

PASCAL FUCHS

Personal Chef

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Meat Selection

Seared Beef Tenderloin/Pinot Sauce/Baked Garlic Tomato/Potato Pave/Stuffed Zucchini/Port Wine Roasted Figs

Roasted Chicken, Smoked Andouille Sausage and Farro Jambalaya

Oregano and Smoked Paprika Roasted Chicken/Sweet Corn/Slow Roasted Cherry Tomatoes/Lemon Sauce

Herb Crusted Rack of Lamb with Garlic and Rosemary/Pomme Anna/Vegetable Napoleon

Beef Filet 'Tagliata'/Chimichurri Sauce/Warm Tomato Salad

Puff Pastry Bacon Wrapped Pork Tenderloin/Smoked Bacon Roasted Shallots Pumpkin Grits/Spinach

Slow Cooked Lamb Shanks /Spiced Prunes /Farro

Veal Chop/Wild Mushrooms and Summer Truffles/Homemade Mascarpone Gnocchi/Wilted Greens

Beef Provencal/Artichokes and Olives/Garlic Infused Mashed Potatoes/Baked Fennel and Parmesan

Duck Confit/Beans, Kale, and Tomato Stew/Fried Leeks

Grilled Spicy Chicken Paillard/Watermelon Cucumber Cabbage Slaw

Seasonal Lamb Stew/Summer Squash Casserole

Seared Beef Tenderloin/Butternut Squash Mac and Cheese/Spinach Portobello Souffle/Green Peppercorn Sauce

Meyer Lemon Herb Grilled Chicken/Peruvian Green sauce/Asparagus/Grilled Lemons/Garlic Roasted Potatoes

Smoked Gouda and Bacon Burgers with Barbecue Sauce/Roasted Garlic Potatoes/Baked Lemon Asparagus

Duck Breast/Blackberry Sage Glaze/Ratatouille/Pommes Noisettes

NY Steak Roast/Slow Cooked Potato Gratin/Grilled Tomato/Asparagus/Pinot Noir Reduction

Veal Marengo /Buttered Egg Noodles

Braised Beef Short Ribs/Creamy Polenta/Apple Gremolata

Croustade of Smoked Pork/Chicken/Armagnac-Soaked Grapes/Carrots/Mushrooms in a Riesling Sauce

Lamb Loin/Garden Ratatouille/Goat Cheese Gnocchi

Classic Beef Bourguignon/ Gratin Dauphinois/Grilled Vegetable Skewer

Pepper Crusted Venison/ Red Cabbage/ Garlic Yukon Gold Mashed Potatoes/Red Wine Sauce

Lamb Shank and White Bean Cannellinis / Smoked Tomato Jus