

# RESTAURANT PROJECT

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Graduate Design 1, IND 6255

November 2<sup>nd</sup>, 2017

LUIZA  
MELLO



•The restaurant will be serving a mix of textural, botanical, seasonal, full of grace foods.

## FARM TO PLATE MENU

Tasting menu and Drinks, changes every season.

Exploration of local fauna and flora.

Freedom to explore different cuisines.

Executive Chef Peter Gilmore, 47. Australian.

- Inspired to cook at a young age, started his journey at 16, then spent his twenties working in kitchens overseas, developing his unique style.







# B R O T O



BEGINS WITH PLANTING THE SEED IN THE EARTH AND WATCHING ITS WHOLE CYCLE.

THE TINY GRAIN HAS SO MUCH TO OFFER:  
FLOWERS, FRUITS, VEGETABLES, LEAVES,  
SEEDS...

THE CONCEPT CONSISTS ON THE OBSERVATION  
OF THIS PROCESS AND EXPLORATION OF THE  
FLORA WE HAVE AVAILABLE.

THE ARRAY OF TEXTURE AND COLOR PRESENT  
ON ITS CUISINE STARTS FROM THE ART GIVEN BY  
THE MOTHER NATURE.





**EVOLVE:**  
DEVELOP GRADUALLY, SPECIALLY FROM A  
