



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.

## **L'ABSINTHE BRASSERIE-RESTAURANT**

### **FIRST COURSE**

#### **Papillote of Loch Duart Salmon in Brick Pastry**

with Vegetable Minestrone and Arugula Dressing

*2006 Viognier, Rhone Valley, Jean-Luc Colombo*

### **SECOND COURSE**

#### **Coq Au Vin (Free-Range Chicken in Red Wine Sauce)**

Garniture Grand-mère, Hazelnut Mashed Potatoes

*2005 Chinon, "Cuvée Vieilles Vignes", Loire Valley, Domaine du Colombier*

### **DESSERT**

#### **Warm Dark-Chocolate Cake, Caramelized Bananas and Rum Sorbet**

*1998 Monbazillac, Gascony, Château Pince-Guerre*

### **Cookie Plate**

**\$75 per person exclusive of tax and gratuities**

We reserve the right to replace the wines mentioned with other appropriate wines of equal value should circumstances compel.

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](http://nycwineandfoodfestival.com/axp)**

