



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

In celebration of fall, Fleming's Executive Chef Russell Skall has created an innovative 3-course dinner inspired by the vibrant flavors of the season. The new Fall Prix Fixe menu offers the choice of appetizer, two entrées and dessert.

WHEN: **Available September 28, 2010 through January 3, 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 Oysters Rockefeller or Autumn Salad, and dessert.

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

Veal Osso Bucco: veal shank served on creamy risotto with roasted seasonal vegetables
Suggested wine: *Masi, Veneto Campofiorin Italy, 2006/2007*

Cioppino: shrimp, seabass, clams and black mussels in a spicy tomato broth, served with a toasted sourdough crouton
Suggested wine: *Von Buhl, Riesling Pfalz Medium-Dry Jazz Germany, 2008*

Dessert: Dark Chocolate Cheesecake, served on crème anglaise with raspberry coulis
Suggested wine: *Renwood, Zinfandel Amador County Amador Ice, 2008*

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

CONTACT: Stephanie Amberg, Vice President of Public Relations
813/282-1225 or stephanieamberg@flemingssteakhouse.com

####