

PASCAL FUCHS

Personal Chef

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Fish & Shellfish Selection

Atlantic Salmon Stuffed with Jumbo Crab Meat and Fresh Herbs/Shellfish Cream sauce/Orzo Paella

Moroccan Crusted Spiced Baked Chilean Sea Bass/Baby Kale and Spinach/Couscous

Seafood Vol Au Vent/Jasmine Rice and Vegetables

Local Sea Scallops/ Coco Bean and Jerusalem Artichoke Mousse/ Tomato Confit/Pickled Beets

Grilled Shrimp/White Truffle Fresh Pasta Alfredo

Grilled Swordfish / Picatta Sauce /Fresh Spinach/Sweet Potato Fries

Pesto Panko Crusted Atlantic Salmon/Seared Polenta Cake/Roasted Pepper and Smoked Tomato Sauce

Wild Caught Halibut/Vegetable Couscous/Asparagus and Pancetta/Lemon Sauce

Lobster and Fresh Pasta/Champagne Cream sauce

Seared Scallops/Quinoa Apple Salad/Butternut Squash Puree

Mediterranean Fish Soup/ Aioli / Croutons

Linguine Vongole

Shrimp Scampi Stuffed Shells

Halibut with Summer Tomatoes /Ricotta Gnocchi/ Sliced Zucchini's Provençal Style

'Catch of the day' /Ratatouille/Crispy Leek Potato Blinis

Grilled Tuna/Ginger Sesame Sauce/Braised Bok Choy/Shitake Mushroom Pancake

Atlantic Salmon Cake/Jicama Lime Cilantro Slaw

Roasted Lobster Tails/Fresh Pasta Primavera/Lobster Bisque Style Sauce

Grilled Shrimp / Butternut Squash and Cheddar Grits/ Port Wine Sauce

Roasted Codfish/ Chorizo/ New England Chowder Sauce

Truffle Lobster Mac and Cheese

Red Snapper with French Green Lentils/ Bacon Butter Sauce

Roasted Atlantic Salmon /Corn and Fire Roasted Peppers

Mussels Provençale, Oven Baked Rosemary Sweet Potato Fries