



NEW YORK CITY
WINE & FOOD
FESTIVAL PRESENTED BY
FOOD & WINE

WINE
& DINE
NYC

Enjoy an innovative menu paired with extraordinary wines—exclusively when you use any American Express® Card.

AQUAVIT

FIRST COURSE

Chef's Amuses

N.V., Domaine Chapuy, "Cuvée Aquavit," Brut, Oger, Champagne, France

SECOND COURSE

Lobster Roll with Bacon & Trout Roe

*2007 Riesling, Château Grand Traverse, "Whole Cluster,"
Old Mission Peninsula, Michigan, USA*

THIRD COURSE

Hot Smoked Trout, Sunchoke, Mushroom Salad, Apple-Horseradish Broth

*2004 Pinot Noir, "La Plante Chassey," Catherine & Dominique Derain,
Mercurey, Burgundy, France*

FOURTH COURSE

Duck Breast, Corn Spatzle, Shiitake, Swiss Chard

*2004 Merlot Blend, Château Martinet,
Saint-Emilion Grand Cru, Bordeaux, France*

DESSERT

Sheep's Yogurt Cheesecake, Lavender Shortbread, Strawberry-Balsamic Sorbet

2006 Brachetto d'Acqui, Ca' dei Mandorli, Piedmont, Italy

Menu with wine pairing \$170 per person exclusive of tax and gratuities
Menu without wine pairing \$105 per person exclusive of tax and gratuities

To take advantage of this promotion, ask your server for the exclusive menu created for Cardmembers and pay with any American Express Card September 29–October 17, 2008. Dinner only. Must be 21 years of age to consume alcohol. Please drink responsibly. ©2008 American Express Travel Related Services Company, Inc. All rights reserved.



SEPTEMBER 29–OCTOBER 17, 2008

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