SIMPLE TO A MORE COMPLEX FORM

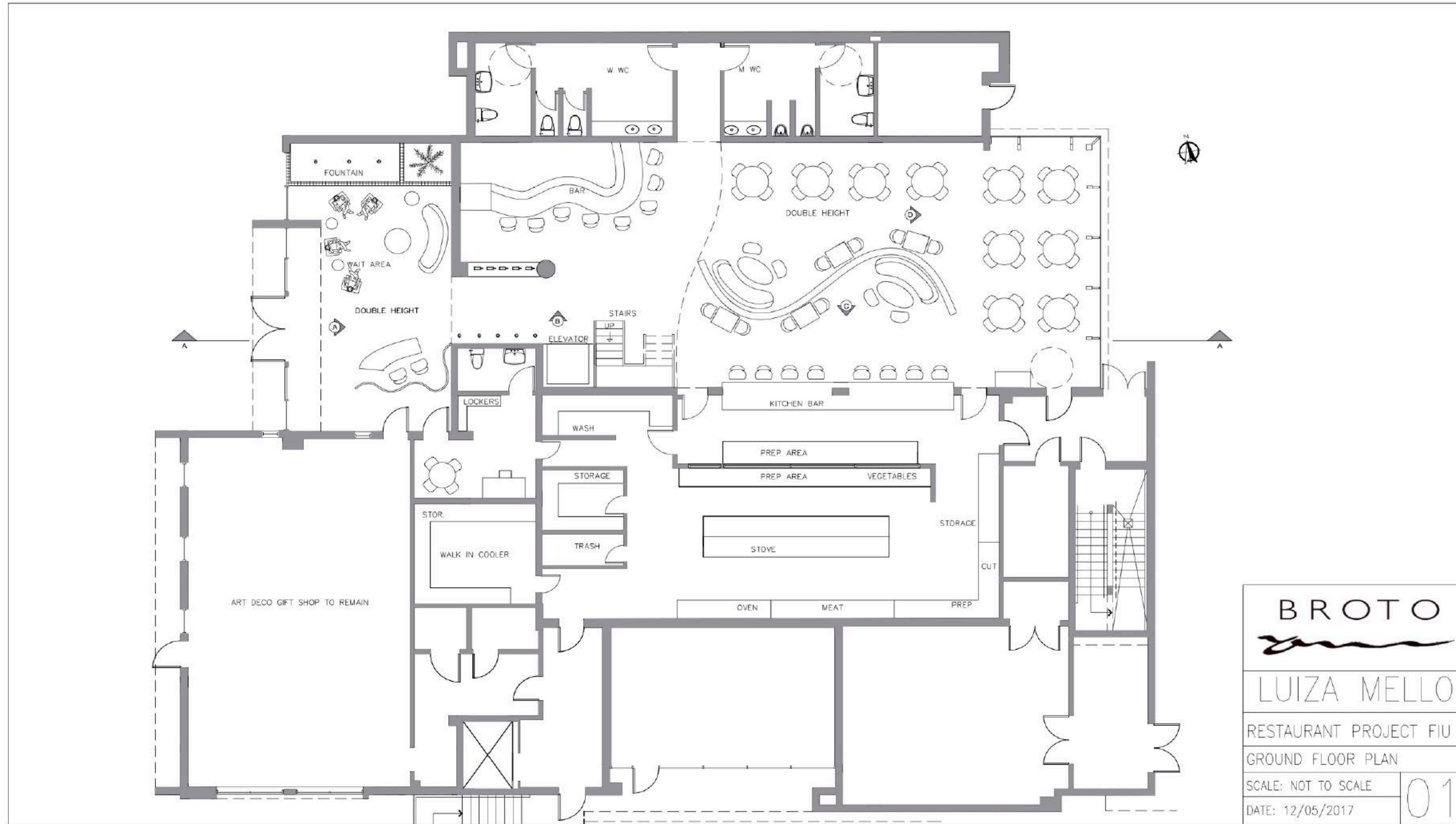


**CONTRAST:**  
THE DEGREE AND DIFFERENCES BETWEEN  
TEXTURE AND TONES

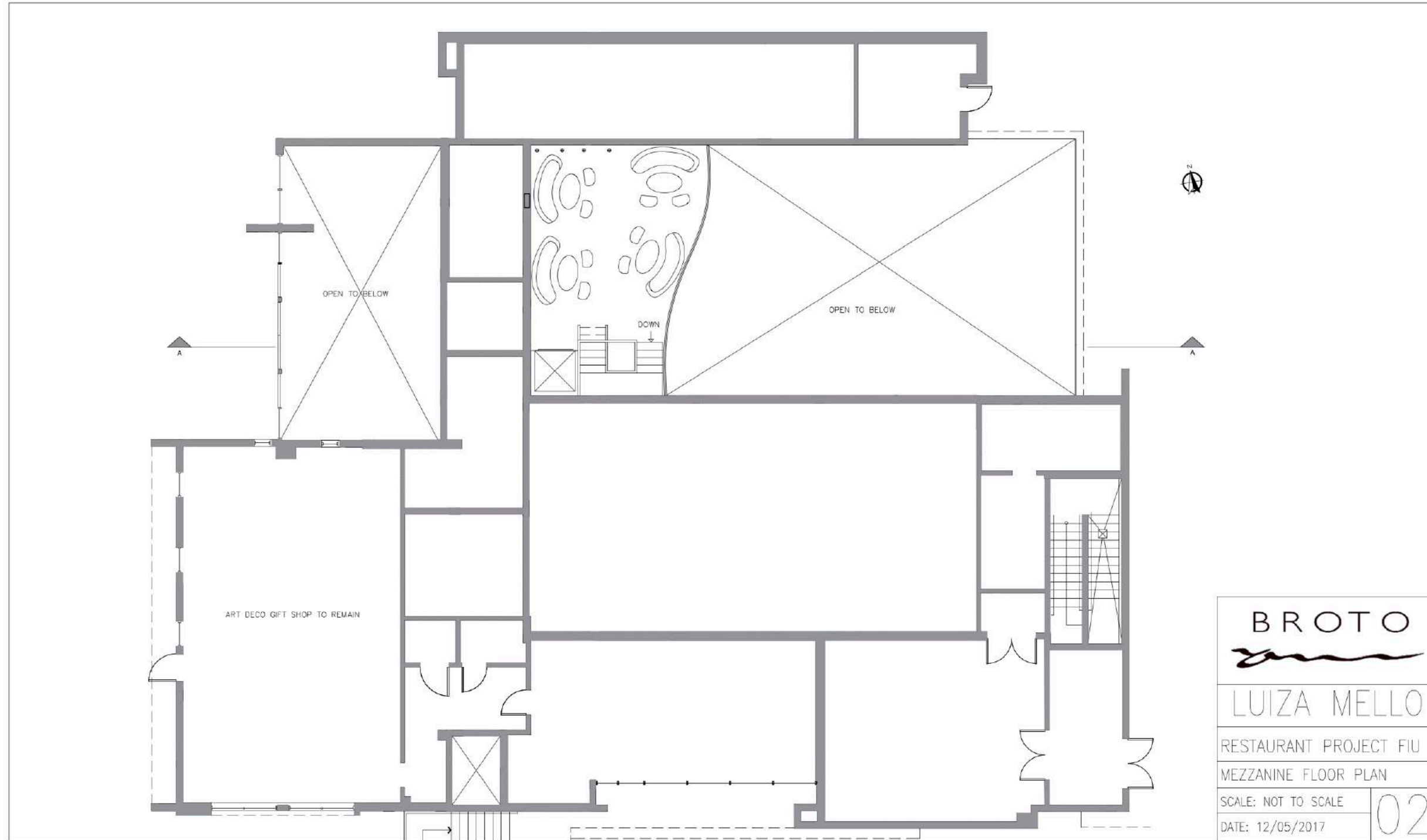


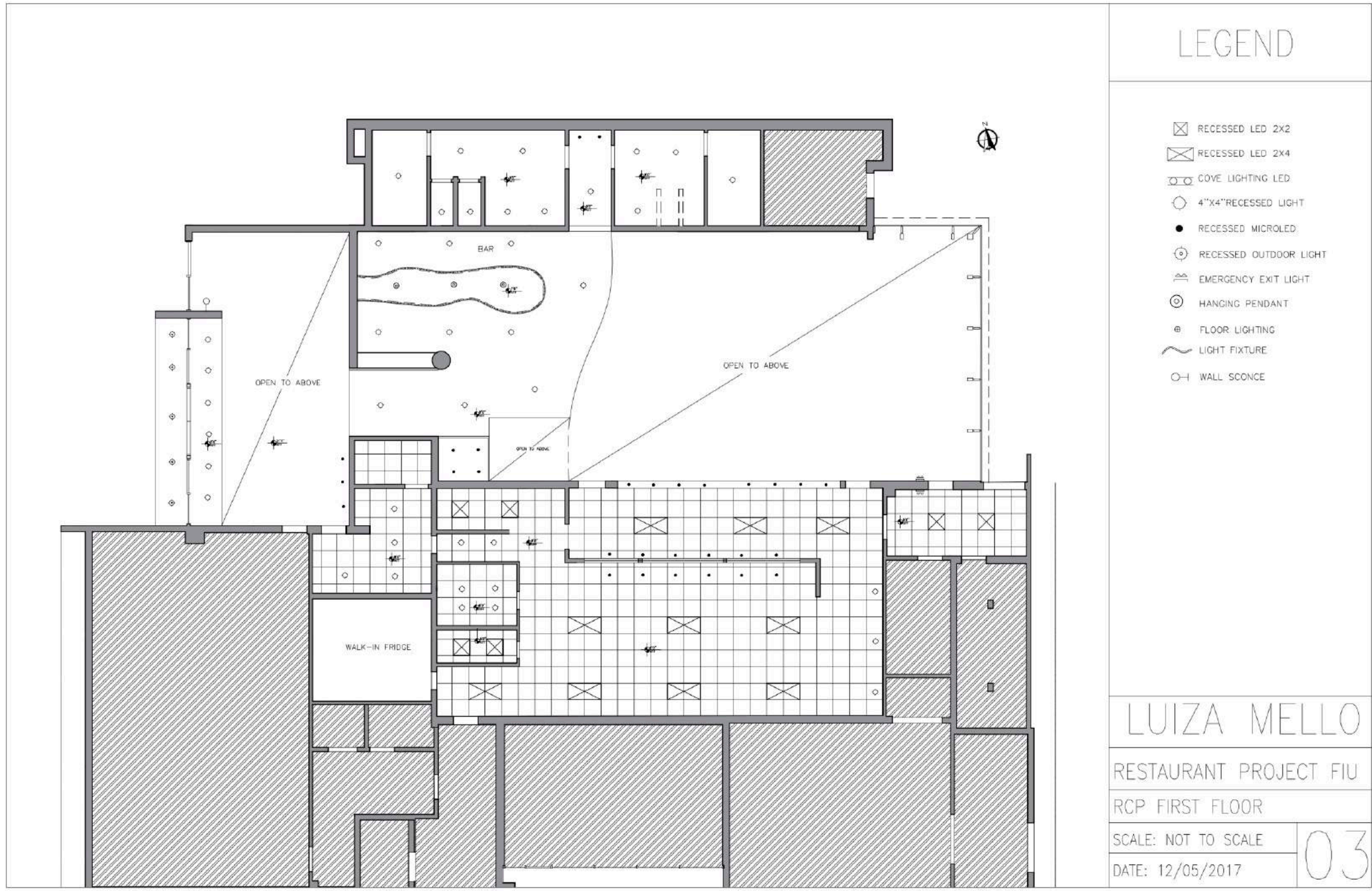
**ORGANIC:**  
FREE FORM, UNPREDICTABLE











LEGEND

- ☒ RECESSED LED 2X2
- ☒ RECESSED LED 2X4
- ⊖ COVE LIGHTING LED
- 4"X4" RECESSED LIGHT
- RECESSED MICROLED
- ⊙ RECESSED OUTDOOR LIGHT
- ⚡ EMERGENCY EXIT LIGHT
- ⊙ HANGING PENDANT
- ⊙ FLOOR LIGHTING
- ~ LIGHT FIXTURE
- WALL SCONCE

