

PASCAL FUCHS

Personal Chef

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Seasonal Prix Fixe - MENU #2

\$85 per person plus tax and labor .Appetizers and desserts have to be the same for all, but you may choose between two Main Courses

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HORS D'OEUVRES

Smoked Salmon Roulade
Goat Cheese and Almonds Stuffed Dates with Prosciutto
Seared Tuna on Sesame Crackers with a Light Wasabi Dressing

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APPETIZERS

Chestnut and Parsnip Bisque, Foie Gras Foam
OR
Jumbo Shrimp Cocktail/ Citrus Salad
OR
Duck Confit Napoleon/Black Truffled Mashed Potatoes/ Cabernet Cherry sauce

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MAIN

Beef Tenderloin and Butter Poached Lobster Tail/ Confit Cippolini Onions/ Crispy Boulangere Potatoes/Caramelized Brussels Sprouts Shavings/Tomato with Parley and Garlic Breadcrumbs/ Thyme Shallot Red Wine sauce
OR
Baked Halibut or Sea Bass/ Roasted Jumbo Shrimp/ Squash and Cauliflower Mousse/ Garlic Asparagus/ Champagne Lemon sauce
OR
Herbed Crusted Rack of Lamb/ Zucchini Gratin/ Baby Roasted Potatoes/ Lemon Mustard Jus

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DESSERTS

White and Dark Chocolate Mousse Cake and Fresh Berries
OR
Maple Syrup Crème Brulee
OR
Grand Marnier Orange Crepes with Orange Butter Sauce