

**AUSTIN
RESTAURANT
WEEK**

Fleming's

Appetizers *(choose one)*

MANHATTAN CLAM CHOWDER

Ocean clams simmered in a hearty tomato and vegetable broth

FLEMING'S SALAD WITH BALSAMIC VINAIGRETTE

Seasonal greens, candied walnuts, dried cranberries, tomatoes and croutons

Entrées *(choose one)*

BRAISED BONELESS SHORT RIB OF BEEF

Served with macaroni and cheese

Suggested wine: Medusa, Zinfandel Amador County
Deaver Ranch Pig Pen Vineyard, 2006

SEARED SCALLOPS PEPERONATA

With orzo pasta and tri-colored peppers

Suggested wine: Sanford, Chardonnay Santa Barbara County, 2007

ROASTED HALF DUCKLING

On rosemary spaetzle with apricot ginger brandy sauce

Suggested wine: Frog's Leap, Merlot Rutherford, 2006

Dessert *(choose one)*

APPLE-CRANBERRY TART WITH VANILLA ICE CREAM

Apples and cranberries baked in a rustic pie crust

Suggested wine: Domaine Pinnacle, Apple Ice Wine Canada NV

\$35 per person



rare



The Greensheet

NEW AMSTERDAM.