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ON RESTAURANTS BY MEGAN RIBBENS

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FRANCHISING

Cask & Larder names designer, releases rendering of airport eatery

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Chefs James and Julie Petrakis have hired a familiar face to help them bring the essence of Cask & Larder to the gateway of Orlando's tourism industry.

Anna Schmidt Interior Design was named the interior designer for the new Cask & Larder location at Orlando International Airport. Schmidt designed the restaurant's flagship location in Winter Park and has worked with other national restaurant companies such as First Watch, Olive Garden, Smokey Bones, Seasons 52, Red Lobster, Ruth's Chris Steak House, Ruby Tuesday and FOX Sports Grill.



A conceptual rendering of Cask & Larder at Orlando International Airport.

ANNA SCHMIDT INTERIOR DESIGN

Cask & Larder's airport location, set to open in late summer or early fall of 2016, will be a more mainstream version of the Winter Park location, including similar elements and atmosphere, according to a news release. The restaurant will replace Kafe Kalik and Au Bon Pain in Airside Terminal 2, and extend into the runway observatory, which will become Cask & Larder's bar.

Schmidt will now be part of the team that helps bring local flavors and ingredients to the airport's restaurant offerings. The team also includes BCA Architecture — which will work closely with Johnny Rivers of Inglur Inc. and Peter Amaro Jr. of Master ConcessionAir LLC to deliver a farm-to-terminal experience. Master ConcessionAir currently operates four retail locations in pre-security at the airport and partners with Rivers to operate two Johnny Rivers' Grill & Market locations at the airport's Terminal 2.

Cask & Larder was one of the restaurants in the battle for the 10-year contract— potentially worth millions in sales — for the space at the airport. The restaurant will be the airport's first restaurant specializing in seasonally driven dishes and locally sourced ingredients.

Meanwhile, the Petrakis duo has another project underway in downtown Orlando. The chefs have teamed up with former French Laundry chef Clayton Miller and wine industry veteran Gene Zimmerman to open DoveCote in late spring 2016. The restaurant will be an “innovative twist” on the classic French brasserie and take over for the shuttered 6,051-square-foot Terrace 390, which is actually better known as the former Harvey's Bistro space.