



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

Sunday December 31, 2006

New Year's Eve Second Seating Wine Dinner

8:30 pm

Tomorrow we begin our eighteenth year and we want to thank you for joining us for dinner this evening. Most of you are repeat guests or have been referred by previous guests, for which we are especially grateful. Our Dinner Menu changes a little every night reflecting our daily purchase of the freshest ingredients available.

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, 2005 & 2006 – SANTÉ HALL OF FAME – one of only two restaurants in the United States initially inducted in The Sante 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

“The Award of Ultimate Distinction” 2004, 2005 & 2006 The Wine Enthusiast’s Highest Award initial award -1 of only 16 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 -2006 only 9 awarded in North Carolina in 2006

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 & 2005– 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 - 2005– 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

Shawn Pennington – Sous Chef

Our E- Mail Address is: elizcafe @pinn.net (Our Web Page address is: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 – IF YOU RECEIVE A CALL ON A SILENT RING – PLEASE GO OUTSIDE TO ANSWER YOUR PHONE AND TALK FROM OUR PORCH OR GARDEN.

2006 New Year's Celebration Second Seating Wine Dinner

Initial Champagne & Canapé du Jour

Wine Selection: Perrier Jöuet Brut Champagne

Soup

Thai curried carrot soup with a Thgai spice crème fraiche

Wine Selection:

Iron Horse 2002 Cuvee R Sauvignon Blanc and Viognier

Fish Course

Sautéed lobster, prosciutto and chanterelle mushrooms with white truffle cream in a puff pastry.

Wine Selection:

Sonoma-Cutrer 2001 Founders Reserve Chardonnay

Intermediaire

Chef's selection of palate cleanser sorbet

Wine Selection:

A Splash of Perrier Jouet Brut Champagne

Plat Principal

Mixed Grill- Herb crusted lamb rack chop and 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:

The newly released Quintessa 2003 Napa Valley Red Meritage

Desserts and Elizabeth's Fresh Roasted Coffee

Brad's chocolate surprise and our fresh roasted coffee

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

"Mother's Mouth Poppers" - a tribute by our Chef's

Wine Selection: Perrier Jouët Brut Champagne

One hundred fifty dollars per person. Tax Not included. A 20 percent gratuity will be added.