

Enjoy an innovative menu paired with extraordinary wines—exclusively when you use any American Express® Card.

TOCQUEVILLE

FIRST COURSE

Truffled Creamy Parmesan Grits and Sunny-Side-Up Country Egg

House-cured veal bacon

2007 Prosecco de Valdobbiadene Millesimato Drusian Veneto Italy

SECOND COURSE

Seared Diver Sea Scallops and Foie Gras

Cèpes, artichokes, fuji apple and cider vinegar gastrique

2006 Silvaner Spatlese Trocken Bruder Dr. Becker Germany

THIRD COURSE

Dry-Aged Salt Crusted Beef

Bone marrow flan, fricassée of forest mushrooms, fingerling potatoes and farofa

2005 Ribera del Duero Vendimia Seleccionada El Quintana Spain

DESSERT

Warm Chocolate Soufflé Cake

Mint ice cream

2004 Vintage Reserve Mas Amiel Roussillon France

\$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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