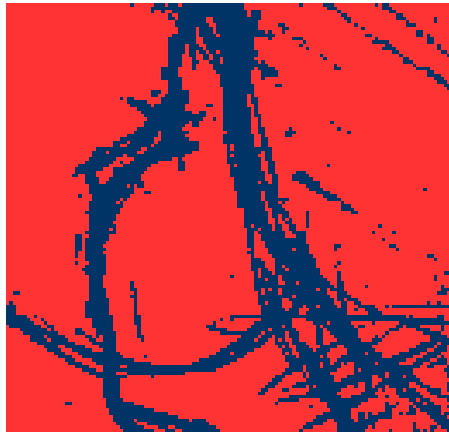
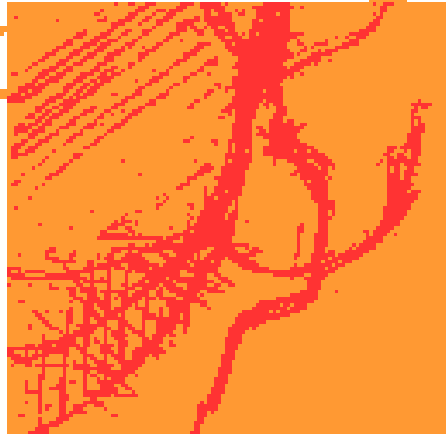


Ascots

r e s t a u r a n t



b e r m u d a





Ascots management and staff would like to thank you "our Valued Guest" for your continuous patronage and support.

We are grateful and very proud to be the recipient of:

**Department of Tourism's most prestigious "Bermuda Longtail Merit Award" For the highest standard of accommodation, Health and Safety.*

**Bermuda Gold Awards: voted Restaurant with the "Best Ambience" 5 times. Other Bermuda Gold Awards: Best Catering, Best Wine List, Best Dessert, Most Attentive Staff, Most Imaginative Menu and Best Venue for Private Party.*

**"Award of Excellence" In all aspect of Hospitality Service.*

* *USA Today: said of Ascots to be a "Place not to be Missed"*

* *Fodor's: "Choice of Restaurant"*

* *Yankee Magazine -USA-: "Editors Choice"*

* *Medical Epicurean Review "Certificate of Excellence" For Service, Quality of Food and Presentation.*

* *Wine Spectator "Award of Excellence" for having one of the most outstanding Restaurant Wine List in the world.*

* *Wine Enthusiast "Award of Distinction" for the most wine friendly Wine List in North America.*

We are focused and committed to "Customer Satisfaction" please let us know if it is otherwise.

Thank you for sharing your experience at Ascots, with your Friends, Family and Colleague.

Enjoy Your Dinner.

The Ascots Team:

Edmund Smith & Angelo Armano (Proprietors)

In the Kitchen:

Edmund / Executive Chef

Giles / Sous Chef

Ben / Chef

John / Chef

Madhav / Chef

Bernardino / Chef

At your Table:

Angelo / Director of Operations

Anil / Asst. Manager

Arnold

Dani

Jessie

Christopher

Trecelle

Basant

Justin

Ascots is open: Monday to Friday for Lunch and Dinner - Saturday only Dinner - Sunday Closed.

24 Rosemont Avenue Pembroke HM 06 Hamilton Bermuda - Tel: 441-295-9644 - Fax: 441-292-4986

E-Mail: ascotsrestaurant@northrock.bm - Web: www.ascots.bm





Desserts Temptations

*Only to tantalize Your taste buds from the beginning.
Below are a selections of Desserts for you to enjoy.
They are all made in house by our very talented Pastry Chef*

Chocolate Torte

Filled with Rum marinated black cherry accompanied with Rum Raisin ice cream.
Anglaise sauce. 10-15 minutes-**\$13.50**

Mille-Feuilles Napoleon

Layers of delicate puff pastry, lemon cream and raspberries jam, accompanied with a
compote of fresh raspberry marinated in Frangelico-**\$12.50**

Baked Apple Pie

A la Mode, with almond cinnamon, vanilla custard-**\$11.50**

White Chocolate & Raspberry Crème Brulée

With marinated orange and strawberry accompanied with an almond biscuit-**\$12.00**

Citron Gateau

Topped with dark cherries Kirsch marmalade, accompanied with a mascarpone cream and
almond nougatine edged with a duo of fruit sauces-**\$12.75**

