



People's Menu January 14th - February 11th

"Time to Be Strong Together"



Three Courses Menu - Dinner \$52.00 plus 20% gratuities

Dear Friends and Supporters of Ascots we have changed the % of the gratuity, 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, chickpeas, 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

Ascots Pâté

Edged with a pear apricot and port chutney, drizzled with a roasted almond berry coulis. Accompanied with melba toast

or

Cured Italian Prosciutto

Thinly sliced served with pecorino cheese, micro greens, roasted artichokes.
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

Grilled Egg Plant Terrine

Layered with roasted vegetables flavoured with basil and rosemary, accompanied with a tomato coulis

or

Spinach Salad

Candid pecan nut and spinach with tomato and mushrooms. Dressed with an
aged balsamic vinegar. Topped with a bacon Bermuda 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

Leek and Potato Soup

Topped with a caramelized garlic Chantilly

Main Course

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

Extra virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers, red onions, peas, rosemary and garlic

or

Ravioli

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

or

Sweet Potato Tuscan White Bean Cake "Vegan"

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

or

Pan Seared Local Wahoo

With shrimps and bananas, in a lemon Bermuda rum butter sauce

or

Oven Baked Atlantic Salmon

Honey mustard glazed tranche of salmon rested on a panache of sautéed spinach, cherry tomato,
onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion

or

Ascots Lamb Curry

Lamb chunks slow braised with spices and curry stock, served with a citrus coriander rice.
Accompanied with a riata, mango chutney and naan bread

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

Beef Short Rib

Slow braised with a Bermuda rum B-Q glaze, served with peas & rice and roasted carrots

or

Slow Cooked Pork Belly

Braised and roasted, glazed with honey English mustard on a pear and parsnip cream. With a charred balsamic beetroot

or

Baked Confit Duck Leg

Served on a parmesan, mushrooms garlic risotto, sided with a malbec wine blackberry sauce. Sprinkled with candied nuts

or

Sirloin Steak

Chard broiled, served with a peppercorn cream sauce

Desserts

Chocolate Orange Mousse Cake - Homemade Apple Pie - Tiramisu - Bermuda Rum Banana Cheese Cake
Choice of Ice Cream and Sorbets - Raspberry Mousse Vacherin - Chocolate Brownie "Vegan"