

PASCAL FUCHS

Personal Chef

203.610.7275 :: Pascal@PascalFuchs.com

Meat Selection

Braised Pork with Bourbon, Stewed Lentils

Individual Beef Wellington, Onion and Potato Gratin, Baby Vegetables

Chicken Marsala

Chicken Curry

Rosemary and Mustard Crusted Rack of Lamb

Double Pork Chop with Corn Bread and Pancetta Stuffing. Poached Cherries

Veal Chop Meuniere

Beef Stew Provencal, Macaroni au Gratin

Tuscan Chicken, Baked Fennel with Pecorino Cheese

Roasted New York Steak, Green Peppercorn Sauce, Cherry Tomatoes, Wild Mushrooms, Green Bean Casserole

Lamb Shank, Spiced Prunes, Faro

Chicken Breasts Roasted with Honey, Pine Nuts, and Thyme

Lamb Stewed with Tomatoes and Garlic, Saffron Couscous

Sausage Stew with White Beans and Duck Confit Leg

Slow Roasted Pork with Tomatoes and Olives

Roasted Lamb Loin with Honey and Pistachio, Sweet Potato Raviolis

Filet mignon, Port Wine Sauce Or Three Pepper Sauce

Duck Breast, Grapefruit Butter

Braised Beef Short Ribs, Sunchoke and Potato Puree, Cabernet Sauce

Roasted Double Pork Chop, White Cheddar Grits, Okra and Tomatoes, Reduced Apple Cider Sauce

Roasted Free Range Chicken, Fingerling Potatoes, Bacon, Seasonal Vegetables

Beef Bourguignon

Veal Stew with Pearl Onions and Mushrooms

Beef Shepherd s Pie