



Scarborough Faire Shoppes, Duck, NC
1177 Duck Road, Suite 11
252-261-6145

New Year's Eve 2005 FIRST SEATING **Saturday, December 31, 2005 6:00 pm**

Tomorrow begins our seventeenth year and we want to thank you for joining us for dinner this evening. Most of you are repeat guests or referred by previous guests, for which we are especially grateful.

In addition to reviews in all major food and wine magazines and the acclaim we have received for our pairing of food and wine, Elizabeth's has received the following awards:

SANTÉ MAGAZINE AWARDS –The Magazine for Restaurant Professionals

2004 – SANTÉ HALL OF FAME – one of only two restaurants initially inducted in The Hall of Fame

2003 - Grand Award Winner –“The Best Fine Dining Wine Restaurant in the United States”

2001 and 2002- “The Best Fine Dining Restaurant in the South-East United States”

2000 & 2002 –“The Best Restaurant in the South-East United States for Cooking For Wine” (Wine and Food Pairing)

2000 & 2002- “The Best Restaurant in the South-East United States for Cooking with Wine”

2001- “The Best Wine and Spirits Dinner in the South-East United States”

THE WINE ENTHUSIAST AWARDS

2004 “**The Award of Ultimate Distinction**” The Wine Enthusiast's Highest Award
1 of only 16 awarded in North America

2005 “**The Award of Ultimate Distinction**” The Wine Enthusiast's Highest Award
1 of only 32 awarded in North America

WINE SPECTATOR AWARDS

1991 and 1992 – Wine Spectator “Award of Excellence”

Wine Spectator “Best of Award of Excellence”

Recognized as offering “one of the most outstanding wine lists in the world”

1993 –1994 – 1995 – 1996 – 1997 – 1998 – 1999 – 2000 – 2001 – 2002 – 2003 – 2004 - 2005
only 10 awarded in North Carolina

INTERNATIONAL RESTAURANT & HOSPITALITY RATING BUREAU AWARDS:

2000 Millennium Award of Excellence (One of America's Top 100 Restaurants in the Millennium)

2001, 2002, 2003 & 2004 – Diamond Wine Award – one of six awarded nationally

2001, 2002, 2003, 2004 - Elizabeth's Chef - Brad Price: ONE OF AMERICA'S TOP 100 CHEFS

2002, 2003, 2004 – One of America's Top 20 Restaurants

DIRÖNA - DISTINGUISHED RESTAURANTS OF NORTH AMERICA AWARD:

The Award of Excellence (one of only 13 Restaurants so honored in North Carolina)

Leonard G. Logan, Jr., Proprietor - Brad Price, Executive Chef

Our E- Mail Address is: elizcafe @pinn.net (Our old Web Page address is:www.elizabethscafe.com)

We will add a 20 percent Service Charge to parties of six or more and for all wine dinners
Corkage charge for wine brought by you into the restaurant or from the Wine Shop is \$25.00 per
750 ltr. bottle. Smoking is Not permitted in the Restaurant - Separate checks 30% service charge.

Please inform your server if you have any special dietary needs or food allergies

PLEASE TURN OFF YOUR CELL PHONE – GIVE YOUR BABYSITTER OUR PHONE NUMBER- WE WILL
COME AND GET YOU IF YOUR CHILDREN OR SITTER CALLS – YOU CAN TALK FROM OUR PORCH

\$4.00 per person for continuous San Pellegrino or Aqua Panna Water service

New Year's Eve Early Seating Prix Fixe Six Course Wine Dinner 6:00 to 8:00 pm

Initial Champagne & Canapé du Jour **Perrier Jouet Brut Champagne**

Amuse-gueules

"Extra Jumbo" Shrimp brushed with our Bar-B-Que. Sauce then Flame Grilled and served with Mango Chutney.

Wine Selection:

Dopff & Irion 2003 Alsace Pinot Blanc

Salad

Mixed Napa Greens - fresh and dried fruit with a pecan White Burgundy Chardonnay Wine dressing "a symphonic blend of selected greens and fruit with a wine friendly dressing"

Wine Selection:

Sasha Lichine La Poulle Blanche 2003 Chardonnay, Sauvignon Blanc & Viognier

Intermediaire

Chef's Selection of Palate Cleanser Sorbet

Wine Selection:

A Splash of Perrier Jouet Champagne

Plat Principal

Please Choose one of the following Four Selections

Sesame crusted sushi grade tuna with a soy ginger beurre blanc and seaweed salad and wasabi mashed potatoes.

Wine Selection:

Flowers 2002 Chardonnay Andreen Gale Vineyard

or

Chehalem 2001 Ridgecrest Pinot Noir

Or

Vegetarian Entrée Mushroom ravioli with white truffle sauce with grilled zucchini

Wine Selection:

Keller Estate 2002 La Cruz Vineyard Sonoma Coast Chardonnay

Or

Sliced Duck breast with a cherry merlot sauce, roasted fingerling potatoes and sautéed vegetables.

Wine Selection:

Matanzas Creek Winery 2002 Sonoma Valley Merlot

Or

2001 Quintessa Napa Valley Red Meritage (upgrade \$25.00)

Or

Flame Grilled Prime Angus Beef Tenderloin Medallion Au Poivre served with our French Courvoisier Cognac Porcini Mushroom sauce, accompanied by garlic mashed potatoes with caramelized onions and sautéed vegetables

(\$20.00 upgrade)

Wine Selection:

Shafer 2002 Napa Valley Cabernet Sauvignoni

or

2001 Quintessa Napa Valley Red Meritage (upgrade \$25.00)

Desserts et Elizabeth's Fresh Roasted Coffee

Eighty dollars per person –

Dinner without wines \$60.00

- Tax Not included a 20 percent gratuity will be added

Please Remember We Have another Seating And Must Clear The 6:00 Seating by 8:00 pm to set up for the next seating