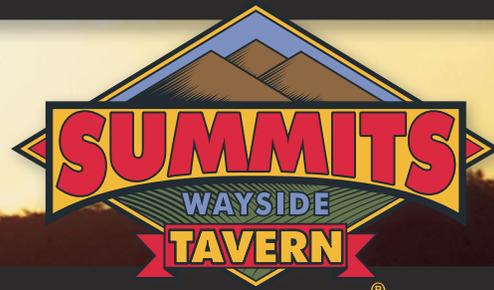


At the Summit

the e-zine of Summits Wayside Tavern



2 February, 2004

PINT NIGHTS

New for 2004!!!

Weekly Pint Nights will be held Saturdays at all Locations.

Drink a pint and keep the glass! 7-9 pm (while supplies last!)

- 2/7 Beamish
- 2/14 Stella Artois
- 2/21 Molson
- 2/28 PBR



Home Brew!

Covert Hops is sponsoring a HomeBrew contest Feb 7. For more details check out their website: coverthops.com



A View from the Summit

"Carnivale Month at Summits!"

Jennifer S. Fackenthall - Manager - Snellville

Those of you who have been with us a while know that we like to keep your visits to our restaurants exciting. During 2003 we made some radical menu changes, continued to host "Pint Nights" each weekend, and had several monthly promotions to keep you hooked!

Burger Month and Oktoberfest proved to be not only great fun but great successes, as well. Our management teams, kitchen staff, waitstaff, and customers all shared in the fun and excitement of these programs. We want to keep the momentum going in 2004 and have a year full of your past favorites as well as some new surprises!



Beginning Monday, February 2, 2004 Summits Wayside Tavern will begin its Carnivale Celebration! All three Summits locations will feature a specialty menu all month long! This menu will feature some of your favorite cajun style items. Peel & Eat Shrimp with a side of spicy remoulade sauce, Lightly breaded fried okra, Spicy Shrimp Caesar Salad, Spicy Crawfish Caesar Salad, Shrimp Po-Boy, Crawfish Po-Boy, Andouille Smoked Sausage (...continued on page 2)



Summit's Beer Offerings



Snellville

RedHook Nut Brown Ale
McEwans IPA
Beamish Stout
Mikes Hard Lem. L.(bottle)
Kirin Light (bottle)
Molson Light (bottle)

Sandy Springs

Frankenheim Alt
Anchor Christmas '03
Dogwood Winter
Rogue Yellow Snow
Sam Adams Winter
Flying Dog K-9 Cruiser

Cumming

Mikes Hard Lem. L.(bottle)
Flying Dog K-9 Cruiser
Sam Adams Winter
Carolina Pumpkin
Dogwood Winter
Anchor Christmas 2003

Visit us on the web at www.summits-online.com



"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, headquartered in Snellville, Georgia serving quality food and beverages.

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Find your Summits!

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"Carnivale Month at Summits!"

(continued from page 1)

Sandwich, Shrimp & Crawfish Etoufee simmered in a spicy sauce with onions, peppers, celery, garlic, and cayenne pepper over rice and Red Beans & Rice served over rice with a dash of Summits seasoning and Tabasco.

Just like all of our fantastic home-made menu items the Carnivale menu items are all prepared using only the freshest, finest ingredients and are made to order! Tempted? Well, you haven't heard the half of it...

Have you ever participated in a Crawfish Boil? Our **Cumming location** is hosting an **Authentic Crawfish Boil** every Saturday in February! Join us from 3:00 pm -

9:00 pm Sat Feb 7th, Feb 14th, Feb 21st, and Feb 28th for the festivities. \$16.99 will get you ALL YOU CAN EAT crawfish, corn, potatoes, carrots, okra, red beans & rice, cajun slaw and bread. **THIS IS NOT TO BE MISSED!** If you are a regular patron at the Snellville or Sandy Springs location you can find directions to Cumming on our website www.summits-online.com.

We look forward to seeing you during Carnivale this year at Summits. Let's have some fun! Be on the lookout for upcoming announcements about the other fun and exciting promotions that we have planned for you this Spring!

Editor's Note: Each week, we'll bring you a column featuring a thought, a story, or even prose by your favorite people at Summits! So, don't miss a week- you'll miss a lot!



Beer Spotlight

Shiner Hefeweizen

Shiner Hefeweizen (Hef-ay-vite-zen) is a classic unfiltered Bavarian-style wheat brew. Once poured into a glass, the distinctively cloudy Shiner Hefeweizen delivers a fresh, satisfying flavor from start to finish.

Follow these step-by-step directions to POUR YOURSELF AN OUT OF BOTTLE EXPERIENCE(tm)

POUR half of the bottle into a glass.

ROUSE the yeast by swirling the bottle and pouring what's left into the glass.

ENJOY this unfiltered brew with a generous wedge of lemon.

