

Enjoy an innovative three-course menu paired with a trio of extraordinary wines—exclusively when you use any American Express® Card.

## ARTISANAL

### Basket of Gougeres

*Prosecco di Valdobbiadene 'Iris' Italy NV*

### HORS D'OEUVRES CHOICE OF:

#### Sheep's Milk Ricotta Gnocchi

Artichoke barigoule, parsley pistou & bottarga

*Roussanne/Viognier 'Roc-Epine' Lirac Lafond 06*

#### Grilled Octopus Salad

Slow cooked egg, fingerling potatoes & smoked paprika

*Albariño Bodegas Nora Rias Baixas Spain 06*

### PLÂTS PRINCIPAUX CHOICE OF:

#### Tournedos of Salmon

Horseradish crust, minted cucumber & raw tomato coulis

*Savennières Chamboureau Loire 04*

#### Duck Bourguignon

À la grand-mère & chestnut pappardelle

*Domaine Mas du Bouquet Vacqueyras Rhône 05*

### DESSERTS CHOICE OF:

#### Marquis au Chocolat à la Taillevent

Vanilla salt & hazelnut sauce

*Churchill's LBV Douro Portugal 01*

#### Textures in Apple & Caramel

*White Port Churchill's Douro Portugal NV*

#### Artisanal Cheeseplate

*Sauternes Château Lafon 05*

#### Assorted Petits Fours

**\$68 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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