LUIZA MELLO

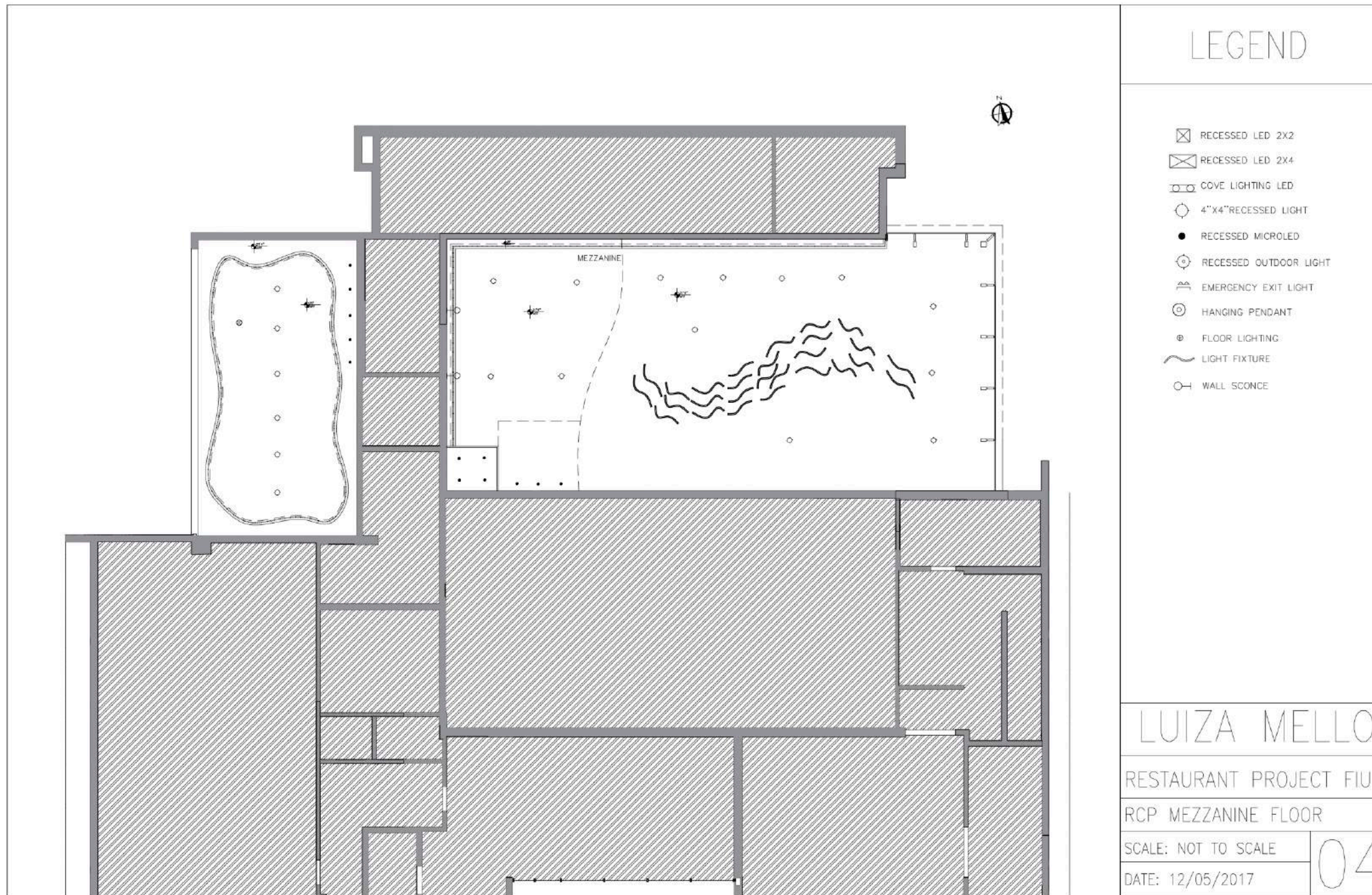
RESTAURANT PROJECT FIU

RCP FIRST FLOOR

SCALE: NOT TO SCALE

