



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

**Sunday December 31, 2006**

## **New Year's Eve Wine Dinner First Seating**

**6:00 to 8:00 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](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 – 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 Eve Early Seating  
Prix Fixe Six Course Wine Dinner  
6:00 to 8:00 pm**

**Initial Champagne & Canapé du Jour**

*Wine Selection:*

**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:*

**Four Emus 2005 Australia Sauvignon Blanc/ Semillion**

**Soup**

Thai curried carrot soup with a Thgai spice crème fraiche

*Wine Selection:*

**DeSante 2003 Napa Valley Sauvignon Blanc**

**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:*

**Kumeau River 1999 New Zealand Chardonnay**

**Or**

**Chehalem 2001 Willamette Valley Ridgecrest Vineyard Pinot Noir**

**OR**

Vegetarian entrée mushroom ravioli with white truffle sauce with grilled zucchini

*Wine Selection:*

**Cloudy Bay 2004 New Zealand Chardonnay**

**OR**

Sliced duck breast with a Pinot Noir sauce, accompanied by a wild mushroom dressing and sautéed vegetables.

*Wine Selection:*

**Downing Family 2002 Fly by Night Zinfandel**

**Or**

**2003 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  
(Beef \$20.00 upgrade)

*Wine Selection:*

**Fisher 1998 Napa Valley Red Meritage**

**Or**

**2003 Quintessa Napa Valley Red Meritage (upgrade \$25.00)**

**Desserts and Elizabeth's Fresh Roasted Coffee**

One Hundred dollars per person Dinner without wines \$80.00 Tax Not included. A 20 percent gratuity will be added. Please remember we have another seating and must clear the dining room by 8:00 pm to set up for the next seating.