



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

**Saturday, December 31, 2005**  
**8:30**

## **New Year's Eve 2005 Second Seating Celebration Dinner**

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

### **DIRŌNA - 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](mailto:elizcafe@pinn.net) (Our old Web Page address is:[www.elizabethscafe.com](http://www.elizabethscafe.com))

**Smoking is Not permitted in the Restaurant.**

**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**

## 2005 New Year's Celebration Second Seating Wine Dinner

### **Initial Champagne & Canapé du Jour** **Perrier Jöuet Brut Champagne**

#### **Appetizer**

Seafood Martini – Lobster and “extra jumbo” shrimp served in a traditional martini glass with wasabi aioli.

Wine Selection:

**Iron Horse 2004 Cuvee R**

#### **Fish Course**

Sesame crusted sushi grade tuna with a soy ginger beurre blanc and seaweed calamari salad .

Wine Selection:

**Flowers 2002 Andreen Gale Pinot Noir**

#### **Intermediaire**

Chef's Selection of Palate Cleanser Sorbet

Wine Selection:

**A Splash of Perrier Jouet Champagne**

#### **Plat Initial**

Herb crusted lamb rack chops accompanied by roasted sweet potatoes and grilled asparagus.

Wine Selection:

**Tandem 2001 Pinot Noir Pisoni Vineyard**

#### **Plat Principal**

Château Briand - Flame Grilled Prime Angus Beef Tenderloin Medallion topped with cambozola served with a Cabernet Sauvignon reduction and roasted shallots and garlic mashed potatoes

Wine Selection:

**Quintessa 2002 Napa Valley Red Meritage**

#### **Desserts et Elizabeth's Fresh Roasted Coffee**

Brad's Chocolate Surprise and our Fresh Roasted Coffee

Wine Selection:

**L' Aventure 2001 Estate Cuvee Paso Robles Meritage  
50% Syrah, 45% Cabernet Sauvignon, 5% Petit Verdot**

### **NEW YEAR'S EVE CELEBRATION with the entire restaurant 12:00**

“Mother's Mouth Poppers” -a tribute by Mike and Brad

Wine Selection:

**Perrier Jouët Grand Brut Champagne**

One Hundred Fifty dollars per person - Tax Not included

A 20 percent gratuity will be added .