



Marian Jansen op de Haar
Director of Wine

Fleming's Prime Steakhouse & Wine Bar is the ultimate steakhouse destination for lovers of fine wine. Director of Wine, Marian Jansen op de Haar is responsible for overall management of *Fleming's* award-winning wine program. Jansen op de Haar has developed a wine-by-the-glass program that is renowned for its depth and an innovative wine program that has set *Fleming's* apart from all other American steakhouses.

"Selecting a wine for dinner can be an intimidating experience, so making it customer friendly was our first goal," says Jansen op de Haar. "We know that our guests enjoy wine. While they know what they like, they are also eager to learn more about the subject." Jansen op de Haar educates the entire *Fleming's* wait staff and oversees a wine list with 100 selections available, every day, by the taste, glass, flight and bottle. "We have no need for showy sommeliers," she says. "And by offering our guests a large number of accessible choices, we keep the wine selection process flexible and fun.

We consider every detail of wine service and selection. Our wine program is very important to us and to our guests. We want *Fleming's* to offer the best wine value and the best wine experience in the country."

Jansen op de Haar began her career with Paul Fleming and his restaurants as the manager of the Ruth's Chris Steakhouse in Scottsdale, Arizona. Previous to that, she developed her knowledge of fine wines as the sommelier for two highly regarded restaurants in Phoenix: Café de Perouges and Mr. Louie's.

A native of the Netherlands, Marian Jansen op de Haar began her food and wine career in 1978, when she immigrated to the United States and began working in gourmet shops such as Scottsdale's former C. Steele & Co. and Marche Gourmet.