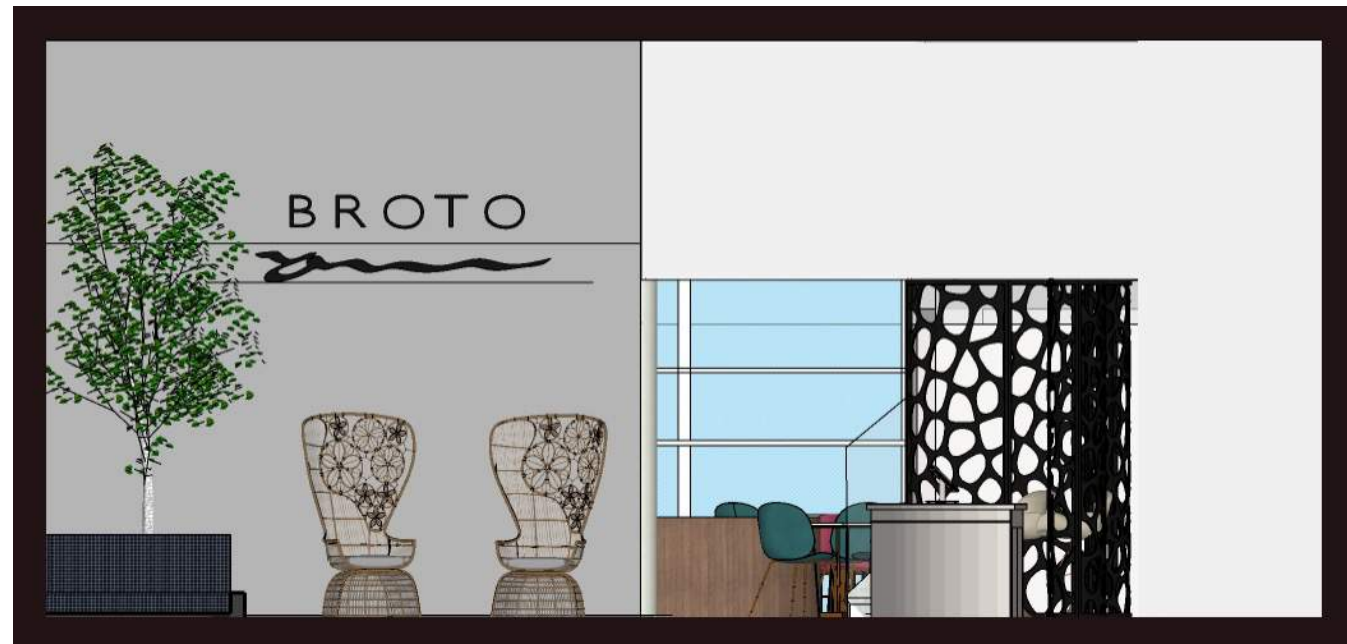
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