Chocolate Tartlet

Filled with white chocolate mousse topped with fresh blueberries and whipped cream;
speckled with Limoncello drops-**\$10.75**

Croquembouche

Home-made profiteroles filled with vanilla orange custard, drizzled with hot toffee sauce.
Accompanied with a roasted walnut rum and raisin ice cream-**\$10.25**

Coffee Mousse

Served in a Tulip pastry topped with Baileys cream and dusted with coco powder-**\$10.75**

Fresh Strawberry Romanoff

Marinated in Grand Marnier folded with sweet Chantilly cream,
served in a pastry basket-**\$11.50**

Roasted Pecan Nut Amaretto Cheese Cake

Topped with an assortment of seasonal fruit, edged with a butterscotch toffee sauce.
Garnished with a pastry tuille-**\$10.50**

Fresh Berries Summer Dome

Set with apple Champagne jelly, rested on a carpaccio of pineapple-**\$10.50**

Choice of Ice Cream and Sorbets - \$8.75

Selection of Continental and European Cheese

Presented with fresh fruit, nuts and crackers-**\$14.50**

Fried Cambozola Cheese

Crusted with olive bread crumbs and crispy fried, accompanied with
Calvados poached pear, honey, roasted walnuts-**\$14.50**

We will take your choice later

Indulge yourself with the ultimate in dining experiences at Ascots.

Our promise to you ...

Culinary works of art, which are most pleasing to the palate and most alluring to the eye.

Edmund and *Angelo*

HOT AND COLD APPETIZERS

Ascots Pâté

Homemade from chicken livers, served with dark cherry roasted hazelnut and Port compote.

Sided with frisée salad tossed with hazelnut oil and orange segments;

accompanied with toasted brioche- **\$18.50**

Parma Ham Tartlet

Puff pastry tartlet brushed with Kalamata olives pesto, covered with sundried tomatoes and zucchini;

oven baked and topped with thinly sliced Parma Ham. Edged with a

roasted artichoke, tomato and basil emulsion- **\$18.00**

Sautéed Snails and Broccoli Rabe

In shallots, garlic and fresh herbs, accompanied with confit tomato and toasted onion crouton- **\$19.00**

Hot Mushroom and Chicken Salad

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and

bacon butter, resting on a bed of mixed lettuces- **\$16.75**

Pan Roasted Sea Scallops

A bouquet of salad leaves surrounded by sautéed scallops, edged with sauce verge "tomato,

red onions, roasted peppers and fresh herbs" drizzled with a lemon olive oil- **\$21.50**

Bermuda Fish Cakes

Pan sautéed, served with a light citrus curry sauce and fruit chutney- **\$16.50**

Goat Cheese Vol-au-Vent

Filled with wilted spinach, goat cheese and Shiitake garlic cream, edged with a

ragout of roma tomatoes, roasted eggplants and basil - **\$17.75**

Crab and Avocado Gratin

Layers of spinach, onions, tomato, avocados and snow crab meat;

gratinated with a light Parmesan fresh chive cream- **\$17.50**

Duck and Escarole Pasta

Homemade tagliatelle tossed with chard duck breast, onions, roasted peppers, peas and

portobello mushrooms in a spicy garlic extra virgin olive oil- **\$19.00**

Duo of Salmon

Scottish smoked Salmon and home cured beetroot Salmon Gravlax, served with a caper and onion mini pancake topped with a lemon fresh chives Dijon cream cheese.

Speckled with sweet balsamic vinegar reduction- **\$21.75**

Please note that 15% gratuities will be added to your bill.

SALADS

Feta and Roasted Beetroot Salad

Accompanied with endive leaves sprinkled with toasted walnuts
dressed with extra virgin olive oil- **\$15.50**

Iceberg Salad

Crunchy leaves gently tossed with blue cheese, crushed pecan nuts and smoked bacon
with a cranberry vinaigrette- **\$12.75**

Tomato and Mozzarella Salad

Centered with fresh European leaves drizzled with basil infused olive oil and balsamic syrup.
Accompanied with a grilled rosemary bread- **\$11.75**

Caesar Salad

Romaine lettuce served with garlic and parmesan cheese crostino, topped with white anchovies- **\$11.50**

Arugula Salad

Roasted bacon, apple and confit tomatoes lightly tossed with a walnut dressing.
Garnished with a Stilton crouton- **\$14.50**

