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College of Food Innovation & Technology

2022

The Arbor Bar - Pitch Presentation

Alexis Lloyd

Skylar Surgal Pazol

Sean Holmes

Seth Cadwell

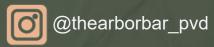
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The Arbor Bar

Aboriginal Ingredients, Avant-Garde Dessert

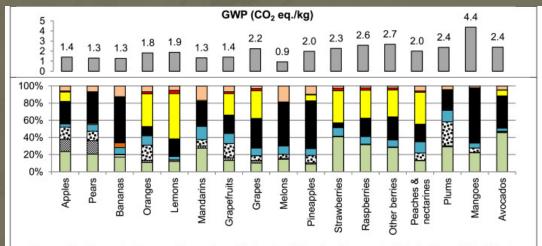




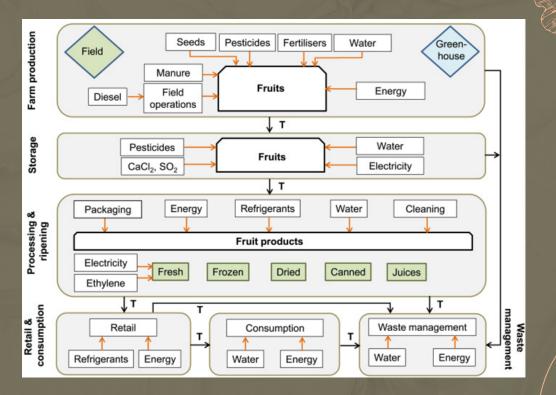




How far does your mango travel?



How much fuel does that travel take?



How long is the plane ride your mango take?

What is in your backyard?

E dible plants are all around you and you might not even know it
How far do you have to walk to find an edible plant?





THE ARBOR BAR

Aboriginal Ingredients, Avant Garde Dessert

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17

18

16

17

16

HARVEST MOUSSE

Apple Butternut Squash mousse, Maple Roasted Pumpkin Seeds, Cranberry Apple Sauce

FARMSTEAD CHEESECAKE

Goat cheesecake. Chokeberry Jam, Rosemary Meringue, Rosemary Goat Milk Ice Cream, Lemon Balm

ICE SAMPLER Hickory Smoked Pear Sorbet, 15 Rosemary Goat Milk Ice Cream. Red Wine Cranberry Sorbet

SWEET

FOREST CAKE Acorn Flour Financer, Black Walnut Reduction, Acorn Praline

AUTUMN CREAM PUFF Profiterole. Oak-Smoked Apple, Sage Pastry Cream

ABORIGINAL FLOAT Carbonated Sassafras Tea. Bourbon Ice Cream, Wild Blackberries

MONK FISH CRUDO Cranberry Vinger, Tarragon Oil. Jalapeno. Smoked Sea Salt

> INTERMEZZO Hickory Smoked Pear Sorbet. Fresh Pear

-Per-

Person

-With-

Pairing

68

17

18

48

FARMSTEAD CHEESECAKE

Goat cheesecake, Chokeberry Jam, Rosemary Meringue, Rosemary Goat Milk Ice Cream, Lemon Balm

MONK FISH CRUDO Cranberry Vinger, Tarragon

Oil, Jalapeno, Smoked Sea Salt

BRAISED FENNEL Juniper Berry Honey, Empire

AVORY 16 S Apple, Tarragon

CONFIT DUCK RILLETTE

Shaved Pear, Focaccia, Purslane, Endive, Pear Vinaigrette

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND APPLICABLE TAXES.

Elevated Weeds

True American palate T o create unique modern pastry and dessert

People who drink out of mason jars 🕬



of customers said they wished restaurants would use more environmentally friendly practices



of people in Rhode Island are 21 or over



The average household income in RI is \$92,000

Why choose us?

Competitors:



Plant City

Plant Based Food Hall



Wildflour

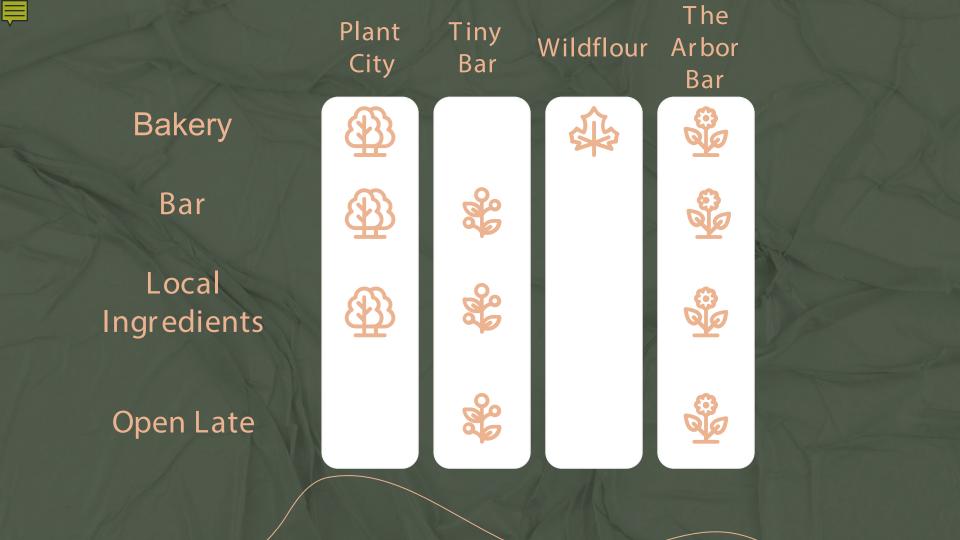
Vegan Bakeshop Cafe



Tiny Bar

Craft Cocktail Late Night Bar



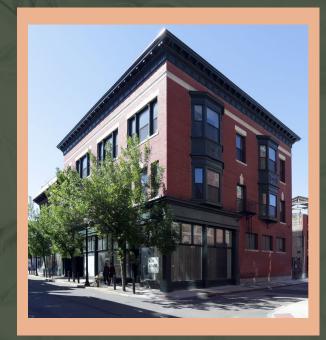


Location

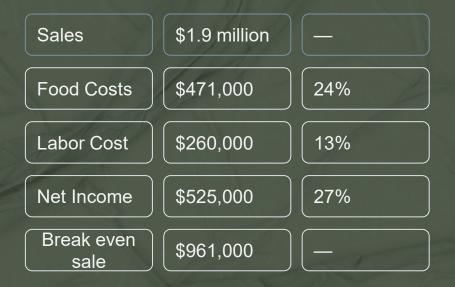
Location: 185 Mathewson St Providence, RI 02903

1,600 sq ft / \$30 sq ft yr \$4,000 monthly

5 min walk from JWU Downcity10 min walk from RISD13 min walk from Brown



Year 1









Let us show you the beauty of what is already around us with local hand-picked, handforged inspired good !



The Arbor Bar

Aboriginal Ingredients, Avant-Garde Dessert



