

PASCAL FUCHS

Personal Chef

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Meat Selection

Lamb loin “ Wellington” or Classic beef “ Wellington”

Spiced, smoked , and grilled pork loin with tomatillo salsa and soft polenta

Slow cooked lamb shanks – spiced prunes - faro

Farm raised chicken, pomme Anna, poached egg, veal jus

Grilled filet mignon, sautéed bok choy, cilantro ginger pancake, sake soy sauce

Veal chop, wild mushroom, fingerling potatoes, and black truffle sauce

Veal chop meuniere

Chicken risotto

Grilled pork tenderloin- green peppercorn sauce

Beef Provencale with artichokes and olives

Seared beef tenderloin – Braised pork shoulder, celery root, and truffle spring roll

Grilled Flank steak- garlic thyme sauce

Grilled chicken Paillard (lemon marinated chicken breasts)

Lamb stew, seasonal vegetables

Smoked bacon pumpkin grits, apple cider roasted pork tenderloin

Smoked gouda and bacon burgers with Barbecue sauce

Filet mignon- Red wine shallot sauce- Sweet potato and pancetta gratin

Grilled Cornish hens- honey mustard sauce

Duck breast, apple juice and honey sauce

Veal paupiettes Saltimboccas – Haricot vert Dijonnaise

Braised beef short ribs- Madeira truffle sauce- Roasted brussels sprouts with feta, mint and caramelized onions- Parsnip Yukon Gold mashed potatoes

Grilled chicken breasts – spicy apricot and peach syrup

Herb crusted rack of lamb- sweet onion and goat cheese compote- seasonal mushroom sauce

Beef bourguignon

Pepper crusted venison- Red wine sauce, Yukon gold potato and celeriac, cherry jam

Grilled strip steaks- mushroom cream sauce

Roasted baby pork rack- veal jus

Old fashioned veal blanquette

lamb shank and white bean cannellinis – Smoked tomato jus