



THE SUMMIT

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FOR IMMEDIATE RELEASE

The Summit Hotel to Host Collaboration Dinners, Reuniting Two Celebrated Cincinnati Chefs

Chefs Matt Corina & Joe West Collaborate for Two Dining Experiences at Overlook Kitchen + Bar, March 26-27

MADISONVILLE, Ohio (March 12, 2021) The Summit, an artful AAA Four Diamond independent hotel, continues to create inspiring events. This month, it will host Cincinnati resident chef Joe West, who is reuniting with Summit Hotel's Chef de Cuisine Matt Corina to create two memorable evenings March 26-27 at the hotel's Overlook Kitchen + Bar.

Thoughtful details will delight diners during a family-style barbecue experience on Friday, March 26, featuring savory okonomiyaki ribs, crispy fried Brussels sprouts, and sumptuous mac 'n cheese. The following evening, March 27, visitors can indulge in a tailored five-course dinner featuring unforgettable delicacies like crab and cream cheese-filled agnolotti, smoked heritage pork with Japanese sweet potato, and Sakura Farms wagyu beef sourced from Westerville, Ohio.

The events mark a reunion for Chefs Corina and West, who previously worked together in some of the country's most acclaimed restaurants, including The Cincinnati, Bluestem, and The Savoy at 21c in Kansas City. Corina, whose career beginnings started at The Cincinnati as the Chef de Tournant, honed his skills at Denton Hot Springs in Colorado as the Fine Dining Chef, as well as the Fine Dining Chef at The Dining Room of Castle Hill Inn, RI. Chef Corina is now Executive Chef at Overlook Kitchen + Bar.

Chef West developed his style in several roles at Kansas City's progressive, fine-dining American restaurant, Bluestem, including Chef de Cuisine. He served as Chef de Partie at Michelin 2-star Alex Restaurant at Wynn Las Vegas. He also worked as executive chef and food and beverage director at The Cincinnati.

The inspired dining events at Overlook Kitchen + Bar are among several experiences that The Summit Hotel has hosted in the last year, featuring local, chef-driven and contemporary menus that immerse diners in a curated evening designed to create memorable events.



“As an expansive, Condé Nast Readers’ Choice award-winning hotel, with deep experience in events and dining, we’re uniquely positioned to offer collaborative experiences to chefs searching for space to create,” said Denise Bayless, Regional Director of Sales & Marketing, AT Hospitality. “We’re honored that world-class chefs in Cincinnati choose our facilities to showcase their unparalleled skills. Chefs Corina and West are poised to share their expertly crafted dishes in a convivial setting at Overlook Kitchen + Bar, where their creativity will shine.”

The family-style barbecue on Friday, March 26 is \$30 for two guests. Reservations are recommended and can be made by visiting [OpenTable](#). Tickets are required for the Chef Joe West and Chef Matt Corina five-course collaboration dinner event on March 27, and can be purchased on the restaurant’s event section on [OpenTable](#) for \$50 per person, with \$25 wine pairings if desired.

Visitors at 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.

Bios:

Chef Matt Corina:



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Chef Corina previously served as the Fine Dining Chef at The Dining Room of Castle Hill Inn, a AAA Four Diamond, Relais & Chateaux property in Newport, RI, where he crafted classic New England dishes with prix fixe fine dining interspersed with thoughtful and unexpected menu items. Chef Corina also honed his skills as the Sous Chef at 21c

Museum Hotels and Dunton Hot Springs in Dolores, Colo., where he created inspired daily menus for his guests.

Early in his career, Corina was responsible for both bistro and fine dining concept lines as the Chef de Tournant at The Cincinnati Hotel, and he is excited for his return to the Queen City.

Chef Joe West:

At age 16, West started working under award-winning chefs, Michael Smith and Debbie Gold at 40 Sardines while also winning a full-tuition scholarship to Johnson & Wales University in Denver, CO, ultimately graduating on the dean's list. West developed his style as chef de cuisine at Bluestem, the 2-Michelin star Alex at Wynn Las Vegas, and the Cincinnati Hotel as Executive Chef / Food & Beverage Director – which earned a AAA Four Diamond rating under his direction. After working in cities across the country, West returned to Kansas City as executive chef at Stock Hill, followed by the launch of The Savoy at 21c Museum Hotel.

Joe won the Iron Fork Competition in Cincinnati, and was named one of Eater's Young Guns in 2014. In 2015, he went on to win 435 Magazine's Best Supper Club award. West was a Feast Magazine Best Chef nominee, and a National Finalist for the Ora King Awards in 2017.

