



You're Invited to our
Wine Dinner

Benefiting the Junior League of Baltimore

FRIDAY, OCTOBER 18 | 7PM
\$80 per person, includes tax and gratuity

Join us at Fleming's Prime Steakhouse & Wine Bar in Baltimore for a three-course wine pairing experience, served alongside a locally-curated chef's dinner by Executive Chef Tyrone Taylor.

Seating is limited. Please RSVP for this one-night only event by October 11

**EMAIL FLEMINGSRESERVATIONS@TILSONPR.COM
TO RESERVE YOUR SEAT TODAY**

MENU

STARTER
Choose one

CAESAR SALAD
hearts of romaine, parmesan, fried capers, crispy prosciutto

FRENCH ONION SOUP
baked with gruyère & parmesan cheeses
Paired with Badissa Pinot Grigio 2017 from Italy

MAIN COURSE
Choose one

PETITE FILET MIGNON
our leanest, most tender beef

BARBECUE SCOTTISH SALMON FILLET
mushrooms, barbecue glaze

BREAST OF CHICKEN
roasted, white wine, mushroom, leek and thyme sauce

CALIFORNIA VEGETABLE BOWL
farro, beech mushrooms, roasted tomatoes & butternut squash, kale, pickled onions, grilled avocado, pistachio mint pesto

Entrées served with roasted carrots topped with candied walnuts

Paired with Colby Red Blend 2017 from California

DESSERT
Choose one

KEY LIME PIE
fresh key lime, graham cracker crust, Chantilly whipped cream

CARROT CAKE
three-layer cake with cream cheese frosting, caramel drizzle

Paired with Valdo Prosecco N/V from Italy

FLEMING'S PRIME STEAKHOUSE & WINE BAR
8970 UNIVERSITY CENTER LN, SAN DIEGO | 858-535-0078
FLEMINGSSTEAKHOUSE.COM | @flemings @flemingssteakhouse



*The Baltimore Fleming's is proud to donate \$20 for every dinner sold for the Wine Dinner event to the **Junior League of Baltimore**, an organization of women committed to promoting voluntarism, developing the potential of women, and improving communities through the effective action and leadership of trained volunteers. Its purpose is exclusively educational and charitable.