

# PASCAL FUCHS

*Personal Chef*

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## *Salads*

Heirloom Tomato Salad (seasonal) with Sourdough Croutons/ Basil/ Balsamic Syrup/Goat Cheese Crumbles

Heart of Romaine/Roquefort Cheese/Roll Up Ham/Cooked Apple Bits/Mint Dressing

Faro Salad/ Smoked Trout/Beets

Salad of Provence /Red Leaf Mixed Green / Tomato Confit, Shaved Fennel /Toasted Pine Nuts/Radishes/ Tarragon and Mustard Dressing

Roasted Beets/ Local Goat Cheese/ Baby Kale/Pretzels and Pistachios

Mixed Seasonal Mesclun Leaves with Radishes/ Strawberries/ Walnuts/ Wildflower Honey and Red Wine Dressing

Grape Tomato/Red Onion/ Cucumber Watermelon Salad

Baby Green Salad/ Dijon Mustard Dressing

Classic Caesar Salad/ Quail Eggs/Sourdough Croutons/ Shaved Parmesan Cheese