Top honors include:

- * Gold Medal for Specialty Honey Lager at the 2002 World Beer Cup
- * Bronze Medal for American-Style Wheat Ale at the 2002 World Beer Cup

<http://www.shiner.com/prohef.html>

Beer Recipe

Beef Medallions with Wild Mushroom, Truffle and Porter Sauce

Ingredients

6 x 75g/3oz beef fillet medallions
6 herbed bread slices, same size and shape, for croutons
15g/1/2oz dried ceps or boletus slices
50ml/2fl oz boiling water
25g/1oz unsalted butter
1 shallot, finely chopped
1 clove garlic, crushed
7g/1/2 tsp truffle flour or 1 tsp truffle oil
50g/2oz small chestnut mushrooms, sliced
225g/8oz mixed wild mushrooms, chopped

(I found some wonderful horse mushrooms when I was devising this dish, but you can now buy all sorts of wild mushrooms; try to include dark chanterelles for their sumptuous flavour)

50ml/2fl oz beef or vegetable stock
150ml/1/4pt dark dry porter
salt, pepper, nutmeg to season
25g/1oz chilled unsalted butter, cut into small dice and tossed in flour

Method

1. Place dried cep or boletus slices in a small bowl and add the boiling water; leave to soak for 15 minutes, remove and chop. Strain the soaking liquor and reserve.
2. Sweat the shallot and garlic in the unsalted butter, then add chestnut mushrooms, wild mushroom mix, and soaked ceps or boletus. Cook gently until mushrooms begin to soften, then stir in the truffle flour or oil, add the soaking liquor and the beef or vegetable stock and cook for a few minutes until the liquid starts to reduce; pour in the porter slowly, stirring, and cook gently for a few minutes until the sauce is reduced, then whisk in the diced butter to thicken and add gloss; season to taste with salt, pepper and nutmeg.
3. Meanwhile, fry the beef medallions in the butter on both sides either rare or medium, as wished; remove from the pan and keep warm, stirring the juices into the mushroom sauce. Fry the croutons in butter and set one on each plate, top with mushroom sauce and place a beef medallion on each. Serve baked tomatoes still on the vine and a green salad dressed with walnut and a little chopped red basil.

http://www.bbc.co.uk/food/recipes/database/beefmedallionswithwi_6996.shtml

Industry News: Driver damaged 11 cars in 10-yard manouevre

A man has pleaded guilty to drunk driving after crashing into 11 cars while moving his car 10 yards to a better parking space, causing damage estimated at £150,000.

Leslie Arliss, 39, admitted driving his four litre automatic Range Rover under the influence of drink. He also admitted driving without due care and attention.

Prosecuting at Bradford Magistrates' Court, Stephen Rushton said £150,000 of damage had been caused to a total of 11 cars, with one being flipped over on to its roof on December 3 last year. Arliss, of Bradford, was found to have 105 micrograms of alcohol in 100 millilitres of breath when tested at the police station. The maximum permitted level is 35mg.

He returned from drinking in his local pub at around 11.45pm on December 2 and, after walking the short distance home, got into his Range Rover to move it to a better parking space, the court heard.

Mr Rushton said: "He had been drinking and was arguing with his wife in the vehicle at the time. "He

turned the engine on and reversed his vehicle into the car behind, which went on to push two further cars behind.

"He then drove the vehicle forward, hitting vehicles parked in front of his own vehicle. He pushed them a considerable distance down the road with some force." Eleven vehicles were damaged in total, including a Vauxhall Corsa that was flipped over on to its roof. No-one was injured.

The court heard some complainants were still in negotiation with insurance companies, but at least two of the vehicles have been written off. Mr Rushton told the court that Arliff had told police his foot had got trapped between the brake and accelerator pedals.

In mitigation, Riaz Sheikh said Arliff had had problems with his neighbours over damage done to his Range Rover in the past.



Hollywood Wrap - Low Carb!

New Low Carb Menu- Only 4 Carbs!
All the goodness and taste of our classic Hollywood, but with only 4 carbs!

Our marinated, then grilled chicken breast is topped with sauteed Vidalia onions, mushrooms, applewood smoked bacon, swiss cheese, and french wine mustard. No bread, the sandwich is wrapped with fresh lettuce leaves and served with a side of broccoli. Hmm, Hmm, Good!!

For a full look at our menu, click on www.summits-online.com and let your food adventure begin.



Drink Spotlight

Crystal Cocktail

4 cl Absolut Vodka
2 cl De Kuyper Blueberry

Shake and strain into a chilled Martini glass. Decorate with 3 or 4 blueberries and a lemon peel. This drink won the 2003 Swedish Bartender Championship vinnare 2003 in the pre-dinner class.

The creator's name is Per Zetterman. Per works at Grand Hôtel in Stockholm.

<http://www.drinkalizer.com/drinks/crystal-cocktail.php>

Quote of the Week

An intelligent man is sometimes forced to be drunk to spend time with his fools.

--Ernest Hemingway

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Feb 1	2	3	4	5	6	7-9p 7
Super Bowl!					C Karaoke 10p	Beamish
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	Crawfish Boil @ Cumming!
8	9	10	11	12	13	7-9p 14
					Lindeman's Promo	Stella Artois
					C Karaoke 10p	Crawfish Boil @ Cumming!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
15	16	17	18	19	20	7-9p 21
						Molson
					C Karaoke 10p	Crawfish Boil @ Cumming!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p
22	23	24	25	26	27	7-9p 28
						PBR
					C Karaoke 10p	Crawfish Boil @ Cumming!
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p		SN Trivia 10p SS Trivia 10p	SS Trivia 9p