

PASCAL FUCHS

Personal Chef

203.610.7275 :: Pascal@PascalFuchs.com

Seasonal Prix Fixe - MENU #1

\$75 per person plus tax and labor (There is no labor costs for a Two Person Dinner).
Appetizers and Desserts have to be the same for all but you may choose
between two Main Courses.

APPETIZERS

Homemade Turkey and Sage Raviolis with Sage Cream Sauce and Toasted Pine Nuts

or

Butternut Squash, Pomegranate, and Goat Cheese Spinach Salad with Red Wine Vinaigrette

or

Steamed Mussels with White Wine, Garlic, and Herbs

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MAIN

Classic Beef Bourguignon served with Garlic Mashed Potatoes and
Proscuitto Wrapped Green Bean Bundle

or

Roasted Free Range Chicken with Herbed Potatoes, Cumin and Honey Carrots,
Lemon Garlic Asparagus

or

Shrimp Risotto with Bacon Bits and Squash, Thyme Red Wine Sauce

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DESSERTS

Apple Strudel

or

Maple Syrup Crème Brulee

or

Chocolate Tart