



Scarborough Faire Shoppes, Duck, NC
(252) 261-6145

THANKSGIVING FEAST

Thursday, November 25, 2010 Seatings 1:00, 4:00, and 7:30 pm

Offering incredible food, wine, art and romance for 21 years

Please join our Facebook as "Leonard's Friend". Visit www.elizabethscafe.com and push the Facebook high light for easy access. All friends receive notices of wine features and other discounts available only to "friends of Leonard." There is no charge to join. Please Post comments on "Leonard's Wall" about your dining experience instead of using messages which are private. Check your Facebook page to see what discounts for Wine and food are available for Facebook friends. Make sure you tell us you are a "Leonard's Friend" when you make your reservation to take advantage of that nights friend feature.

Facebook Pictures

A picture for our FACEBOOK Photo Album will be taken on request

Leonard G. Logan, Jr., Proprietor - Brad Price, Executive Chef & Resident Artist
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

We will add a 20 percent Service Charge for all separate checks and to parties of five or more and for all wine dinners.

Service fee of \$30.00 will be charged for each .750 ltr. Bottle of wine brought into the restaurant.

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.

Our Water

Elizabeth's has invested In a state of the art five stage reverse osmosis water purifying and filtration system for our drinking water. This is similar to the system invented to provide fresh drinking water for submarine and naval vessels. The benefits of purifying water on site are obvious. The elimination of shipping, moving, storing and disposing of thousands of glass bottles has a positive impact on the environment. We are pleased to absorb this cost for your health and well being of our planet. And, the water is completely pure.

We are unable to make Sparkling Water. When water is carbonated the carbon actually binds to the minerals in the water and our water is too pure and can't be carbonated. For those who desire carbonated water, we offer continuous pours of San Pellegrino Natural Italian Sparkling Water for \$6.00 per person.

Visit our Gallery

On display in our Gallery are paintings by our resident artist and chef Brad Price , award winning photographs by our sous chef Shawn Pennington and Jewelry creations by Nereid Designs (our Kelly) All are available for purchase. .

WINE SALE AND TASTING
FRIDAY NOVEMBER 26 AND SATURDAY NOVEMBER 27
See additional information available at front desk

Elizabeth's 2010 Thanksgiving Feast Menu

This meal is similar to a luxury cruise line feast - order as much as you like - but please no doggie or kitty bags.

Everything, except the turkey, candied yams, corn pudding, stuffing and giblet gravy (prepared all Wednesday night by Brad and his kitchen staff-Leonard is too old, sore and tired to do it any more) will be cooked to order. Our kitchen size will require us to prepare appetizers first and then follow the menu order - we can't backtrack. Sorry, we can't serve any sauces on-the-side.

INITIAL CELEBRATORY WINE

Perrier Jouët Grand Brut Champagne

APPETIZERS (1 or both)

Our Flame Grilled Bar-B-Que Shrimp served with Mango Chutney
Smoked Mozzarella Ravioli with white truffle cream sauce

Dopff & Irion 2008 Alsace Pinot Blanc

SOUP COURSE (1 or both)

Elizabeth's Scallop and Brie Bisque with Granny Smith Apples
Sweet Potato Bisque with a Frangelica Crème Fraiche
Dry Creek 2009 Chenin Blanc Clarksburg California

TURKEY COURSE

Roasted Fresh Tom Turkey Carved to order and served with:

Leonard's Famous Stuffing
Yukon Gold Mashed Potatoes
Giblet Gravy
Baked Candied Yams
Corn Pudding
Green Beans

Joseph Drouhin 2010 Beaujolais Nouveau

ENTREES (1 or both)

Chardonnay Poached Salmon topped with a Lobster Cream Sauce

A Chardonnay Selected by Leonard

And / or

Chateau Briand - the finest Prime Aged Tenderloin (cooked medium rare to medium) carved

And served with a Courvoisier Shiitake Mushroom Sauce

A red wine selected by Leonard

And/or

Clark Claudon 2003 10th Anniversary Cabernet Sauvignon (up grade \$25.00)

VEGETABLES

Yukon Gold Garlic Mashed Potatoes with Caramelized Onion

BREADS and RELISHES

Our Bread Basket and Butter, Muffins, Homemade Corn Relish and Mother's Cranberry Relish

DESSERTS

Our Traditional Assorted Home-baked Desserts - created for this dinner

Prix fixe: \$95.00 includes wines, \$65.00 without wines - \$25.00 children under eight

- Tax and a 20 percent service charge will be added

THREE SEATINGS 1:00 to 3:45 - 4:00 to 7:00 - 7:30 to ?

Phone 261-6145 for reservations (which are required)

Leonard G. Logan, Jr., Owner - Brad Price, Executive Chef and resident artist

Please remember our seating times. We need to clear the restaurant no later than 15 minutes before the next seating.