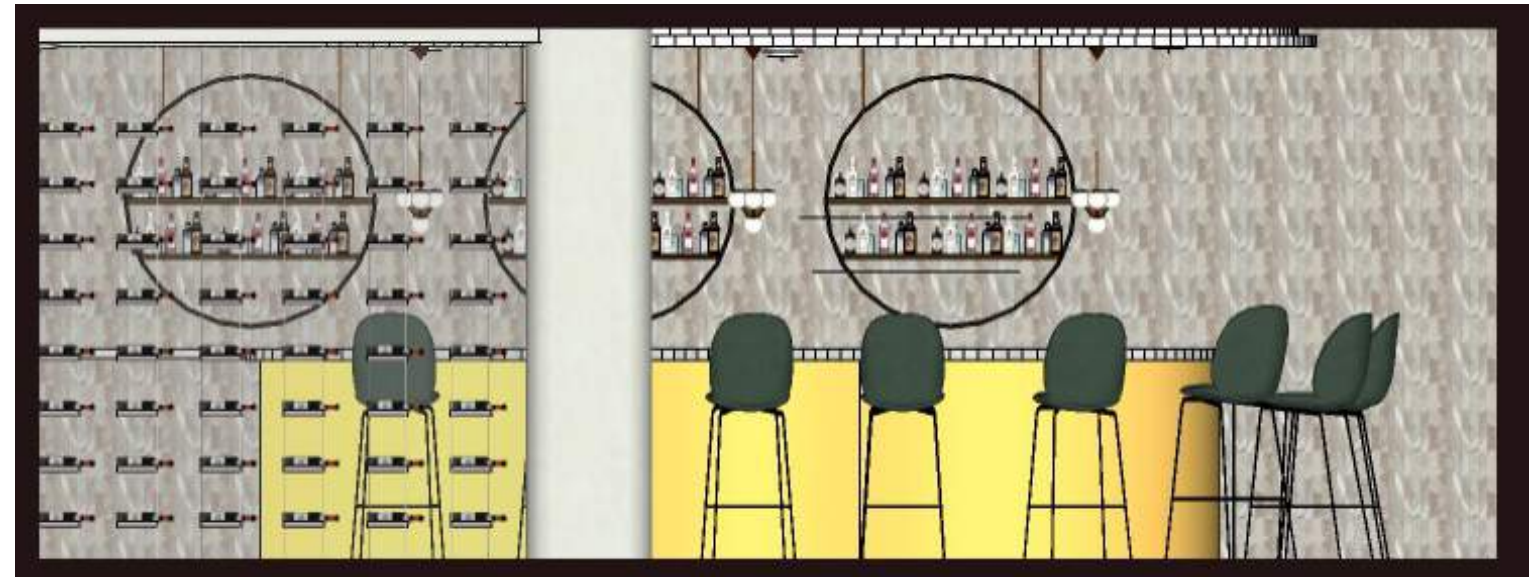
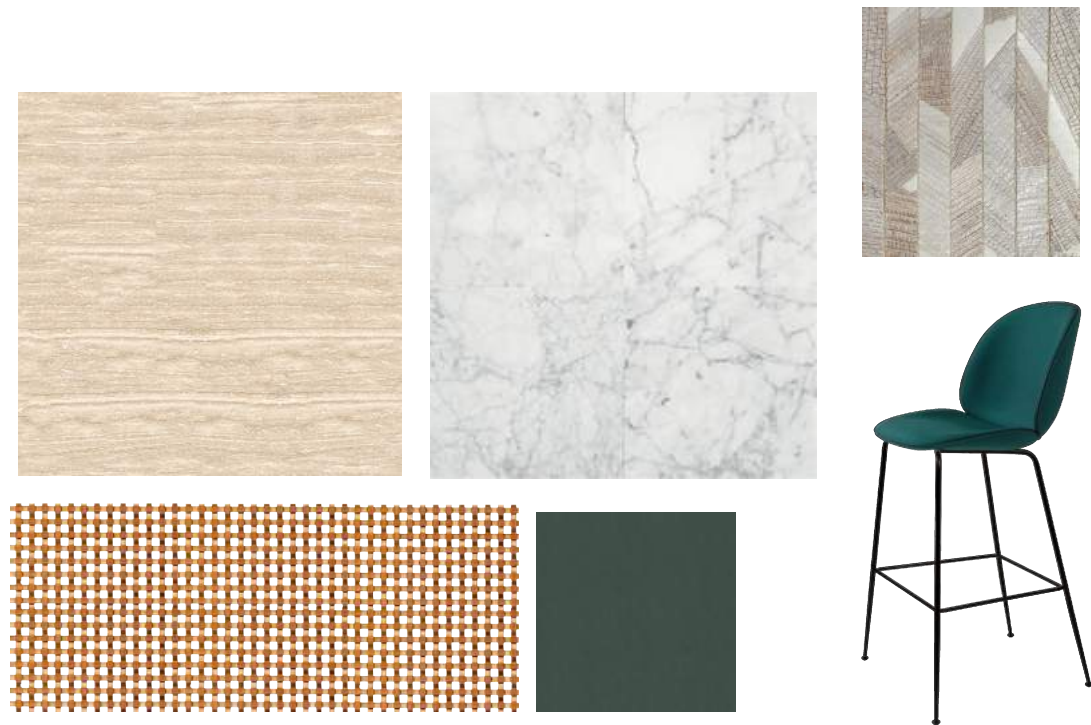
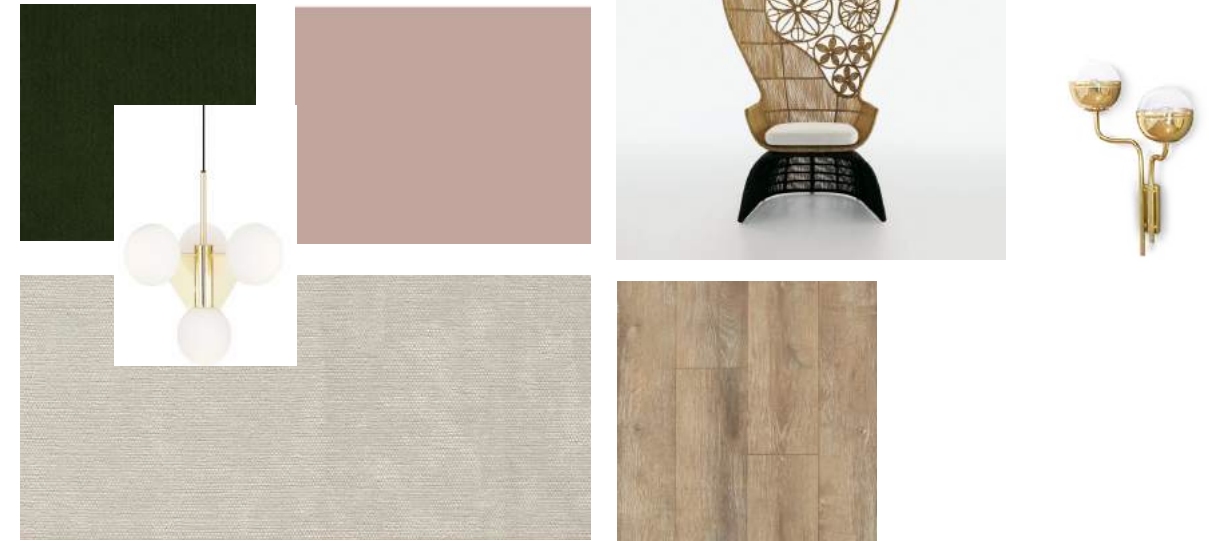








