

Summits Wayside Tavern

East Coast meets West Coast - Collaboration Beer Dinner

Presenting

John Maier - Rogue Ales Newport, Oregon

Brian "Spike" Buckowski - Terrapin Brewing Athens, Georgia

- Course I *Vietnamese Seafood Spring rolls and seaweed with spicy chile dipping sauce*
Terrapin Rye Pale Ale
- Course II *Smoked Tomato Red Ale soup with bleu cheese crudettes*
Rogue's Summits Cliffhanger Ale
- Course III *Bacon and Brune steamed Mussels*
Rogue Dead Guy Ale
- Course IV *Peruvian Purple mashed potatoes topped with a forest of green and white asparagus*
Terrapin Gamma Ray
- Course V *Ginger-scallion noodles with X.O. sauce*
Rogue Chatoe Dirtoir
- Course VI *Terrapin infused bratwurst made with Terrapin Brown Ale*
Terrapin Hopsecutioner IPA
- Course VII *Assorted fresh berries marinated in Rogue Hazelnut Rum*
Terrapin Capt'n Krunkles Black IPA
- Course VIII *Selection of Oregon cheeses including Rogue Creamery Smokey Blue Cheese and Tillamook Cheddar*
Terrapin "the Darkside"
- Course IX *Selection of Georgia cheeses including Sweet Grass Green Hill and Sweet Grass Thomasville Tomme*
Rogue Latona Strong Pale Ale
- Course X *Assorted Belgian and Venezuelan chocolates*
Four year aged Rogue Old Crustacean

Monday, March 15, 2010

Cumming 7:00 pm

Tuesday, March 16, 2010

Snellville 7:00 pm

\$69.99 per person with advance reservation