

PASCAL FUCHS

Personal Chef

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Appetizers

Grilled vegetable terrine – Basil goat cheese cream

Cappucino of green lentils and lobster meat

Seared scallops, watercress and sweet pea mousse, Meyer lemon Riesling sauce, black truffles and radishes

Poached chicken crepes with mushrooms, zucchinis and scallions

Melon, berry, and feta salad

“ Provence” style tartlet with olive tapenade, plum tomatoes, basil and fresh mozzarella cheese

Crispy prosciutto, oven baked tomatoes, shaved asparagus, field greens, parmesan cheese, lemon walnut oil dressing

Grilled shrimp and cheesy grits

Salmon and scallion cakes, jicama slaw

Smoked beets, honey goat cheese, tomato confit, chive oil

Chilled lobster salad

Local oysters on the half shell – Champagne mignonette- Siracha cocktail sauce – pickled watermelon and pineapple

Duck confit and foie gras raviolis – sweet potato and artichoke mousse

Salade Vosgienne

Farmer`s market chopped salad

King crab and tuna tartare, citrus chili granite

Fresh pasta fettucine with smoked salmon, snow peas, lemon herb vinaigrette

Warm chicken salad, celeriac slaw, balsamic rosemary dressing

Israeli couscous, grilled vegetables, cumin, and chicken skewer

Simple heirloom tomato salad (when in season), fresh mozzarella, basil and arugula slaw, pine nuts, basil oil