



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

## February 14, 2009 Valentine's Weekend

Elizabeth's has been featuring food and wine pairing dinners for twenty years. Elizabeth's began as a wine-friendly restaurant. Our philosophy has always been to select wines first, then create a food pairing utilizing the best and freshest ingredients available.

We have been featured in every wine and food magazine and many National Newspapers in the United States and have received innumerable awards. We were the first in Eastern North Carolina to receive Wine Spectator recognition and have received the coveted Best of Award of Excellence from the Spectator every year since 1991. The Wine Enthusiast has yearly selected Elizabeth's to receive its most prestigious award- The Award of Ultimate Distinction, initially awarded to only 16 restaurants in the United States, has only been presented to 31 restaurants in this country. There are no other restaurants in North Carolina or the District of Columbia with this award.

Santé Magazine has selected Elizabeth's as the best fine dining wine restaurant in the United States and Elizabeth's was one of two restaurants selected as the initial inductee 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.

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. Our servers are professional and each is the equivalent of most restaurants' sommelier assuring the guest outstanding wine recommendations. Leonard and two servers, Melissa and Deborah, have completed the Initial Course of the Court of Master Sommeliers.

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 select the best example of the particular varietal. Our selected wines are usually produced in small quantities and are highly allocated and unavailable to most restaurants and wine shops. We change the by the glass list and wine dinner wines as often as nightly in season to enable us to offer these incredible wines.

Our Dinner Menu changes a little every night reflecting our daily purchase of the freshest ingredients available. Prices are subject to change, both on the ala carte menu and the wine dinner menu, from advertised example menus due to increased fuel and food costs beyond our control.

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](http://www.elizabethscafe.com))

Smoking is Not permitted in the Restaurant

We will add a 20 percent Service Charge 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. Separate checks 30% service charge.

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.

Please inform your server if you have any special dietary needs or food allergies

### The 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 the same system that was 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, And, the pure water tastes really good.

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.

### The Bread

Elizabeth's and all restaurants are facing increasing costs. Some restaurants are charging for bread. We will not do that. However, if you desire additional bread please let your server know the approximate number of additional pieces. We will be happy to continuously refill bread baskets but we hate to have bread left in a basket. Once served at a table we do not reuse any food including bread. Please help us. Sorry, we don't provide to-go bags for unused bread.

Please inform your server if you have any special dietary needs or food allergies

### Appetizers

**“Extra Jumbo” - Half dozen Shrimp brushed with our Bar-B-Que Sauce then Flame Grilled and served with Major Gray's Indian Mango Chutney**

*Twelve dollars*

**New Zealand Mussels in a light butter saffron broth**

*Twelve dollars*

**Grilled smoked mozzarella roasted red pepper ravioli in a white truffle sauce.**

*Twelve dollars*

**Pecan crusted Sweet Onion torte drizzled with an aged balsamic reduction**

*Ten dollars*

*An appetizer served as an entrée or a split entrée will require a \$19.00 plate charge and will include bread and butter and an appropriate starch and vegetable.*

### Soup

**Elizabeth's Original Lobster, Scallop and Brie Bisque with Granny Smith Apples**

*Eleven dollars*

### Dinner Salad

**Mixed Napa Greens - fresh and dried fruit with a pecan White French Burgundy Wine dressing**

*Eight dollars*

*(Please, no salad dressing on the side. We use a very small amount of dressing and toss the salad)*

Please inform your server if you have any special dietary needs or food allergies

**Entrées**

**Vegetarian Entrée on request**

**Pan seared sesame crusted Tuna with a soy ginger beurre blanc, wasabi mashed potatoes, and an Asian seaweed salad.**

**Twenty-nine dollars**

**Shrimp and scallops in a lobster cream with garlic mashed potatoes and sautéed vegetables.**

**Thirty-two dollars**

**Oven Baked - Plump, Maple Leaf Farm Raised duck breast served with a Bing Cherry merlot Sauce accompanied by roasted sweet potatoes and sautéed vegetables**

**Thirty-two dollars**

**Grilled New Zealand Lamb Rack with a Pinot Noir barrel made molasses reduction served with roasted sweet potatoes and sautéed vegetables**

**Thirty-seven dollars**

**Flame Grilled Prime Angus Beef Tenderloin Medallion Au Poivre (the most tender of all steaks) served with our French Courvoisier Cognac Porcini Mushroom sauce, accompanied by garlic mashed potatoes with caramelized onions and sautéed vegetables**

