

# PASCAL FUCHS

*Personal Chef*

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## *Fish & ShellFish Selection*

Roasted Atlantic salmon, Israeli couscous with beet and feta cubes, red wine sauce

Seared cod – Spicy mussel aioli

Sea scallops, coco bean and Jerusalem artichoke mousse, tomato confit, beetroot chips

Grilled swordfish with a pineapple mango salsa or Piccata

Lime and cinnamon glazed salmon – Bok choy and cucumber

Grilled mackerel with a caper lemon butter

Mediterranean fish soup – aioli – croutons

Linguine Vongole

Shrimp Scampi style, chilies, soy sauce, ginger

Pan roasted halibut , corn coconut curry sauce

Sea bass or Striped bass – crushed scallion potatoes – roasted vegetables

Grilled shrimp , butternut squash and cheddar grits, Port wine sauce

Roasted Atlantic salmon and Prince Edward Island mussels

Roasted codfish, chorizo, New England chowder sauce

Roasted striped bass- balsamic lime juice

Lobster, Israeli couscous , thyme Port sauce

Roasted grouper ( when available), parmesan polenta, veal jus

Red snapper with French green lentils, bacon butter sauce

Roasted Atlantic salmon with corn and fire roasted peppers

Grilled tuna steak, tomato salsa, fresh arugula

Mussels provencale, oven baked sweet potato fries