

PASCAL FUCHS

Personal Chef

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Appetizers

Grapefruit Salad, Macadamia Nuts, Avocado, Stilton Cheese, Honey Lemon Dressing, Nut Brittle

Warm Chicken Salad, Rosemary Dressing, Celery Onion Marinade

Duo Of Beet Soup, Chive Yogurt, Fried Leeks

Carpaccio of Smoked Duck Breast, Spiced Walnut Sauce, Seasonal Mushrooms, Wine Poached Fig

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

Foie Gras Terrine , Toasts, Sweet Onion Banyuls Chutney

Drunken Shrimp, Creamy Polenta, Wilted Chards and Garlic

Seasonal Mushroom and Proscuitto “ Tartine’ , Rosemary Bread, Cipollini onions, fried egg

Artisan Cheese, Specialty Crackers, Winter Fruit

Mussels in a White Wine Shallot Broth. Baked Sweet Potato Paprika Fries

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 Raviolis with Hot Lemon Butter

Lobster, Mussels, Shrimp and Scallops “ Coquille”

Shaved Brussels Sprouts Plate/Whole -grain Mustard Sauce