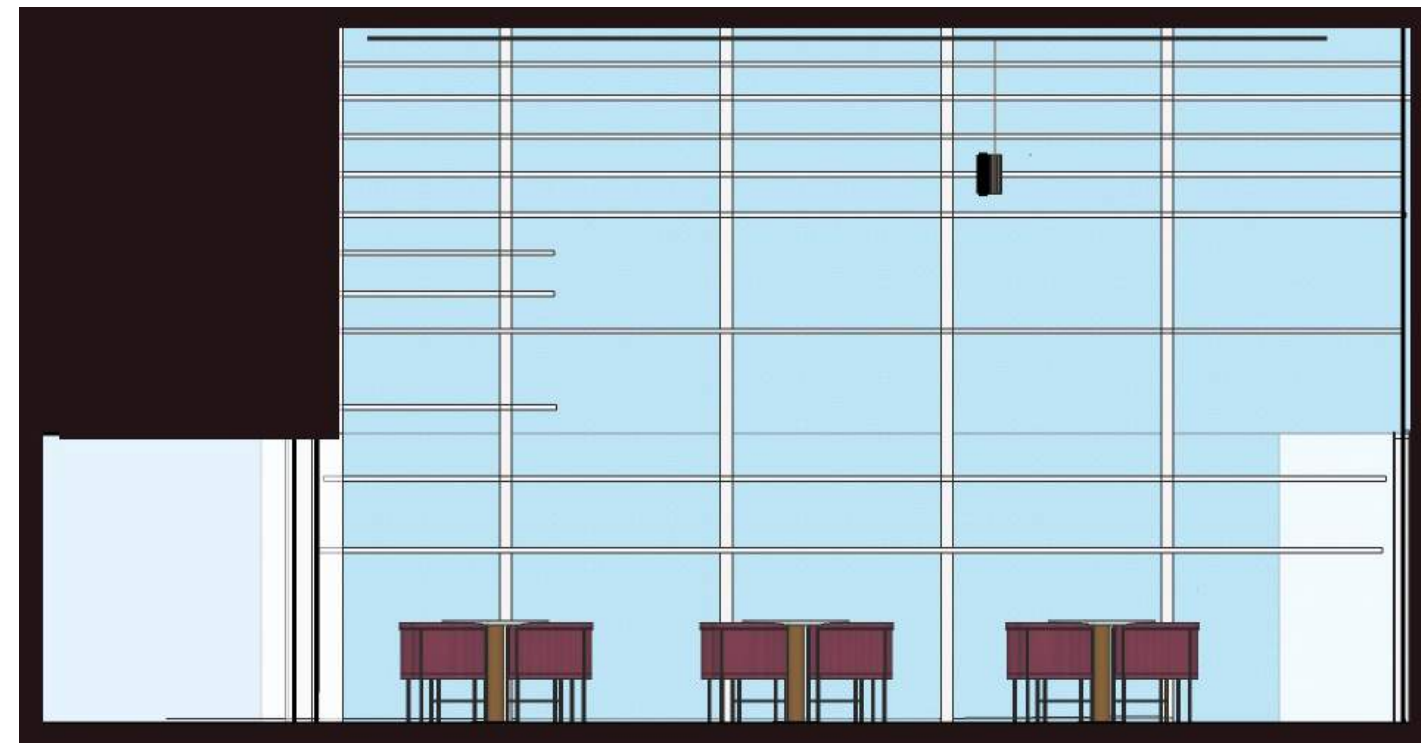
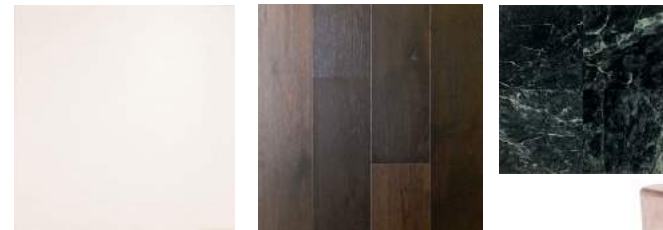
ELEVATION A



