

# PASCAL FUCHS

*Personal Chef*

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## *Seasonal Prix Fixe - MENU #2*

\$85 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

### **HORS D OEUVRES**

Smoked Salmon Roulade  
Goat Cheese and Almonds Stuffed Dates with Proscuitto  
Baked Pita Bread Sticks/ Fresh Chickpea Lemon Dip

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### **APPETIZERS**

Chestnut and Parsnip Bisque, Foie Gras Foam

*or*

Jumbo Shrimp Cocktail/ Citrus Salad

*or*

Duck Confit Napoleon/Black truffled Mashed Potatoes/ Cabernet Cherry sauce

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### **MAIN**

Beef Tenderloin and Butter Poached Lobster Tail/ Confit Cippolini Onions/  
Crispy Boulangere Potatoes/Caramelized Brussels Sprouts Shavings/Tomato  
with Parley and Garlic Breadcrumbs/ Thyme Shallot Red Wine sauce

*or*

Baked Halibut/ Roasted Jumbo Shrimp/ Squash and Cauliflower Mousse/  
Garlic Asparagus/ Champagne Lemon sauce

*or*

Herbed Crusted Rack Of Lamb/ Zucchini Gratin/ Baby Roasted Potatoes/ Lemon Mustard Jus

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### **DESSERTS**

White and Dark Chocolate Mousse Cake and Fresh Berries

*or*

Frozen Lemon Souffle/ Blackberry Coulis

*or*

Grand Marnier Orange Crepes with Orange Butter Sauce