



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

Fleming's Executive Chef Russell Skall has created an innovative 3-course dinner that will cure winter blues with bold and flavorful offerings. The new Winter Prix Fixe menu offers the choice of appetizer, two entrées and dessert.

WHEN: Available January 5 through March 29, 2011

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

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

MENU: Choice of one of two entrées and the option of Hearty Mushroom Soup or Roasted Pear and Candied Walnut Salad, and dessert.

To take the guesswork out of the dining experience, Director of Wine Marian Jansen op de Haar provides full-bodied wine selections for each entree.

Bistro Steak: served with ratatouille and cabernet butter sauce
Suggested wine: *Chateau Greysac, Medoc France, 2005/2006*

Crackling Pork Shank: mashed sweet potatoes with asian barbecue glaze, drizzled with cilantro oil
Suggested wine: *Von Buhl, Riesling Pfalz Medium-Dry Jazz Germany, 2008*

Dessert: Chocolate Mousse Cake, Almond brittle and crème anglaise
Suggested wine: *Fonseca, Reserve Porto Bin 27 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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* Phoenix, AZ locations will be offering a Chef's Nightly Prix Fixe at \$39.95 in lieu of the Winter Menu.

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