



WHAT: *Fleming's Fall Prix Fixe Menu – Three Tantalizing Courses for \$39.95*

Fleming's Fall Prix Fixe Menu celebrates the flavorful bounty of the season and offers a selection of innovative entrées that brings out the very best of the autumn harvest. Guests can enjoy this limited time three-course menu with family and friends at an affordable price.

WHEN: **Available October 6 through January 4, 2010**

WHERE: ***Fleming's Prime Steakhouse & Wine Bar***
Please visit FlemingsSteakhouse.com for your closest restaurant.

COST: \$39.95 per person (tax, gratuity, and suggested wine not included)

MENU: Choice of one of three entrées and the option of Fleming's Chopped Salad or Roasted Butternut Squash Soup, one side dish, and dessert.

To take the guesswork out of the dining experience, Director of Wine Marian Jansen op de Haar provides suggested wine pairings for each entree selection.

- **Filet Mignon Brochette:** shallots, mushrooms and sweet peppers with madeira sauce
Suggested wine pairing: *Pretty Sally, Cabernet-Shiraz Victoria Australia, 2004/2005*
 - **Crackling Pork Osso Bucco:** slow cooked pork shank served crispy with barbecue glaze and cilantro oil
Suggested wine pairing: *Tenimenti Angelini, Toscana Tuttobene Red Italy, 2006*
 - **Chicken Alsace:** topped with prosciutto and brie, white wine and apple beurre blanc
Suggested wine pairing: *Sonoma-Cutrer, Chardonnay Russian River Ranches, 2007*
- Dessert:** Dark Chocolate Mousse Cake with almond brittle, malted crème anglaise
Suggested wine pairing: *Croft, Tawny Port 10 year old Portugal NV*

ABOUT

FLEMING'S: The nationally acclaimed ***Fleming's Prime Steakhouse & Wine Bar*** offers the best in steakhouse dining – prime meats and chops, fresh fish and poultry, generous salads and side orders—with a unique wine list known as the “Fleming’s 100” that features 100 wines served by the glass. ***Fleming's*** is the recipient of numerous prestigious awards, including *Wine Enthusiast's* annual Awards of Distinction and *Wine Spectator's* annual Awards of Excellence.

NEWS

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