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A Menu to Match the Season at Restaurant SAVOY

RALEIGH, N.C. (September 8, 2009)—Restaurant SAVOY (www.restaurantsavoy.com), North Raleigh's affordable fine dining experience, introduces a new menu to reflect the changing season.

There are nine new dishes on the updated SAVOY menu, including scallops with butternut squash; scallop tartine with watercress; pan-fried veal sweetbread; pan-roasted duck with creamed leeks and silver queen corn; and cream cheese and black walnut praline stuffed pears.

"Introducing fall favorites gives us an opportunity to expand our menu and lets guests enjoy foods that they associate with specific times of the year," says Marshall Smith, chef and general manager of SAVOY.

Along with each menu selection are wine-by-the-glass recommendations to accentuate the subtle and robust flavors of the dish. Restaurant SAVOY is an ideal dining choice for lunch or dinner with its convenient North Raleigh location in the Greystone Village shopping center.

To experience these new seasonal favorites, reservations are available by calling 919-848-3535, by email to garland@restaurantsavoy.com or online at www.restaurantsavoy.com/reservations. For more information, visit www.restaurantsavoy.com.

About Restaurant SAVOY:

SAVOY, located in the Greystone Village shopping center on Lead Mine Road in North Raleigh, combines affordable fine dining with American cuisine prepared using European techniques. The Four-Star restaurant offers prix fixe and a la carte options and an extensive wine list. The frequently changing menu is designed as a multi-course culinary experience influenced by seasonal fare. Breads and desserts are made daily by Peter Gibson and Marshall Smith, chefs, brothers and part owners of SAVOY. The restaurant is completely smoke-free, offers multiple private dining options, as well as romantic evening packages. Visit www.restaurantsavoy.com or call 919-848-3535.

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