

# PASCAL FUCHS

*Personal Chef*

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## Desserts

Mascarpone raspberry parfait

Bananes a la coque

Dark chocolate and coconut milk mousse

Strawberry and rhubarb trifle

Summer crumble with apples and berries, vanilla ice cream

Grand Marnier crème brulee or Chocolate crème brulee

Pineapple-mango.passion fruit and tapioca coconut milk in a glass

Apple tarte tatin

Salty caramel and chocolate tart

Classic tiramisu

Chocolate truffle cakes

Lemon tartlets

Irish cream cheesecake

Summer berry tarts

Amaretto and cream cheese crepes with golden raisins

Bittersweet chocolate tarts

Strawberry Champagne soup – Basil strawberry granite

French melon mousse with crystallized ginger

Chocolate and pineapple rolls, mango coulis

Peach and cherry ( when available ) salad, pistachio milk shake

Key lime pie

Grapefruit and Campari granite

Chocolate fondant

Apple strudel

Crepe Suzette

Chocolate floating island

Raspberry almond cream and chocolate tartlets

Carrot cake

Trio of mini desserts from the following: key lime pie, chocolate cheesecake, apple tatin, two chocolate mousse, crème brulee, amaretto crepes, rum and raisin truffles, chocolate log, exotic fruit salad, Quebec style crepes with maple butter