

PASCAL FUCHS

Personal Chef

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Salads

Heirloom tomato salad (when in season) with sourdough croutons, basil, balsamic syrup, and goat cheese crumbles

Farro Salad, Smoked trout, beets

Salad of Provence – green beans, olives, grated fennel, arugula, tomato confit, mushrooms, lettuce leaves, tarragon, and croutons

Roasted beets, local goat cheese, baby kale, sourdough croutons and pistachios

Mixed seasonal mesclun leaves with radishes, strawberries, walnuts- Acacia honey and red wine dressing

Grape tomato, red onion, cucumber, and watermelon salad

Baby green salad with a Dijon mustard dressing

Classic Caesar salad, quail eggs, sourdough croutons, and shaved parmesan cheese