**Thirty-nine dollars**

2/14/09

*A split entrée will require an additional \$19.00 plate charge and will include bread and butter and the appropriate starch and vegetable.*

# Six Course Valentines Wine Dinner

## February 14, 2009

Unless Otherwise noted our pours for wine dinners are 4 ounces

### Initial Champagne & Chefs Delight

Smoked Salmon Crustini

Perrier Jouët Grand Brut Champagne

Additional glass \$13.00

### Appetizer

Seared Scallop and Foie Gras with a Chardonnay Pear Sauce

Wine Selection:

Chateau D'Armajan 220 Des Ormes Sauternes - 2 ounces

Additional glass \$15.00

### Salad

Mixed Napa Greens - fresh and dried fruit with a pecan White Burgundy Chardonnay Wine dressing

"a symphonic blend of selected greens and fruit with a wine friendly dressing"

Wine Selection:

Colombelle 2007 Vin de pays des cotes de Gascogne

Additional Glass \$8.00

### Intermezzo

Chef's Selection of Palate Cleanser Sorbet

Wine selection:

A Splash of Sparkling

### Entree Selection -select one

Pan seared sesame crusted sushi grade Tuna with a soy ginger beurre blanc and an Asian Seaweed salad

Wine Selection:

Regis Bouvier 2006 Marsannay Chardonnay Clos du Roy ½ pour

Additional glass \$18.00

And

Saint Gregory 2006 Mendocino California Pinot Noir ½ pour

Additional glass \$12.00

or

Prime Angus Beef Tenderloin Medallion Au Poivre with Porcini Mushroom sauce accompanied by garlic mashed potatoes and sautéed vegetables.

Wine Selection:

Clark Claudon 2003 10<sup>th</sup> Anniversary Napa Valley Cabernet Sauvignon

Additional Glass \$35.00

### Desserts and Elizabeth's Fresh Roasted Coffee

Let us surprise you with a very special dessert and our Fresh Roasted Coffee

One Hundred Twenty-Five Dollars per person

Two hundred dollars per couple- (tonight only)

(Ninety dollars per person without wine)

A 20 % gratuity will be added plus tax for all these dinners

# ELIZABETH'S CAFE & WINERY

## WINES BY-THE-GLASS LIST

Printed February 14, 2009

Unless Otherwise noted our pours are 6 ounces

This list is printed daily and changes often -

We have reduced this list to keep our prices reasonable and to prevent our having to pour out so many opened wines.

### *Champagne:*

Perrier Jouët Grand Brut Champagne \$13.00 \*\*

## WHITE WINES BY-THE-GLASS

### *Chardonnay:*

Dierberg 2005 Santa Maria Valley Santa Ynez California Chardonnay \$18.00

### *French Burgundy- Chardonnay*

Regis Bouvier 2006 Marsannay Chardonnay Clos du Roy \$16.00 \*\*

### *Sauvignon Blanc*

Chasing Venus 2007 Marlborough New Zealand Sauvignon Blanc \$8.00

### *Riesling:*

Rudolf Muller 2007 "Rabbit" Riesling QBA Pfalz \$9.00

### *White Rhone:*

Colombelle 2007 Vin de pays des cotes de Gascogne \$8.00 \*\*

## RED WINES BY-THE-GLASS

### *Merlot:*

Osso Anna 2005 Napa Valley Merlot \$11.00

### *Pinot Noir:*

Saint Gregory 2006 Mendocino California Pinot Noir - \$12.00 \*\*

### *Cabernet Sauvignon:*

Owl Ridge 2004 Sonoma Cabernet Sauvignon Vineyard Select \$11.00

Cedar Knoll Vineyard 2004 Napa Valley Cabernet Sauvignon \$15.00

### LEONARD'S NEW FEATURED WINE:

Clark-Claudon 2003 10<sup>th</sup> Anniversary Napa Cabernet Sauvignon \$35.00 \*\*

(The wine Robert Parker raves about - like an incredible Margaux)

\*\* Wines offered on wine dinners will be available by the glass.

### LEONARD'S DONATION WINE

Hope Shiraz Reserve 2007 "Pink Awareness" Hunter Valley, Australia \$ 7.00 per glass

\$19.99 per bottle to go.

Elizabeth's and The Wine Maker have made a donation for every bottle sold towards breast cancer awareness, prevention and cure.