

At the Summit

the e-zine of Summits Wayside Tavern



18 January, 2005

PINT NIGHTS

Pint Nights are held on the days below from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

01/22 An World Select
01/29 Highland - all
02/05 Abita Purple
02/12 Rogue Choc Stout
02/19 Shiner Bock
02/26 Spaten Optimator
03/05 TBA
03/12 Terrapin

New Beers!

Snellville

Ommegang 3Philosophers
Brooklyn Abbey Ale
Brooklyn Monster
Brooklyn Porter
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

Sandy Springs

Ommegang 3 Philosophers
Brooklyn Abbey Ale
Brooklyn Monster
Brooklyn Porter
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

Cumming

Ommegang 3 Philosophers
Young's London Ale
Brooklyn Porter
Brooklyn Abbey Ale
Anchor Christmas 2004
Sam Adams Winter
Sweetwater Festive
Sierra Nevada Celebration

A View from the Summit

Belgiums, Barley Wines, And Bodacious Chocolate

Kevin Southern - Manager - Sandy Springs

Up until recently, when I thought of mixing beer with any kink of chocolate the only image that came to mind was one of a disastrous college road trip to Florida. To make a long story short, the trip involved raided Halloween candy, an ample supply of Natural Lite, and a hilarious emergency pit stop on the shoulder of Interstate 75. Hence forth, this area of Florida became known as the "Mounds of Peterson", aptly named after the person involved and the tribute he left for posterity on that fateful night.



Ever since I always thought beer and chocolate do not mix. However, on January 10, 11, and 12 Summit Tavern and Andy Klubock was about to disabuse me and probably many other guest of any preconceived notions about beer and chocolate pairing.

In a most fitting follow up to the beer and cheese dinner our guests were treated to twelve different abbey style ales and barley wines, which were each paired with over twenty different chocolates from around the world.

The beers ranged from standards such as the three Chimays, Old Crustacean, and Sam Smith Imperial Stout, to the new and exotic such as Brooklyn Monster, Sam Adams Chocolate Bock, and Flying Dog Horn (...continued on page 2)

Brooklyn Beer Dinner with Garrett Oliver!



Summits Wayside Tavern announces the Brooklyn Beer Dinner with Garrett Oliver! On Monday, February 7, Summits Wayside and Brooklyn Brewery are teaming up to present our finest Beer Event to date! **Garrett Oliver**, brewmaster of Brooklyn Brewery, will help us host this event.

Tickets include the full selection of Brooklyn Brews, a fantastic gourmet dinner, and the company of one of the most respected brewers of our time. The beer dinner will be **one night only** at Cumming from 7 - 10 pm. Ticket price is \$79.99 if purchased before Feb. 1 and \$99.99 if purchased after Feb. 1. Contact one of our store locations to purchase your ticket. **Don't miss out on this exciting event.**

The menu for this very special night is the creation of **David Sturgis**. David is not only Sous-Chef at one of Atlanta's best fine dining restaurants, he is a long time Summits Wayside Tavern customer and a Passport Club member, well-versed in pairing beer and food. We are honored that he is joining us!

Check out our menu on page three - you don't want to miss this dinner!

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



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Publisher: Andy Klubock
Editor in Chief: Jan Sherrer
Design: Cindy Svec, Relevant Arts

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Find your Summits!

Locations

Summits Wayside Tavern® - Sandy Springs
5830 Roswell Road
Sandy Springs, GA 30328
Phone: 404-257-0735
Fax: 404-257-1298

summits-online.com/sandysprings/

Summits Wayside Tavern® - Snellville
3334 Stone Mtn. Hwy. (Hwy 78)
Snellville, GA 30078
Phone: 770-736-1333
Fax: 770-736-0041

summits-online.com/snellville/

Summits Wayside Tavern® - Cumming
525 Lake Center Pkwy.
Cumming, GA 30040-2752
Phone: 770-886-4374
Fax: 770-886-4376

summits-online.com/cumming/

"Belgians, Barleywines..." (cont. from page 1)

Dog. Selections even included a very rare keg of Brooklyn Abbey Ale and Rogue Imperial Stout.

During the dinner portion of the evening, guests were served a sneak peak of some new menu items: stuffed Chicken Saltimbocca and Chicken Florentine. After dinner, Andy rolled out the chocolates and beer pairings.

The chocolates included the basics like Hershey and favorites like the Ghiradelli but Andy went further to include exotic choices such as: Valhorna (France), El Ray (Venezuela), Lindt (Switzerland), Peregina (Italy), and Barry Callebaut (Switzerland).

The complex flavors of these "Big" ales married wonderfully with the rich nuances of the chocolates. While the malty, sweet tones complimented the chocolate, the hoppy bitterness in many provided a welcome contrast.

By evening's end I believe most guest had come to view beer and chocolate in a new light and become a bit more enlightened on some esoteric food and drink. I just hope that now I can finally drive that stretch of I - 75 and conjure up something a bit more pleasant.

PS: Names have been change to protect the not so innocent.

Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact snellville@summitsonline.com for details!

Beer Spotlight

Sapporo

Sapporo beers date back to 1876, with the founding of the Kaitakushi Brewery, the first Bavarian-style brewing company in Japan.

Our brewing tradition produces world-class beers made from only the finest natural ingredients. Sapporo lagers have a crisp, refreshing taste that can be enjoyed by itself or as the perfect complement to any meal.

