



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

Thursday December 31, 2009

New Year's Eve Celebration

Leonard's Table

7:15 pm

Tonight Elizabeth's turns 21. It is hard to believe we have been featuring food and wine pairing dinners for twenty full years.

Elizabeth's began as a wine friendly restaurant concept from opening night. We were the first restaurant in North Carolina to prohibit smoking inside the restaurant which was not as popular then as it is now. Our philosophy has been to select wines first and then create pairing food utilizing the best and freshest ingredients available.

We have proudly been featured in every wine and food magazine in the United States and have received innumerable awards. We were the first to receive Wine Spectator recognition in Eastern North Carolina and have yearly received the coveted Best of Award of Excellence from the Spectator since 1991. The Wine Enthusiast has yearly selected Elizabeth's as the recipient of their most prestigious award- The Award of Ultimate Distinction, initially awarded to only 16 restaurants in the United States. Santé Magazine has selected Elizabeth's as the best fine dining wine restaurant in the United States and Elizabeth's was one of two initial restaurants selected for admission to the Santé Hall of fame. Elizabeth's is one of only 13 restaurants in North Carolina granted membership in DiRoNa- Distinguished Restaurants of North America.

But all of these Awards, mean nothing unless our guests return year after year and refer their friends. Leonard and two servers, Melissa and Deborah, have completed The Initial Course of the Court of Master Sommeliers. In addition, to exquisite food prepared by our long time chef, Brad Price, we offer some of the best table service you are likely to find at any comparable restaurant. Our servers are professional and each is the equivalent of a sommelier at most restaurants assuring the guest of outstanding wine recommendations.

The staff tastes all the wines we acquire for by the glass and wine dinner selections in addition to most wines on our wine list.

Our approach to wines by the glass and wines served with our wine dinners is unique. We do not use cheaper inferior wines but instead select the best example of the particular varietal and serve highly allocated wines. Because the wines are allocated we change the by the glass list and wine dinner wines as often as nightly in season.

In Season our Dinner Menu changes a little every night reflecting our daily purchase of the freshest ingredients available.

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.

**Leonard G. Logan, Jr., Proprietor - Brad Price, Executive Chef
Shawn Pennington – Sous Chef**

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

**Premier 2009 New Year's Celebration
Premier Wine Dinner
Leonard's Table
7:15 pm**

**Initial Champagnes & appetizers in the Wine Room
Open to Premier Guests only**

Piano Music by Hunter Brake - Leonard's grandson

Champagne Selection

**Perrier Jouët Brut Champagne
&
Pierre Morlet Grand Reserve Premier Cru Champagne
&
Laurent Perrier Brut Champagne
&
Krug Grand Cuvee Brut Champagne
&
Roederer 2000 Cristal Brut Champagne**

We are seated
Welcome toast 8:30

**Perrier Jöuet Brut Champagne will be poured throughout the meal as
you desire**

Appetizer

Pan Seared foie gras and scallop with sautéed pear sauce served on a toasted French
Baguette Round.

Wine selection:

Oriel Ondine 2004 Sauternes

Soup

Elizabeth's Original Lobster and Brie Bisque

Wine selection:

Hartwell 2007 Sauvignon Blanc

&

Joseph Drouhin 2000 Le Montrachet Marquis De Laguiche

Fish Course

Caramelized king Salmon topped with a slow roasted pulled country pork rib
with a blackberry gastrique

Wine Selection:

Halleck 2005 Russian River Pinot Noir

&

Lewis Cellars 2006 Sonoma Chardonnay

&

Joseph Drouhin 2007 Vero Burgundy Rouge (Pinot Noir)

&

Joseph Drouhin 2005 Vero Burgundy Blanc (Chardonnay)

Intermediaire

Chef's selection of palate cleanser sorbet

Wine Selection:

A Splash of Perrier Jouet Brut Champagne

Plat Principal

Flame grilled prime Angus beef tenderloin medallion au poivre served with
our French Courvoisier cognac shiitake mushroom sauce, accompanied by
garlic mashed potatoes with caramelized onions and sautéed vegetables

Wine Selection:

Clark-Claudon Vineyards 2003 10th Anniversary Napa Cabernet Sauvignon

Desserts and Elizabeth's Fresh Roasted Coffee

Chocolate Truffles

Macarons a tribute by our chef's to "Mother's Mouth Poppers"

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

Noise Makers and stupid hats

Wine Selection:

Perrier Jouët Brut Champagne

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