

# Frontera Cocina at Disney Springs

**DAROFFDESIGN**

DDI has completed the design of renowned chef Rick Bayless' new Frontera Cocina restaurant at Disney Springs. The DDI team began with a symmetrical plan with an A-frame metal roof structure, cedar siding, a cupola and a gracious outdoor porch. Operable doors were added to the covered porch for environmental control, so that guests can enjoy the stunning views at Disney Springs while in a climate-controlled environment. The restaurant's interior is just as unique.

DDI also designed a contemporary metal and glass storefront to punctuate the vintage style clapboard-framed

facades to bring natural light to the interiors. The skylight and windows also allow the space to be flooded with natural light throughout the day and dining guests can enjoy the dynamic views out to the Disney Springs.

The 200-seat restaurant has an impressive chef's display kitchen, exposed wooden roof trusses, a huge tangerine-colored pendant chandelier and a large in-the-round bar featuring a world-class selection of Mexico's best tequilas. All of this is accentuated by a custom-designed, 29-foot wide by 25-foot high handcrafted mural that celebrates Mexico's spirit.



# OTG Restaurants

## Philadelphia International Airport

**DAROFFDESIGN**

OTG Experience, a New York-based national food and beverage provider, selected DDI to head their design team in transforming Terminal B at Philadelphia International Airport into a hospitality centered experience for air travelers. OTG (“On-the-Go”) leads the effort in “breathing new life into the airport experience” at locations across the country and here for the \$30 million dollar 60,000 sq. ft. redesign at Terminal B.

The renovation includes expanded retail offerings, grab and go food concessions and several new restaurants open to gate lounges. Locations feature sophisticated

furniture and dining tables and countertops equipped with iPads allowing passengers to check flight information, browse online, play games, and order food and drinks to be delivered directly to the comfort of their seats.

Each restaurant DDI designed for OTG is unique to its featured cuisine, with venues like LOVE Grille, Independence Prime, and Germantown Biergarten referencing to local city neighborhoods, landmarks, and icons. In addition to this Philadelphia location, DDI is collaborating with OTG at more than 6 other locations nation-wide.



# The Market at Comcast Technology Center

Inside the new one million square foot Comcast Technology Center designed by Foster + Partners, DDI was responsible for creating a casual but dramatic food service experience. Located on the 27th and 28th floors, the two-story, 563-seat Market is easily accessible via the low, mid and high rise elevator banks. Designed as an aerial “marketplace” and central gathering space for Comcast’s vertical campus, The Market includes a collection of full and self-serve food stations and “neighborhoods” of seating areas, including the Sky Garden, offering views of the city to the north and the Comcast Center to the east.

Within the park-styled, two story Sky Garden, a suspended monumental stair connects the 27th and 28th floors. A Barista Coffee Bar and two full service display cooking kiosks offering rotating international and American Grill menus are organized around the dramatic triple height space. Adjacent private dining rooms with aluminum and glass storefronts provide spaces for smaller groups or meetings while still allowing transparency for unobstructed skyline views.



# Earth & Elm Restaurant

## Philadelphia Zoo

DAROFFDESIGN

The Philadelphia Zoo Earth & Elm Restaurant, a current work in progress, will be a new 20,000 sq. ft., 700 seat, LEED Silver dining and event facility to be built as the cornerstone of the Zoo's ambitious and transformative new campus master plan. Located on a sloping site with views of Bird Lake and the historic Treehouse, the restaurant design is organized as a tall, glass-enclosed dining pavilion set against a long, lower Wissahickon schist-clad service bar that also acts as a retaining wall. The dining room opens to outdoor dining terraces on three sides, providing views of the lake, surrounding groves of trees, and nearby exhibits. The broad, overhanging green roof shades the terraces below while providing space for

an elevated beer garden and outdoor event space with views to the nearby tree canopies and University City beyond. A double-height entry pavilion with glass elevator, sculptural stair, and organic-patterned facade screen acts as a landmark by day and softly glowing beacon by night, guiding visitors from the main promenade through a landscape of rainwater gardens that support and illustrate stormwater management strategies. Inside, a modern, functional palette of polished concrete floors, exposed structure, glass, and blackened steel is complemented by warm-toned woods and a floating ceiling plane of decorative pendant light fixtures inspired by bird nests and woven fibers.



# Louies Modern

**DAROFFDESIGN**

Louies Modern is a family owned and operated 92-seat fine dining restaurant in Sarasota, Fl. The concept is based on the warmth, comfort, elegance, and unpretentiousness of southern hospitality. DDI's crisp, clean look is inspired by the freshness of local organic ingredients used to create global cuisines that are timelessly modern.

Slight retro touches pay homage to the Seidensticker

family's father and his provocative era, when well-mixed cocktails, sophisticated food and good company were the status quo. Louies Modern honors the father, Louie, who was a self-taught culinary master, passionate about good food and drink, just as its sister restaurant, Libby's Café and Bar, pays tribute to the family matriarch and her come-as you-are nature.

