



THE SUMMIT

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FOR IMMEDIATE RELEASE

The Summit Hotel to Host Local Restaurateurs in Inaugural Pop-Up Dining event

Valley of the Sun prix-fixe three-course dinner to feature Modern Southwest Cuisine

MADISONVILLE, Ohio (Jan. 13, 2021) The Summit, a AAA Four Diamond independent hotel, continues to create inspiring events while providing community support during the pandemic. This month, visitors can enjoy a dining event featuring two young, up-and-coming restaurateurs who are inspired to amplify the culinary community in Greater Cincinnati with their new venture, Starving Artist Hospitality.

Brandon Martin and Anthony Notaro met ten years ago at Xavier University. The two reconnected post-college when they found themselves with a mutual dream – to start a restaurant group showcasing up-and-coming chefs for the community to experience and enjoy. Their goal is to eventually open a commissary where local chefs can share their latest creations.

The pop-up at the Overlook Kitchen + Bar at The Summit Hotel in Madisonville is the first of several that Martin and Chef Notaro plan to host this year as they launch their endeavor.

“As an expansive, Condé Nast Readers’ Choice award-winning hotel, with deep experience in events and dining, we’re uniquely positioned to offer this event. We’re pleased to use our world-class facilities as a launching pad for emerging culinarians and restaurateurs to continue to refine their craft, gain exposure, and take advantage of our established culinary and marketing teams to give back to those in the restaurant industry who have been drastically affected by COVID-19,” said Martin Pittman, AT Hospitality vice president of operations. “Helping Brandon and Anthony as they launch their inaugural event was an easy decision for us. Their backgrounds, both as individuals and as partners, align with our goal of creating a world-class food and entertainment experience that is inspirationally shared by all involved.”

Chef Notaro brings his experience as the sous chef at The Lonely Pine Steakhouse in Pleasant Ridge to their first event. He’s featuring a prix-fixe, three-course Valley of the Sun dinner menu, inspired by his time in Phoenix.

The menu highlights the unique traits of modern Phoenician cuisine, with dishes including vegetarian pozole, locally sourced slow-braised lamb shank with warm and spicy Oaxacan-style mole, and churro-spiced beignets. Phoenix itself is home to beautiful local ingredients and cuisine, but as a city with many transplants and a fairly transient population, it is full of chefs from around the country who bring their technique and knowledge from other regions to apply to the local ingredients available.



Tickets for the event can be purchased on Eventbrite for \$40 per person, with Mezcal flights for \$15. Guests will be seated in 15-minute intervals from 6:00 p.m. to 8:45 p.m., with 10 guests per interval. Visitors of The Summit can feel at ease with the hotel's SummitSafe protocols for COVID-safe practices, including extra spacing between tables, single-use menus and condiments, and enhanced cleaning measures to provide a safe and enjoyable dining experience.

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Inspiration in the Details

Designed by hospitality design firm Hirsch Bedner Associates (HBA), The Summit is an artful experience with a strong emphasis on group conferences and collaborative spaces. 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.

Made for Meetings & Events

The Summit offers 32,600 square feet of indoor and outdoor event space, including the modern Madisonville Ballroom and 17 meeting rooms with high-tech amenities and natural light. Meeting attendees at The Summit can find non-traditional offerings for snacks and breaks at the hotel's signature Nourishment Centres.

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.