



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

Sunday December 31, 2006

New Year's Eve Wine Dinner with Leonard in the Grotto

7:15 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.

**Premier 2006 New Year's Celebration Wine Dinner
in the Grotto with Leonard
7:15 pm**

Initial Champagnes & Hors d'oeuvre in the Wine Bar

Mumm Cordon Rouge Champagne
Laurent Perrier Grand Seicle La Cuvee Brut Champagne
Nicholas Feuillate Brut Champagne
Nicholas Feuillate Brut Rose Champagne
Perrier Jouët Brut Champagne
Roederer Brut Champagne
**Bruno Paillard Premier Cuvee Brut
Sparkling**
Piper-Sonoma Brut Sparkling
Jacob's Creek Sparkling
Schramsberg 2000 Blanc de Blancs Sparkling

**We are seated
Amuse-gueules**

A taste troika for 3 classic Champagnes Side-by-side - Which is best?

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

An original Oyster Selection created by Brad for this dinner

A newly created Foie Gras appetizer

Wine Selection:

**Bollinger 1985 RD Recently Disgorged (recemment degorge)
Champagne**
&
Krug 1988 Vintage Brut Champagne
&
Salon 1995 Brut Blanc de Blancs Champagne

Soup

Thai curried carrot soup with a Thai spice crème fraiche

DeSante 2003 Napa Valley Sauvignon Blanc
and
Araujo 2005 Sauvignon Blanc

Fish Course

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

Wine Selection:

Sonoma-Cutrer 2001 Founders Reserve Chardonnay
&
Joseph Drouhin 2001 Corton-Charlemagne

Intermediaire

Chef's selection of palate cleanser sorbet

Wine Selection: **A Splash of Perrier Jouët Grand 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 number 1 Wine Spectator Wine of the Year 2005

Joseph Phelps 2002 Insignia Napa Valley

&

The number 2 Wine Spectator Wine of the Year 2002

St. Jean 1999 Sonoma Cabernet Sauvignon Cinq Cepages

&

One of the rarest wines we have ever offered

Delas 1998 Freres Hermitage Les Bessards

("not imported into the United States" Robert Parker)

Desserts and Elizabeth's Fresh Roasted Coffee

Brad's chocolate surprise and our fresh roasted coffee

Wine Selection:

The newly released Quintessa 2003 Napa Valley Red Meritage

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

"Mother's Mouth Poppers" - a tribute

Wine Selection:

Perrier Jouët Grand Brut Champagne

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