



FOR IMMEDIATE RELEASE

OKTOBERFEST BIER DINNER AT FOOD 101- SANDY SPRINGS BRINGS A TASTE OF FALL
Chef Justin Keith's Menu Pairs with Harvest Biers for a Night of Brews and Celebration

ATLANTA (October 6, 2008) --- Food 101 – Sandy Springs will host a special Oktoberfest Bier Dinner on Thursday, October 23, 2008 to celebrate the fall season and the long-standing tradition of Munich's Oktoberfest. Chef Justin Keith will prepare a seasonal five-course menu to pair perfectly with some of the world's best Oktoberfest biers, such as Fried Buffalo Louisiana Oysters (*Roaring 40's Blue Cheese Celery Salad*) served with Warsteiner Oktoberfest, Pretzel Crusted Salmon Creek Farms Pork Short Rib (*Creamed Cabbage, Applewood Bacon, Grain Mustard Pork Jus*) served with Brew of Munich Paulaner Oktoberfest and Assorted Candied Apples (*Traditional, Butterscotch-Pistachio, Chocolate-Almond*) served with Heavy Seas Peg Leg Stout. The reception begins at 6:30 p.m. and dinner starts at 7:00 p.m. The price is \$59 per person plus tax and gratuity. Seats are limited, so make your reservation early. Food 101 (Sandy Springs) is located at 4969 Roswell Road, Suite 200, Sandy Springs, GA 30342, Phone: 404.497.9700. www.food101atlanta.com.

“Fall seasonal beers have always been my favorite to pair with food since they have a salty and sweet taste and complexity. The menu was created to match the flavors of each beer and stay in line with German tradition, with a little Food 101 twist,” says Keith.

Oktoberfest is a 16-day festival held each year in Munich, Germany during the month of October. It is known as the world's largest fair, serving over 16 million tourists and event-goers each year. The Oktoberfest biers have been served at the event since the early 1800s alongside traditional hearty fare such as pretzels, pork, cabbage and other Bavarian delicacies.

ABOUT FOOD 101 – Sandy Springs

Chef Justin Keith is a graduate of Valdosta State University and Scottsdale Culinary Institute in Phoenix, AZ. His Southern roots come from his childhood summers spent on his grandparents' sugar mill picking corn and blueberries. His biggest satisfaction is “developing creative, approachable dishes featuring my Southern roots while utilizing and promoting local farmers' products when possible.” FOOD 101-Sandy Springs is open Monday through Friday for lunch from 11:30 a.m. to 2:30 p.m. and for dinner Monday through Thursday from 5:30 p.m. to 10:00 p.m. Friday and Saturday dinner is served between 5:30 p.m. and 11:00 p.m. This location offers brunch on Sundays from 11:00 a.m. to 3:00 p.m. and dinner from 5:30 p.m. to 10:00 p.m. FOOD 101—Sandy Springs opened in 1999 and is located at 4969 Roswell Road, Suite 200, Sandy Springs, GA 30342. Phone 404.497.9700 www.food101atlanta.com.

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**Food 101 – Sandy Springs Oktoberfest Bier Dinner Menu
October 23, 2008**

GROUND VENISON SLIDER BURGER

Warm Brie, Red Onion Marmalade, Fig Mustard

The Duck-Rabbit Wee Heavy Scotch Ale

Farmville, NC / 8.0%

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FRIED BUFFALO LOUISIANA OYSTERS

Roaring 40's Blue Cheese Celery Salad

Warsteiner Oktoberfest

Warstein, Germany / 5.9%

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CURRIED PUMPKIN BISQUE

Walnut Oil, Toasted Pumpkin Seed

Dogfish Head Pun'kin Ale

Milton, DE / 5.6%

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PRETZEL CRUSTED SALMON CREEK FARMS PORK SHORT RIB

Creamed Cabbage, Applewood Bacon, Grain Mustard Pork Jus

Paulaner Oktoberfest

München, Germany / 5.8%

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ASSORTED CANDIED APPLES

Traditional, Butterscotch-Pistachio, Chocolate-Almond

Heavy Seas Peg Leg Stout

Baltimore, MD / 8.0%