



The  
Summit  
RESTAURANT

## BEST IN CLASS DINING EXPERIENCE

The Summit Restaurant features new American cuisine, fine wines, specialty beers, full bar service and our award winning Perfect Summit Manhattan.

### The Summit offers:

- Half Price Wine Night **every Friday**
- Monthly Chef Select Nights
- Monthly Wine Dinners
- Monthly Culinary Theatre & Dinner events
- Private & semi-private events

### January 2, 2014 Chef Select

Vegetarian three-course dinner for \$33

### January 16, 2014 Wine Dinner

Executive Chef Sean Kagy and co-host Tom Clare of Tramonte & Sons Wines create five courses to highlight the wines of Vino del Sol

### January 23, 2014 - Culinary Theatre

Executive Chef Sean Kagy and his wife Jennifer demonstrate cooking for a vegetarian-based diet. Enjoy their recipes following the cooking demonstration with a vegetarian meal at the Summit.

### February 6, 2014 - Chef Select

Kale –Try this Super Food three ways

### February 13 – February 15, 2014

**Celebrate Valentine's Weekend at the Summit**

### February 20, 2014 Wine Dinner

Executive Chef Sean Kagy and our co-host from Wine Trends magazine present five courses to highlight Fess Parker Wines.

### March 7, 2014 Chef Select

Bison - everyone is talking about this delicious, lean alternative! Find out for yourself: Bison Steaks for just \$19.95

### March 20, 2014 Wine Dinner

Executive Chef Sean Kagy and co-host Clay Shelton of Heidelberg present five courses inspired by Excelsior Wines.

### Sean Kagy

Sean Kagy, a veteran of the Maisonette, the Cincinnati Hotel and other fine dining venues in Cincinnati, Chicago and Washington, D.C., is the executive chef of the Summit Restaurant at the Midwest Culinary Institute.



Kagy not only manages the restaurant, but also plays an instrumental role in the education of the MCI students who work there.

### April 3, 2014 Chef Select

Personal Gourmet Pizzas and Salad Bar, \$25 per person

### April 17, 2014 Wine Dinner

The Summit welcomes Jack Beckstoffer, owner of 75 Winery in St. Helena, California, for a night of fantastic food, premium wine and great stories!

### April 27, 2014 Midwest Culinary Institute 1 Night, 12 Kitchens

Don't miss our 10th annual event to benefit the Scholarship Fund!

### May 1, 2014 Chef Select

Soft shell Crab Po' Boy with side \$19.95

### May 15, 2014 Wine Dinner

Executive Chef Sean Kagy and co-host Brian Scott of Vintner Select create five courses to highlight their eclectic mix of boutique wines.

### May 31, 2014 Culinary Theatre

Executive Chef Sean Kagy and Bill the Mushroom Farmer will demonstrate how to prepare and cook with fresh local mushrooms. After the demo, head up to the Summit and enjoy a mushroom-focused menu.

\* Themes and menu items subject to change

# YOUR VISION, YOUR EVENT

The Summit's event planning team can help produce the experience you want. Options range from formal four-course dinners (seating for up to 110) to casual dine-arounds that promote mingling (up to 250 guests). We can reserve space at our contemporary bar and lounge, set up a room for a speaker, arrange a chef-hosted culinary theater presentation in our state-of-the-art- culinary demonstration auditorium, make your guests the chefs for the evening with a "hands on" culinary team-building experience. Perhaps you'd like us to build an event around great wines that compliment great foods.

**We'll help you realize your goals — and we'll work within your budget.**

## **A flexible, affordable venue:**

- Business Meetings
- Breakfast/Lunch/Dinner Events
- Cocktail Parties
- Holiday Gatherings
- Corporate "Hands On" Team-building Events
- Client Appreciation Events
- Speaker Engagements
- Retirement parties
- Fund Raising

**Call Donna at (513) 569-4980.**

## **Summit hours:**

Thursday, Friday & Saturday  
5:30 PM to 9:30 PM

Complimentary valet parking service.

## **For reservations**

Call (513) 569-4980 or visit [www.midwestculinary.com](http://www.midwestculinary.com) and click on The Summit reservations.

Like us on Facebook to learn about our weekly features, special events, and our exciting new menu items.

Visit <https://www.facebook.com/thesummit.MCI>