Our flagship brand, Sapporo Premium Beer, is an ideal choice for any beer lover seeking a fine lager with a refreshing flavor and moderately light body. Containing 4.9% alcohol by volume, 3.8% alcohol by weight, Sapporo Premium is available in a range of convenient sizes.

http://www.sapporouusa.com/beer/sapporo_premium.php

Give Away!

Drink a Pilsner Urquell and win a GUITAR GIVE AWAY!



Join Summits and Pilsner Urquell in this exciting promotion. You will be eligible to enter your name in the drawing once for each Pilsner Urquell you purchase. Each Summits Wayside Tavern location will draw the winning name on Monday, February 14, 2005. Don't miss out!

No purchase necessary to participate.

Brooklyn Beer Menu

Don't miss the Brooklyn Beer Dinner at the Cumming Summit on February 7! Here's a peek at the menu!

The menu will feature items that are perfectly paired with one of Brooklyn's finest brews.

Brooklyn Saison

Bay Scallop Escabeche with ginger, basil, and lychee fruit. Served with Sesame crackers.

Brooklyn Pilsner

Serrano ham, caper, and manchego cheese empanada

Brooklyn Lager

Smoked rabbit rilette, Lingonberry preserves, Grilled sourdough

Brooklyn IPA

Spiced Salmon roasted on a cedar plank, roasted winter vegetables, sweet curry/carrot sauce

Brooklyn Brown

Grill-roasted Duck with butterbeans and hazelnut beurre-noisette

Brooklyn Chocolate Stout

Chocolate/Cherry bread pudding served with an espresso sauce

Brooklyn Weisse

Hot and sour beef and barley soup

Brooklyn Pale Ale

Spicy tempura mushrooms with a lime dipping sauce

Brooklyn Abbey Ale

Prince Edward Island Mussels steamed in a beer and lobster broth

Brooklyn Barley Wine

Apple "cobbler" with orange blossom honey whipped cream

Tickets can be purchased at any Summits location. For more information, read the article on page one!



Cooking With Beer!

Warm Potato Salad with Beer Dressing

Ingredients

2-1/2 pounds red potatoes
1/2 cup finely chopped mild red or yellow onions
1/4 cup finely chopped parsley
2 tablespoons chopped chives

Beer Dressing

6 tablespoons olive oil
1/2 cup finely chopped onions
3/4 cup lager
3 tablespoons malt or cider vinegar
1 tablespoon Dijon mustard
1/2 teaspoon sugar
Salt and pepper

Instructions

To make the salad:

Cook the potatoes in boiling salted water until a knife point can be easily inserted, about 20-25 minutes. Remove, and as soon as you can handle them, slice them, unpeeled, into 1/4-inch rounds. While the potatoes are still warm, gently mix them with the onions, parsley, and beer dressing. Do not overmix or the potatoes may break into pieces. Taste for salt and pepper. Garnish with chopped chives. Serve warm or at room temperature.

Yield: 6 servings

To make the dressing:

Heat 2 tablespoons of the olive oil in a small frying pan over medium heat. Add the onions and cook until just soft, about 5 minutes. Add the lager, vinegar, and sugar and boil for 5 minutes. Put into a food processor with the mustard. With the motor running, slowly pour in the remaining 4 tablespoons olive oil. Taste for salt and pepper.

Yield: about 1 cup, enough for 2-1/2 pounds of potatoes

<http://homecooking.about.com/library/archive/blv13.htm>



Spotlight on Food

Chicken Florentine - my new favorite!

We are now serving chicken florentine, and it is amazing! What is chicken florentine you ask? Well, let me tell you! Our version is an 8 oz chicken breast stuffed with seasoned sauteed spinach and melted cheese. It is baked to perfection, which also makes it a healthy alternative!

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



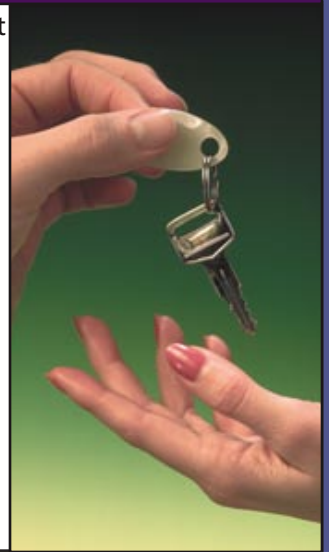
Did you know?

Christopher Columbus brought Sherry on his voyage to the New World.

As Magellan prepared to sail around the world in 1519, he spent more on Sherry than on weapons.

Sixty-two percent of Americans report that they have used the service of a designated driver.

<http://www2.potsdam.edu/alcohol-info/FunFacts/AlcoholTrivia.html>



Quote of the Week

*Fill with mingled cream and amber, I will drain that glass again.
Such hilarious visions clamber Through the chambers of my brain.
Quaintest thoughts--queerest fancies, Come to life and fade away:
What care I how time advances? I am drinking ale today.
--Edgar Allan Poe*

Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
16	17	18	19	20	21	7-9p 22
						An World Select
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
23	24	25	26	27	28	7-9p 29
						Highland - all
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
30	31	Feb. 1	2	3	4	7-9p 5
						Abita Purple
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p
6	Brooklyn Beer Dinner 7	8	9	10	11	7-9p 12
						Rogue Choc Stout
	SN Trivia 7:30p	SS Trivia 8p	C Trivia 8p double!		C Karaoke 10p SN Trivia 10p SS Trivia 10p	SS Trivia 9p