



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

**WINE
& DINE
& NYC**

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

CESCA RESTAURANT

FIRST COURSE CHOICE OF:

Seared Sea Scallop

Caramelized cauliflower, sultanas, capers & pancetta
Mastroberardino 'Nova Serra' greco di tufo 2006 (campania)

Escarole Salad

With hazelnuts, red onion, mint, pecorino & sherry vinaigrette
Aminea 'Sannio' falanghina 2006 (campania)

SECOND COURSE CHOICE OF:

Grilled Tuna

Heirloom tomatoes, onion & potato pesto
Picco Del Sole cannonau 2005 (sardegna)

Slow Roasted Half Duck

Frisée, green beans & roasted potato, mustard vinaigrette
St. Michael Eppan pinot nero 2006 (trentino)

Cacciucco alla Toscana

Shrimp, scallops, clams, mussels, calamari, octopus & lobster stock
Bastianich rosato 2006 (venezia)

Heritage Farm Pork Chop

Smoked bacon, heirloom beans, fried rapine
La Querce 'La Toretta' chianti colli fiorentini 2005 (toscana)

DESSERT CHOICE OF:

Chocolate-Hazelnut Semi-Freddo

Bittersweet chocolate cream, orange confit, tarragon
Maculan torcolato 2003

Rosemary Panna Cotta

Grapefruit sorbet & olive oil
Michele Chiarlo 'Nivole' moscato 2005

Mascarpone Cheesecake

Orange cream and orange brittle
Maculan torcolato 2003

Menu with wine pairing \$75 per person exclusive of tax and gratuities

Menu without wine pairing \$50 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

nycwineandfoodfestival.com/axp

