



THE SUMMIT

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Chef Fannin is available for interviews.

Enjoy a Luxurious Easter Brunch at The Summit Hotel
Make your reservations now for Sunday, April 17

MADISONVILLE, Ohio (March 23, 2022) – Celebrate this Easter by visiting The Summit Hotel for a memorable Easter brunch. Gather your friends and family and enjoy the thoughtful, delicious menu created by Executive Chef Seth Fannin.

Guests will enjoy sophisticated hot and cold buffet selections, a variety of chef-attended stations, and exquisite desserts. Soaring views from the restaurant and Rooftop Terrace are hallmarks of Overlook Kitchen + Bar, and the perfect place to take group brunch photos.

“We’re thrilled to invite you to join us for a delicious brunch this Easter,” says Denise Bayless, The Summit general manager. “Whether you’ve visited The Summit and Overlook Kitchen + Bar before or not, we think you’ll be impressed with our chef-crafted offerings.”

Begin your brunch experience with a selection of spring greens, radish, carrot, sunflower seeds and a green goddess dressing, or perhaps choose the charred corn panzanella with heirloom tomatoes and a lime vinaigrette. Enjoy fresh fruit, locally sourced cheeses and artisan-cured charcuterie options, as well as an iced seafood display with shrimp, ceviche and smoked salmon with traditional accompaniments.

When you’re ready for something off the hot buffet, fill your plate with hardwood-smoked bacon and country sausage, asparagus and roasted tomato frittata, challah French toast with peach compote and Ohio maple syrup, and rosemary and thyme fingerling potatoes. Savor slow-cooked veal short ribs with baby vegetables and lemon-basil gremolata, salmon “Oscar” with asparagus, crabmeat and bearnaise, and confit of chicken legs with kale and cannellini bean stew.

Don’t forget about the chef-attended stations, which feature carved prime rib of beef, carved leg of lamb and a made-to-order pasta station with a tomato-basil pomodoro, spring pesto and an assortment of accompaniments.

Round out your meal with a trip to the pâtissier’s table full of cakes, tarts, cookies, petit fours and other selections.

Toast to your celebration with a house-made bloody mary, bottomless mimosas or a special ruby red sparkling martini. These delicious cocktails are available for an additional charge.

The Easter brunch is \$40 per person and is served 11 a.m. – 2 p.m. at Overlook Kitchen + Bar. Reservations should be made on [OpenTable](#).

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About The Summit Hotel

Named the #5 hotel in Greater Cincinnati by U.S. News & World Report in 2022, 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. In 2021, The Summit was voted Best Meeting and Banquet Center and Best Hotel in Ohio Weddings by Cincy Magazine.

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.