



# el Mayor

T E Q U I L A

## MEET GRACE GONZALEZ EL MAYOR® TEQUILA DISTILLER AND BRAND AMBASSADOR

You can say Grace Gonzalez has tequila in her blood. For more than 150 years, her family has been making award-winning handcrafted tequila in Jalisco, Mexico. Grace - as her friends and colleagues call her - represents the fourth generation of one of Mexico's most reputable tequila distillation families. A distiller herself - the first woman in her family to hold that role - she also serves as the ambassador for El Mayor® Tequila, Luxco's premium tequila brand. Just like El Mayor Tequila, her journey has been carefully crafted over many years.

There will be bottle signing  
for attendees!

### 1<sup>st</sup> Course

#### **El Mayor Blanco Oyster Aguachile**

*Pickled serranos, lemon, lime, agave, tequila spritz, crispy tortilla strips*

### 2<sup>nd</sup> Course

#### **El Mayor Reposado Smoked Salmon Taco**

*Hardwood smoked, roasted cactus, pickled red onion,  
epazote mayo, tortilla*

### 3<sup>rd</sup> Course

#### **El Mayor Anejo Pollo Asado**

*Marinated in citrus juices, black bean, lime, cilantro*

### 4<sup>th</sup> Course

#### **El Mayor Extra Anajo Chulets Frita**

*Grilled pork loin, butternut squash puree, chili salsa,  
dried cherries, aged cotija cheese*

### 5<sup>th</sup> Course

#### **Mexican Coffee Arros Con Leche**

*Warm rice pudding, vanilla bean, pomegranate, candied walnuts*

**Wednesday, March 15<sup>h</sup> 6:30pm**  
**\$85 plus tax and gratuity**

# Upcoming to the Detroit Fish House

## February

### **“Wild Game” Bourbon Tasting Dinner**

Tuesday, February 28<sup>th</sup> 6:30pm \$125 plus tax and gratuity

## March

### **“el Mayor” Tequila Tasting Dinner**

Presented by:

4<sup>th</sup> Generation **Master Distiller Grace Gonzalez**

Wednesday, March 15<sup>h</sup> 6:30pm \$85 plus tax and gratuity

### **“It’s All About Shrimp” Wine Tasting Dinner**

Tuesday, March 28<sup>th</sup> 6:30 pm \$125 plus tax and gratuity

## April

### **Easter Sunday, April 9<sup>th</sup>**

11am-6pm Brunch Menu

## May

### **May, Sunday, 14<sup>th</sup> Mother’s Day 11am-9 pm**

Full Menu with Specials

### **“Veuve” Wine Tasting Dinner**

Presented by:

**French Aquitaine Representative Jules Martin**

May, Tuesday, 23<sup>rd</sup> \$125 per person plus tax and gratuity

## June

### **Happy 5 Year Anniversary to the Detroit Fish House LobsterFest June 4- 11<sup>th</sup>**

Daily Lobster Specials all week long!

### **Sunday, June 18<sup>th</sup> Father’s Day 4pm-9 pm**

Full Menu with Specials

### **Tuesday, June 27<sup>th</sup> Master Class in blending Wines**

\$85.00 per person plus tax and gratuity