

"All About Shrimp" Wine Tasting Dinner

MENU

1st Course

Rock Shrimp Crudo

Sweet apple, honeysuckle, toasted pine nuts

Jansz Premium Cuvee Brut

2nd Course

Stuffed Avocado Salad

*Pink shrimp and avocado, petite greens, candied grapefruit,
spiced vinaigrette*

San Simeon Chardonnay

3rd Course

Stuffed Prawns

Prosciutto and shrimp stuffing, risotto

Pinea Korde Rose

4th Course

Cajun Marinated Brown Shrimp

Red pepper pappardelle pasta, shrimp fum'e

San Simeon Pinot Noir

5th Course

Frozen Hazelnut Praline Souflee

Sandeman White Port Cocktail

\$125.00 per person

plus, tax and gratuity

Tuesday, March 28th 6:30pm



DETROIT
FISH HOUSE
Steak & Oyster Bar

April

Easter Sunday, April 9th

11am-6pm Brunch Menu

May

Sunday, May 14th Mother's Day 11am-9 pm

Full Menu with Specials

Tuesday, May 23rd "Veuve" Wine Tasting

Presented by:

French Aquitaine Representative Jules Martin

June

**Happy 5 Year Anniversary to the
Detroit Fish House**

LobsterFest June 4-11th

Daily Lobster Specials all week long!

Sunday, June 18th Father's Day 4pm-9 pm

Full Menu with Specials

Tuesday, June 27th Master Class in blending Wines

\$85.00 per person plus tax and gratuity