



# THE SUMMIT

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**Revel OTR and The Summit Hotel Partnering to Offer Curated Wine Pairing Dinner**  
*Limited seats available for the March 4 event*

MADISONVILLE, Ohio (February 25, 2022) – The Summit Hotel is offering a special dinner on March 4 with a prix fixe menu by Chef Seth Fannin and curated wine pairings by Revel OTR. The elevated seasonal dinner includes a four-course meal for \$65 per person, including the Revel wine pairings

“At The Summit, we’re always looking for ways to showcase not only the talents of our own food and beverage staff but also other Cincinnati businesses,” said Denise Bayless, The Summit general manager. “There is so much culinary talent and ingenuity in the region, and we want to help connect them with Tri-state food and drink lovers.”

Your meal will begin with a delicious Roothouse Aquaponics green salad, paired with the Black Sheep Blanc, a high-acid white with bright citrus and subtle melon flavors, as well as a crisp, clean finish. The salad contains red leaf lettuce, radishes, fennel and spring garlic green goddess dressing.

The second course is a memorable cauliflower agnolotti pasta with cured ham, snap peas, lemon and sunflower granola. This is paired with Revel’s Cabernet Franc. As a Lent-friendly option, the cured ham will be substituted with smoked salmon.

Your third course is a delectable braised short rib with grilled asparagus, roasted pearl onions, toasted brioche and bearnaise. It’s paired with Revel’s silver medal-winning Cabernet Sauvignon, a 24-month aged, structured wine with robust black fruits and a dry, long finish. Those who choose the Lent-friendly option will enjoy White Creek Farms Indiana Trout in place of the short rib.

End your meal with a luxurious vanilla pound cake with blood orange, hazelnut crumble and basil. Your dessert is paired with Revel’s delightful Chardonnay.

Representatives from Revel OTR will be present to discuss the pairings and all things wine related. This intimate experience begins at 7 p.m. and is limited to 40 seats, so [purchase your tickets](#) now. For those who would like the Lent options, you can indicate that when you purchase.

Extend your evening and enjoy an overnight in a sumptuous guestroom at the award-winning Summit. [The Couple’s Retreat package](#) features deluxe accommodations, a bottle of sparkling wine, a Chef’s Choice dessert, flameless tea candles, and a late checkout. Use promo code HVAL25 to book your stay today.

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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 Preferred 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.

## About Revel OTR

Revel OTR is a boutique urban winery, full bar, wine collective and event space. Located in Cincinnati's historic and progressive Over-The-Rhine neighborhood, they specialize in small batch wines made entirely onsite through a generations-old process that originated in Italy by the Maieron family. Revel wines are made 100% onsite with fruit sourced from CA, WA and Chile.