



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.

CERCLE ROUGE

FIRST COURSE

Twice Baked Crab Souffle in a Lobster Cream Sauce

Arcese, Bera Vittorio, E. Figli, 2006

SECOND COURSE

Brook Trout Amandine

Riesling, Grittermatte, Domaine Julien Meyer, 2007

THIRD COURSE

Duck Breast in a Cassis Sauce Served with Gratin of Duck Confit and Mushroom

Corbières, Domaine des Deux Anes, Magali et Dominique Terrier, 2005

FOURTH COURSE

Fourme d'Ambert Cheese over Crispy Celery and Mache Salad with Light Walnut Dressing

Porto Quinta de Infantado, Ruby

DESSERT

Warm Fig Tart with Vanilla Ice Cream

Château de Caladroy, Muscat de Rivesaltes, 2005

\$85 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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