



“Women & Wine” Dinner

WHAT: Fleming’s Prime Steakhouse & Wine Bar continues to celebrate National Breast Cancer Awareness Month with special wine dinner

To continue honoring National Breast Cancer Awareness Month, Fleming’s will raise a toast by hosting the “Women & Wine” Dinner. In a field once dominated by men, female vintners are turning out some of the very best wines on the market today. Fleming’s is proud to showcase the work of three leading women winemakers with this exclusive four-course dinner during their ongoing celebration of National Breast Cancer Awareness Month.

WHEN: Tuesday, October 19th or Friday, October 22nd
Please visit www.FlemingsSteakhouse.com to find your local restaurant’s wine dinner date and time.

COST: \$95 per guest*

WHERE: *Fleming’s Prime Steakhouse & Wine Bar*
Please visit www.FlemingsSteakhouse.com to find your closest restaurant.

ABOUT WOMEN & WINE: This unique wine dinner will feature a trio of handcrafted premium wines, each personally selected by Fleming’s Director of Wine Marian Jansen op de Haar, paired with an exceptional four-course menu created by Fleming’s Executive Chef Russell Skall.

ABOUT FLEMING’S: 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. For more information about Fleming’s Prime Steakhouse & Wine Bar please visit www.FlemingsSteakhouse.com.

CONTACT: Stephanie Amberg, *Fleming’s Prime Steakhouse & Wine Bar*
813/282-1225 or StephanieAmberg@FlemingsSteakhouse.com

* Excluding tax and gratuity. In Salt Lake City, \$50 per guest, \$45 a la carte wine selection. Fleming’s abides by all state and local liquor laws.

MORE

Fleming's "Women & Wine" Dinner menu
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Tuesday, October 19th or Friday, October 22nd
(dates vary by location)

Passed Hors d'oeuvres

Swiss Cheese Puffs

House Cured Salmon, Citrus Crème Fraîche, Crispy Wonton
CORISON, Cabernet Sauvignon Napa Valley, 2000
Winemaker: Cathy Corison

Appetizer

Butternut Squash Bisque with Danish Blue Cheese Fondue
Bacon Herb Bruschetta
HONIG, Cabernet Sauvignon Napa Valley, 2006/2007
Winemaker: Kristin Belair

Entrée

Rosemary-Scented Lamb Chops, Parmesan Risotto,
Maple Roasted Parsnips, Red Wine Demi-Glace
FRANCISCAN, Magnificat Napa Valley, 2005/2006
Winemaker: Janet Myers

Dessert

Caramel Pudding with English Toffee, Shortbread Cookies
Coffee and Tea

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