



It's All About Bordeaux

Wine Tasting Dinner Menu

1st Course

Raw Oyster & Poached Shrimp
caviar trio in a half shell

JC Calvet Brutt Classic 2020, Cremant de Bordeaux

2nd Course

Grilled Citrus Octopus Salad
Jadix 2021, Picpoul de Pinet

3rd Course

Stoney Creek Mushroom Cassolette
In a voulevant puff pastry

*Chateau Blaignan 2018, Grand vin se Bordeaux Cru
Borgeois*

4th Course

Plum Glazed Tri Tip & Vegetables

*Chateaux Mongravey 2020, AOC Margaux Cru Borgeois
Superieur*

5th Course

Assorted Cheesecake Quinell
assorted savory accompaniments

Chateau Cousteau 2018, Appellation Cadillac

\$125.00 per person
plus, tax and gratuity

Tuesday, August 22nd 6:30pm



DETROIT
FISH HOUSE
Steak & Oyster Bar

August

Tuesday, Aug, Tues 22nd "All About Bordeaux" Wine Tasting Dinner

with Aquitaine Representative Jules Martin
\$125.00 per person plus tax and gratuity

With

September

Tuesday, Sept, Tues 19th "Smoke It All" Bourbon Tasting Dinner

\$125.00 per person plus tax and gratuity

October

Saturday, Oct. 21st, Sweetest Day

Full Menu with Specials

Tuesday, Oct. 24th "Fall Harvest" Wine Tasting Dinner

\$125.00 per person plus tax and gratuity

November

Hunter Widdow Week

Nov 14-18th

½ off select bottles of Wine and Dinner Specials.

Thanksgiving Thursday,

November 23, 2023

Join us for feasting, reminiscing and counting our blessings.

Make your reservations!

Sliced Turkey, Mashed Potatoes,

Gravy, Green Bean Casserole,

Traditional Bread Stuffing and

Cranberry relish with Cheryl's slaw and of course,

our amazing house made rolls.

Pumpkin or Chocolate Mousse Pie

\$29pp/Kids \$14

Open from 1pm-7pm

Full Menu also available

Detroit Fish House 51195 Schoenherr Road, Shelby Township MI 48315 586.739.5400