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Restaurant SAVOY Introduces New Bar Menu
Special Prix Fixe offerings for New Year's Eve

RALEIGH, N.C. (December 28, 2009)—Just in time for New Years Eve, Restaurant SAVOY (www.restaurantsavoy.com), North Raleigh's affordable fine dining experience, introduces a bar menu for the more casual diner. Paired with special prix-fixe offerings in the dining room, Restaurant Savoy is one place that North Raleigh residents will want to visit as they count down to the New Year.

The bar menu, priced under \$10, includes some lunch time favorites such as the classic Monte Cristo sandwich and the open faced beef sandwich with a red wine reductions and béarnaise sauce. There are also SAVOY twists on some classic snack items including hand-cut pommes frites served with béarnaise and potato chips served with Roquefort cheese. For the bar patron looking for a more traditional SAVOY evening experience, the duck confit with truffled honey and apple cardamom chutney will please the palate.

For New Year's Eve, classically trained chefs Marshal Smith and Peter Gibson have also put together a \$59 per person, three-course, prix-fixe menu paired with glasses of red and white wine and includes champagne to toast the New Year. For those who prefer an alcohol free holiday, the same menu is offered for \$49 per person without wine.

The restaurant will be open its regular hours from 5:00 p.m. to 10:00 p.m. on New Year's Eve and New Year's Day. Guests are encouraged to make reservations. Early seating times are available between 5:30 – 6:45 and late seating times are available between 8:00 and 9:30.

For reservations, call 919-848-3535 or online at www.restaurantsavoy.com/reservations.

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 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 919.848-3535.

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