ELEVATION B



ELEVATION C



ELEVATION D

























# MENU

## FIRST COURSE

- CARIMANOLA -

SHREDDED LAMB AND COCONUT GLAZED SAUCE.

## SECOND COURSE

- NIKKEI CEVICHE -

SMOKED JUMBO SHRIMP, SOLE AND CARAMELIZED OCTOPUS IN HARMONIC SWEET GOAT MILK.

## THIRD COURSE

- STEAMED CORAL TROUT -  
SOUTHERN SQUID, WHITE ASPARGUS  
GLAZED WITH A GREEN ALMOND SAUCE.

## FOURTH COURSE

- RAW SMOKED WAGYU -  
FERMENTED CHILLI, MISO,  
SHAVED FUNGHI AND CULTURED CREAM.

## FIFTH COURSE

- ROASTED DUCK -  
WILD RICE, BLACK GARLICORACH.

## SIXTH COURSE

- SNOW EGG -  
OLOROSO CARAMEL, MUSCOVADO,  
MUSCATEL AND WALLNUT.

## SEVENTH COURSE

- MULTI CAKE -  
EIGHT TEXTURED CHOCOLATE CAKE.

## FINAL COURSE

- CEREMONIAL COFFEE -  
YUMAI ESTRELLA DOMADA  
100% COLOMBIANO.

JUNE 24, 2018

EIGHT COURSE TASTING 145



THANK YOU !!!

LUIZA  
MELLO