

# PASCAL FUCHS

*Personal Chef*

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## *Appetizers*

Chilled Sweet Corn Velouté/Fried Leeks/Mint Arugula Creme Fraiche (Seasonal)

Multi Color Beet Bowl/ Quinoa/ Feta/Pistachios/Grilled Chicken/Cilantro Lime Dressing

Grilled Oysters / Red Wine Mignonette Gastrique/Crispy Andouille/Asiago Cheese

Seared Scallops/Watercress Pea Mousseline/Baby Mushrooms and Pancetta/Chardonnay Cream Apple Sauce

Heart of Romaine/Lardons/Croutons/Buttermilk Blue Cheese Dressing

Smoked Salmon / Crispy Potato Arugula Cake/Vermont Goat Cheese/Fried Caper Berry

Heirloom Tomatoes/ Olive Tapenade Tartlet/Mustard and Burrata/Basil Balsamic Reduction

Grilled Lobster Gazpacho/Green Onions/Cucumbers/Peppers/Pickled Watermelon

Confit Duck Salad/Grilled Pineapple/Greens/Carrots/Cucumbers/Celeriac/Dijon Lemon Dressing

Alaskan King Crab/Radishes/Watermelon/Greens/Orange Segments/Mint Parsley Vinaigrette

Classic French Onion Soup/Croutons/Swiss Cheese

Tuna Tartare Tacos/Cilantro Avocado Dressing/Carrot Jicama Slaw/Fried Plantains