



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

Thursday December 31, 2009

New Year's Eve Second Seating Wine Dinner

8:30 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.

**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)

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.

2009 New Year's Celebration Second Seating Wine Dinner

Welcome and a toast:

Traditional Jokes

Initial Champagne & Canapé

Wine Selection:

Perrier Jöuet Brut Champagne

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
with Granny Smith Apples

Wine selection:

Hartwell 2007 Sauvignon Blanc

Fish Course

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

Wine Selection 1/2 pour

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

(if you would rather have a white wine please let our servers know)

Desserts and Elizabeth's Fresh Roasted Coffee

Chocolate Truffles

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

Party favors

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

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

Wine Selection:

Perrier Jouët Brut Champagne

One hundred fifty dollars per person. Tax Not included.

A 20 percent gratuity will be added.

A note:

We are trying to limit the cost of pouring wines down the drain that have been over poured and not drunk. If you desire a smaller pour of any wine please tell your server.

Please drive responsibly.