

PASCAL FUCHS

Personal Chef

203.610.7275 :: Pascal@PascalFuchs.com

Seasonal Prix Fixe - MENU #1

\$75 per person plus tax and labor. Appetizers and Desserts have to be the same for everyone, but you may choose between two Main Courses.

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APPETIZERS

Classic French Onion Soup Gratinee with Croutons/Swiss Cheese

OR

Butternut Squash, Pomegranate, and Goat Cheese Spinach Salad with Red Wine Vinaigrette

OR

Steamed Mussels with White Wine, Garlic, and Herbs

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MAIN

Classic Beef Bourguignon served with Garlic Mashed Potatoes, Tomato Provençale and Prosciutto Wrapped Green Bean Bundle

OR

Roasted Free Range Chicken with Herbed Potatoes, Cumin and Honey Carrots, Lemon Garlic Asparagus

OR

Shrimp Risotto with Bacon Bits and Squash, Thyme Red Wine Sauce

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DESSERTS

Apple Strudel

OR

Maple Syrup Crème Brulee

OR

Chocolate Mousse