

PASCAL FUCHS

Personal Chef

203.610.7275 :: Pascal@PascalFuchs.com

Fish & ShellFish Selection

Maryland Style Crab Cakes with a Garlic Lemon Aioli

Roasted Codfish, Mussel Chorizo Jus, Green Lentil Casserole

“Catch of the Day”, Roasted with a Lemon Caper sauce, Quinoa and Wilted Greens

Roasted Sea Scallops, Chestnut Lemon Butter, Cauliflower and Parsnip Puree

Jumbo Garlic Shrimp, White Truffle Gnocchis, Wilted Spinach

Pan Roasted Halibut New England Chowder Style

Oven Baked Sea bass or Black Bass with Mint Coconut Juice

Mediterranean Style Fish Soup

Atlantic Salmon Cakes, White Cheddar Grits, Sauteed Kale

Lobster and Truffle Macaroni and Cheese

Roasted Grouper (when available) Parmesan Polenta , Chicken Broth, and Red Wine Sauce

Filet of Salmon, Risotto of Asparagus and Mushrooms , Champagne Sauce

Roasted Striped Bass, Apple Puree, Smoked Tomato and Crab Sauce

Mussels Cooked in Wine, Shallot, and Herbs, Baked Sweet Potato Fries