SOUPS

Bermuda Fish Chowder

Laced with black rum and sherry peppers- **\$10.75**

Chilled Banana Soup

Sun-ripened bananas and Bermuda Black Rum with toasted almonds- **\$9.75**

Carrot Bisque

Complimented with cannellini beans, spring onions crispy bacon salsa;
speckled with jalapeño essence- **\$11.75**

Cream of Sweet Potato

Served with a marmalade of Porcini mushrooms and onions,
drizzled with a fresh rosemary oil- **\$12.50**

Chilled Gazpacho Soup

Healthy summer soup prepared in a traditional style with an array of
fresh diced vegetables, basil and tomatoes- **\$10.50**

Soup of the Day- \$9.50

PASTA & VEGETARIAN DISHES

Ravioli Ascots

Homemade pasta, filled with butternut squash and arugula, sautéed with
fresh sage butter, tomato concasse and green kalamata olives- **\$24.50**

Roasted Vegetable Platter

A timbale of spring onion egg fried rice accompanied with an array of fresh grilled vegetables
drizzled with sundried tomato gremolade- **\$25.50**

Caramelized Wild Mushrooms

Accompanied with a toasted brioche topped with sautéed white Tuscan beans red onions and
cherry tomatoes flavored with truffle and rosemary oil- **\$25.75**

Home-Made Herb Pasta St. Tropez

Tossed in a garlic chilly extra virgin olive oil with grilled vegetables, cherry tomato, spinach,
oyster mushrooms, and peas. Sprinkled with Parmesan cheese shaving- **\$26.75**

FISH

Pan Sautéed Tiger Shrimps

Accompanied with a timbale of Catalan chicken chorizo rice paella, finished with a garlic fresh parsley white wine cream sauce- **\$44.50**

Roasted Chilean Sea Bass

On a spring onion citrus risotto flavored with white truffle oil, sided with a fish velouté- **\$46.00**

Pan Seared Yellow Tail Snapper

Rested on a white beans, cherry tomato, lobster meat and red onion salsa marinated with a warm sherry vinaigrette dressing- **\$42.00**

Caramelized Tuna Steak

On sobee noodles with spring onions red and yellow pepper and escarole, seasoned with ginger and garlic edged with a spicy soy sauce- **\$42.00**

Oven Baked North Atlantic Cod

Honey mustard glazed tranche of cod rested on a panache of sautéed broccoli rabe, cherry tomato, onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion- **\$44.00**

Grilled Salmon

Served on steamed asparagus edged with a fresh tarragon white wine cream sauce, topped with a quenelle of sweet citrus onion caper marmalade- **\$39.50**

Special of the Day- \$41.50

MEAT AND POULTRY

Roasted Veal Chop

With cannellini beans, smoked pancetta and escarole, sided with a porcini mushroom brandy sauce- **\$49.00**

Chicken Breast Paillard

Pan seared with lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips- **\$38.50**

Pork Scaloppini

Pan sautéed, accompanied with a caramelized apple roasted garlic and onion tartin, edged with a Port reduction- **\$39.50**

Chard Beef Tenderloin

Served on a parsnip, carrots and sweet potato rösti, edged with a jalapeño red wine sauce- **\$45.00**

Veal Ossobuco

Slow braised with red wine, root vegetables, oranges, plum tomatoes; complimented with a saffron Parmesan cheese risotto- **\$44.00**

Oven Baked Rack of Lamb Harissa

Moroccan dish full of flavor and spices, accompanied with a vegetable couscous and riata "mint, cucumber, tomato, onions yogurt" drizzled with lamb jus- **\$48.50**

Chard Grilled Rib-Eye Steak 18oz.

Served with an arugula salad, oven roasted button mushrooms and cherry tomato, accompanied with a trilogy of sauces; peppercorn, red wine reduction and béarnaise- **\$49.00**

Roasted Duck Breast

Nested on a salad with orange, sweet cranberries and roasted pecan nuts, sided with a sweet sherry vinegar reduction sauce- **\$42.00**

Grilled Sirloin Steak

With roasted roma tomatoes and straw potatoes, edged with a peppercorn cream sauce- **\$42.00**

Every Entrée Dish is served with Vegetables and Potatoes of the Day

**Please refrain from using your cell phone in the restaurant.
For your smoking pleasure please use the designated smoking areas
"the outside patio or the smoking stations at the bottom of the stairs"**