



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.

THE RUSSIAN TEA ROOM

FIRST COURSE CHOICE OF:

Pelmeni

Oxtail dumplings in a beef and foie gras
consume with root vegetables and truffle essence
Château Montelena Riesling

Wild Mushroom Blinchi

Chestnut flour crêpe stuffed with wild mushrooms and goat cheese
Charles de Ferre Sparkling

SECOND COURSE CHOICE OF:

Chicken Kiev

Herb and foie gras butter-stuffed chicken
breast and wild rice with figs and pear chutney
Poggio il Sasso, Toscana

Beef Stroganoff

Beef filet stuffed with mushrooms and foie gras
over herb pasta, porcini cream, and red wine reduction
Clos des Jacobins Saint Emilion

DESSERT CHOICE OF:

Blintzes

Cherry and cheese
Sauternes

Mi-Cuit

Chocolate cake with a molten center
Ramos Pintos Tawny Port

\$125 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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