



Central Florida's
Official Lifestyle
Magazine

Anna Schmidt adds upscale touch to Cask & Larder's Orlando International Airport location

Design embodies restaurant's farm-to-table concept

From the rich wood features and upholstery accents to the huge oak tree adorned with glowing lights towering overhead, nothing about the Cask & Larder's new location makes you think of rushing through the airport to catch a flight.



In fact, renowned restaurant and commercial interior designer Anna Schmidt selected each element to transport diners away from the hustle and bustle of Orlando International Airport and give them a taste of Orlando.

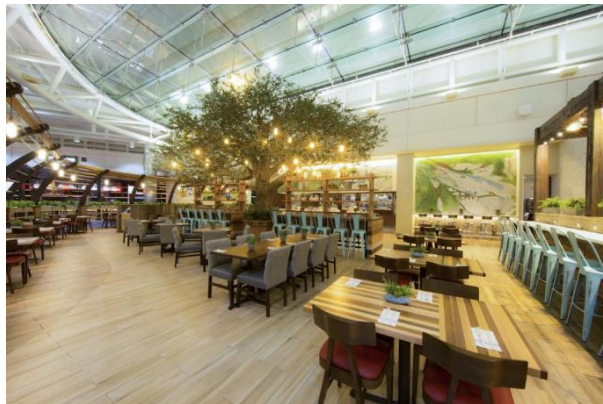


Cask & Larder, a popular Winter Park destination since 2012, was tapped to bring its local flavor to OIA's Terminal 2 last year. Cask & Larder is the project of James Beard-nominated chefs James and Julie Petrakis, who are also behind several other concepts, including Winter Park's Ravenous Pig and Disney Springs' Polite Pig.



The team worked closely with Johnny Rivers of Inglur, Inc. and Peter Amaro, Jr., CEO of Master ConcessionAir, LLC (MCA), to deliver the farm to terminal experience. MCA presently operates four retail locations in pre-security OIA and is partnered with Johnny Rivers to operate two Johnny Rivers' Grill & Market locations, also housed at OIA's Terminal 2. MCA has over 18 years of airport experience with over 100 food and beverage and retail locations in seven U.S. airports.

The OIA location is meant to offer diners a true foodie experience with dishes inspired by Cask & Larder's original concept, as well as quick-serve options and signature drinks and beer. Schmidt designed Cask & Larder's original Winter Park location, as well.



As with the original location, Schmidt aimed to mirror the restaurant's farm-to-table concept in her design at OIA, which draws on sustainable and natural elements.



The main restaurant area incorporates reclaimed wood and pops of sky blue and red. Wooden fencing and lush greenery also provide a sense of escape. Diners can choose from a variety of table styles, including banquettes, singles seating, rustic communal tables, or a bar that offers views of the kitchen.



At the center of the design is a large oak tree with lighted lanterns and reclaimed jars hanging from its boughs.

Schmidt continued the theme into Cask & Larder Provisions, which offers travelers quick options such as paninis and sandwiches. The area includes a lighted wooden trellis that mimics the tree's branches, as well as reclaimed wood shelves for products and an antique chalkboard to display specials.

Finally, the location includes a bar, which picks up touches of the restaurant's greenery and includes antique painted door panels and wooden keg displays.

"This was a wonderful opportunity to draw from Cask & Larder's concept but do something new," Schmidt said. "I loved being able to create something that will both catch travelers' eyes and give them a taste of the local area."

Cask & Larder's new location replaced Kafe Kalik and Au Bon Pain in Terminal 2 and extends into what was formerly a runway observatory.

Anna Schmidt Interior Design has worked with a number of national restaurants and companies, including Olive Garden, Seasons 52, Red Lobster, Ruth's Chris Steak House, Ruby Tuesday and FOX Sports Grill.

For more information, visit www.annaschmidtinteriors.com