



DETROIT
FISH HOUSE

Steak & Oyster Bar

Four Course Wine Dinner



INDULGE IN 140 YEARS OF WINE MAKING BRILLIANCE

Four Course Wine Dinner with SIMI Winery

Join us and sip your way through the history of one of California's oldest wineries, SIMI Winery. Experience this exclusive Taste Maker dinner as we pair each course with Executive Chef Jon Hargraves amazing talent.

SIMI Winery roots are deep in Sonoma County. With over 140-years of dedicated quality, grit and generosity, their wine making team is driven by knowing that their wines bring the warmth and welcome of Sonoma County to your table.

Executive Chef Jon Hargraves pairing of choice

The Pairing... Humbolt Bay Kumomoto Oyster

ponzu granita, tobiko

2011 Sauvignon Blanc

Atlantic Sea Scallop

applewood bacon wrapped, asparagus, snap pea, pecorino, brown butter

2015 Chardonnay

Lamb Chop & Alaskan Halibut

lamb, bacon, english pea, morels, carrot puree, potato croquette, chimichurri

2013 SIMI Landslide Caernet Sauvignon

Strawberry Rhubarb Crostata

vanilla bean ice cream

Dry Rosé

Tuesday, June 17th, 2018 6:30 pm

\$75 per person or \$140 per couple

plus tax and gratuity