2017 Founders Estate, California*  
*Columbia Crest 2015 Grand Estates Merlot, Washington Valley.*  
*Kaiken Ultra 2013 Cabernet Sauvignon, Mendoza, Argentina*  
*Col di Sasso Banfi 2016 Cabernet/Sangiovese, Italy*  
*Montes Alpha Syrah 2016, Colchagua Valley, Chile*  
*Beringer Merlot 2015 Founders Estate, California*

**RED WINES \$ 40.00**

*Montes Malbec 2017 Classic Series, Colchagua Valleys, Chile*  
*Kaiken 2017 Cabernet Sauvignon, Mendoza, Argentina*  
*Montes Pinot Noir 2017 "Limited Selection", Casablanca Valley, Chile*  
*Chianti Colli Senesi 2017, Geografico, Tuscany, Italy*  
*Wakefield Shiraz / Cabernet 2017, Taylors Wines, South Australia*  
*Villa Pozzi Merlot 2017, Sicily, Italy*