



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.

GABRIEL'S BAR & RESTAURANT

FIRST COURSE CHOICE OF:

Field Mache and Beets with Dijon Mustard Dressing

Served with toasted almonds and goat cheese

Pumpkin Bisque Soup

Pumpkins puréed with nutmeg and a touch of cream

Arneis Roero, 2007, Porello, Piedmont

SECOND COURSE CHOICE OF:

Fettucine Tossed with Sausage and Hot and Sweet Peppers

Ravioli Zucca

Pasta filled with caramelized butternut squash, tossed in brown butter and sage

Barbera d'Alba, 2005, Govone, Piedmont

THIRD COURSE CHOICE OF:

Tuna Steak with Fresh Horseradish, Spinach and Roasted Beets

Roasted Leg of Lamb

Served over Tuscan kale and baby white beans cooked with tomatoes and sage

Maestro, 2000, (Super Tuscan), Sammontana, Tuscany

DESSERT CHOICE OF:

Warm Chocolate Truffle Cake

Soft-hearted cake with Grand Marnier, vanilla gelato and raspberry sauce

Blood Orange & Passion Fruit Sorbet

Chocolate & Vanilla Gelato

Moscato d'Asti, 2006, "La Serra" Piedmont

\$130 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.



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