



WHAT: ***Fleming's Winter Prix Fixe Menu – Highlighting Tastes of the Season***

Fleming's Prix Fixe is an ideal way to discover new dishes and expand the palate, all at an affordable price

WHEN: **Beginning Tuesday, January 20, 2009 through March 19, 2009**

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

COST: \$35.95 per person (tax and gratuity not included)

MENU: Choice of one of three entrées and the choice of Caesar salad or New England Clam Chowder, 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 course.

- **Cabernet Braised New Zealand Lamb Shank:** Pan jus and cannellini beans
Suggested wine pairing: *Spellbound, Petite Sirah Lodi, 2005*
 - **Spicy Grilled Shrimp:** Tomato pesto cream sauce and crispy risotto cake
Suggested wine pairing: *Luna, Freakout Napa Valley, 2006*
 - **Filet Mignon Vigneron:** Olive Dijon butter and mushrooms forestiere
Suggested wine pairing: *Chelsea Goldschmidt, Merlot Dry Creek Valley, 2006*
- Dessert:** Ice-Cold Milk and Warm Cookies

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 sophisticated and unique wine list that features over 100 wines served by the glass. ***Fleming's*** is the recipient of numerous prestigious awards, including *Wine Spectator* magazine's annual Awards of Excellence, and *Wine Enthusiast's* annual Awards of Distinction.

NEWS

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