

PASCAL FUCHS

Personal Chef

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Appetizers

Warm Chicken Salad, Rosemary Dressing, Celery Onion Marinade

Duo Of Beet Soup, Chive Yogurt, Fried Leeks

Duck Confit , Dried Sour Cherries, Frisee Salad, Toasted Pine Nuts, Port Wine Dressing

Seared Stonington Sea Scallops, Pureed Butternut Squash, Roasted Apples , Caviar,
Apple Champagne Sauce, Sweet Potato Chips

Foie Gras Terrine , Roasted Figs , Sweet Onion Banyuls Chutney

Drunken Shrimp, Creamy Polenta, Wilted Chards and Garlic

Pancetta, Fried Egg, Portobello Mushroom, Cipollini Onion, Rosemary Croutons, Baby Greens,
White Balsamic Dressing

Artisan Cheese, Specialty Crackers, Winter Fruit

Shallot Tomato Confit Tartare, Basil Goat Cheese, Celeriac Slaw, Chive Basil Oil

Smoked Salmon, Toasted Pretzel Round, Lemon Sour Cream

Bartlett Pear Salad, Gorgonzola Crumbles, Candied Walnuts,
Walnut Oil and Sherry Vinaigrette

Roasted Apple Butternut Squash Soup, Salted Pumpkin Seeds

Crab Salad with Citrus/ Avocado and Herbs

Lobster Medallions, Red Beet Mousse, Chestnuts Bits, Root Vegetable Brunoise

Israeli Couscous Butternut Squash Risotto, Beef Filet, Mushrooms Black Truffles