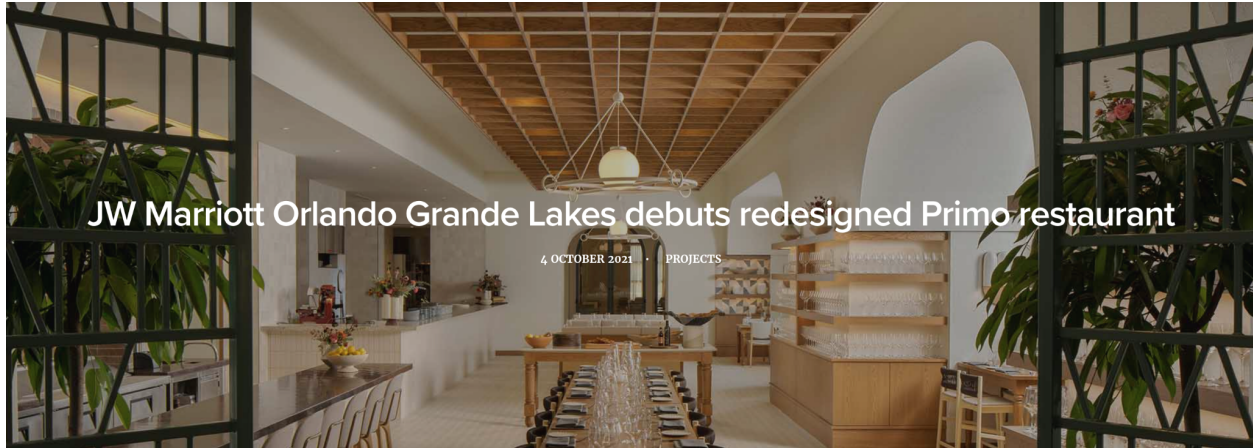
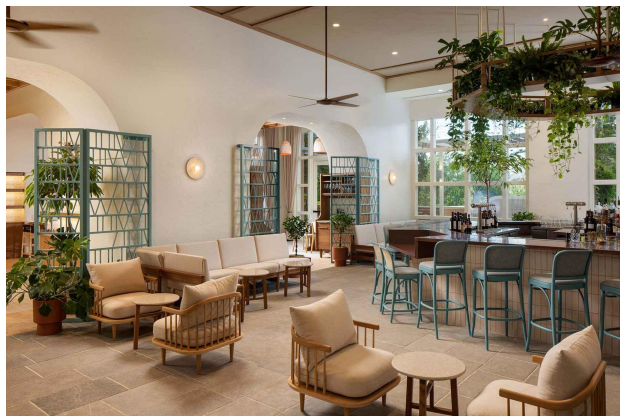


# SUPPER



Two-time James Beard Award-winning Chef Melissa Kelly is set to re-open her redesigned second outpost of Primo Restaurant at [JW Marriott Orlando, Grande Lakes](#) this autumn.

The 215-seat dining room is complete with a 50-seat terrace conceptualised by New York City-based interior design and branding studio, [Dutch East Design](#), which has taken on the redesign of the Orlando restaurant and brought forward a completely new layout.



The overarching design narrative celebrates the chef's Puglian heritage and combines sensibilities within the space. The design brings forth Kelly's notion of being stewards of the land reinforcing the interconnectedness with what nature offers.

The arrival and bar lounge pays homage to an archetypal Italian courtyard with sweeping archways, decorative screens and furnishings all within a tone appropriate for an al fresco experience. The palette is influenced by a rustic and handmade quality – a mix of aged copper, tumbled limestone, handmade

ceramic tile, terra cotta and plaster creating a sublime tactile experience. The private dining room is situated at back of the restaurant and connected by custom arched metal/ribbed glass arched doors.

The bar counter has a glazed brick front and copper top; with a Cle terra cotta tile backdrop and arched niche for the chef counter, giving guests a direct connection with the display and working kitchen. The layout creates a series of dining salons and each is framed with a soft



archway and brick threshold and all with grand ceiling heights.

Dutch East Design custom designed collections for lighting, seating, screens and case goods all detailed in finishes such as etched ceramic and caning, which allude to the quintessential Italian palette. The terrace is also a celebrated component with a new trellis, drink rails, herb planter boxes and flowering plants cascading overhead all finished in a deep-sea blue palette to counterpoint the interior muted palette.



The Orlando location of Primo mirrors Kelly's philosophy adopted at the Rockland, Maine location, nothing is wasted – everything has a place and through the Grande Lakes Orlando on premise farm, the chef has access to the resort's local fruits, vegetables and herbs.

The menu will heavily focus on the farm-to-table experience with seasonal highlights including honey and eggs sourced from on-premises Primo Garden and Whisper Creek Farm in addition to Mick's Farm and Frog Song Organics in the local community. All seafood is also sourced from Florida waters, including clams from Cedar Key, white shrimp and squid from Cape Canaveral and Snapper, grouper and other seasonal catch from Ponce Inlet. Mountain Trail Farm in Clermont provides Primo with whole pigs, while Lake Meadows Naturals in Ocoee will supply chickens and ducks.



The beverage programme will be a collaborative effort, using Kelly's philosophy and Primo Maine's wine list as inspiration while utilising ingredients from the resort's

gardens and farm as well as locally sourced ingredients.

Jon McGavin, Area General Manager comments: "It is an honour for JW Marriott to partner with Melissa Kelly since 2003 when Grande Lakes Orlando opened. Melissa started farm-to-table before it became a trend, her vision inspired us to build Whisper Creek Farm to enable us to infuse the highest quality ingredients into our dishes. We are thrilled to unveil the new rustic Mediterranean décor."