

Executive Chef Stephen Spyrou's passion for cooking started at a young age – a moment he recalls as “the first time he could see over the top of his parents' stove.” His journey in the culinary world officially began in high school, working in kitchens throughout Cincinnati, such as Valley Vineyards, until he was admitted to the Midwest Culinary Institute at Cincinnati State, graduating in 2008.

Chef Spyrou has built a diverse and well-rounded culinary background during his career – from Executive Chef and Director of Food Services, to owner of his own catering company, Vertigo Catering. Vertigo Catering, which led to the development of Vertigo Café, secured Chef Spyrou a finalist position in the Best New Food Concept category of the International Caterers Association.

Chef Spyrou has also held several leadership roles throughout his membership in the American Culinary Federation of Greater Cincinnati, currently serving as the 2<sup>nd</sup> Vice President. He has earned several awards through the organization as well, namely the Chef Professionalism Award in 2014 and Chef of the Year in 2016.

As the Executive Chef at The Summit Hotel, Chef Spyrou brings an innovative spirit to creating foods and beverages that are both nurturing and inspiring, from our hyperlocal restaurant menus to our diverse and healthful Nourishment Hubs.