



THE SUMMIT

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The Summit Hotel Announces New Executive Chef, Seth Fannin *New fall menu launches at Overlook Kitchen + Bar on Oct. 6.*

MADISONVILLE, Ohio (September 28, 2021) – The Summit Hotel, a AAA Four Diamond property and Conde Nast Travel award winner, is further elevating its dining experience, including the launch of a new fall menu at Overlook Kitchen + Bar. The creative force and mastermind behind it all is new Executive Chef Seth Fannin. Throughout his career, Chef Fannin has focused on ensuring guests have a memorable experience, from meals to service to ambience.

Chef Fannin has worked at hotels in Kentucky, Las Vegas, Minnesota, Cleveland and now in Cincinnati, honing his skills and expanding his culinary knowledge along the way. Originally from Kentucky, Chef Fannin has had an appreciation for Southern cooking and farm food since he was young, with a special admiration for farm-to-table cooking. As he worked in various locations throughout the United States, he's enjoyed many different cultures and cuisines.

"Believe it or not, the US differs vastly when it comes to different foods and cultures. Every cuisine has its own distinguishing features, but there's always some overlap with things like technique," he says.

Under Chef Fannin, expect to see new menus, events, and community engagement. You won't have to wait long, as the fall menu at Overlook Kitchen + Bar launches on October 6, and there's something delectable for everyone. One of Chef Fannin's priorities is building a menu that people know they can come to no matter their type of dietary lifestyle. There is a broad array of delicious gluten-free and vegetarian options on the menu, as well as a vegan selection.

"I'm very excited to feature some of our local Ohio farms and producers. As an independent hotel, we're able to present their offerings in fantastic ways. We've created this menu so people can come to get a unique experience and memorable food that you can't get from just anywhere," says Chef Fannin.

He says that one of the best things about working at The Summit is the supportive team he's working with to bring exceptional experiences and meals to guests. Working with local producers, he's able to begin with a high-quality product, prepare it simply, and present it with creative sophistication to delight each guest who comes through the door.

"Being the chef here isn't just about my being the chef here. It's also about building a great team. We have a program and team we're proud of, and we're going to build on that soon," he says.

When you're planning your next date night, put Overlook Kitchen + Bar on your list. Try the new fall menu for yourself and savor how Chef Fannin brings regional inspiration into his culinary expertise here. The Summit Hotel also offers two additional dining options: The Market and Brew & Barrel. At The Market, enjoy made-to-order dishes for breakfast and brunch for a unique culinary experience. Brew & Barrel serves fresh-brewed coffees, fine teas, and on-the-go breakfast offerings.



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About The Summit Hotel

Voted Best Meeting and Banquet Center and Best Hotel in Ohio Weddings by Cincy Magazine in 2021, The Summit Hotel is an artful experience with 32,600 square feet of indoor and outdoor event space, making it the ideal location for group conferences and collaborative spaces, including 17 meeting rooms with high-tech amenities and glowing natural light.

Designed by hospitality design firm Hirsch Bedner Associates (HBA), guests enjoy sophisticated amenities including a Rooftop Terrace, state-of-the-art fitness center and yoga studio, Art Gallery, soaring nine-story Atrium, an ultramodern social library, and free Wi-Fi throughout the hotel. A variety of locally sourced dining, featuring house-made cocktails and extensive beer and wine lists, is available at the hotel's Overlook Kitchen + Bar, Brew & Barrel and The Market.

The Summit is a member of the Preferred Hotels & Resorts Lifestyle Collection and is designated a AAA Four Diamond hotel. All guests of The Summit are eligible to enroll in the I Prefer hotel rewards program, which extends points redeemable for cash-value Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 700 participating Preferred Hotels & Resorts locations worldwide. The Summit is managed by AT Hospitality Group.