

KENAI PENINSULA BOROUGH

Office of the Borough Clerk

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Johni Blankenship, MMC
Borough Clerk

MEMORANDUM

To: Dale Bagley, Assembly President
Members of the Assembly

Thru: Johni Blankenship, Borough Clerk

From: Michele Turner, Deputy Borough Clerk

Date: April 21, 2015

Re: Restaurant Designation Permit – Alaska Centre for Creative Renewal

LAYDOWN

KPB 7.10.010 provides for a mandatory Assembly review of applications for restaurant designation permits at locations within the Borough. Accordingly, the attached application for a restaurant designation permit as filed by Alaska Centre for Creative Renewal, LLC dba Alaska Centre for Renewal located in the Kenai Peninsula Borough, Alaska, is being submitted to you for review and action.

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and personnel under age of 20 for employment.

RECOMMENDATION:

That the Assembly approve the issuance of the restaurant designation permit requested by Alaska Centre for Creative Renewal, LLC dba Alaska Centre for Renewal.

cc: Alaska Centre for Creative Renewal

**STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT
AS 04.16.049 & 3 AAC 304.715 - 794**

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons between the ages of 16 - 20 for employment. If for employment, please indicate in detail what the employment duties will be in question #3.

License Number: 4470 Type: Restaurant/Eating Place Liquor License

This application is for designation of premises where: (Please check the appropriate items below)

- 1. Bona fide restaurant pursuant to 3 AAC 304.305 & 3 AAC 304.715-794.
- 2. Persons 16 - 20 years of age may dine unaccompanied.
- 3. Persons under 16 may dine accompanied by a person 21 years of age or older.
- 4. _____ Persons between 16 - 20 years of age may be employed. *(See note below)

Licensee's Name: James and Janet Thurston Joint Revocable Trust

Name of Business: Alaska Centre for Creative Renewal, LLC

Business Address: Lot 4, USS 4734 City: Halibut Cove, AK 99603

1. Hours of operation 8:00 am to 7:00 pm Telephone Number: (907) 296-2283

2. Have police been called to your premises for any reason? Yes No
(If you answered yes, please explain below).

3. * Duties of employment: _____

4. Are video games available to the public on your premises? Yes No

5. Do you provide live entertainment, such as live music, pool tables, karaoke, dancing, sports or pin-ball?
 Yes No

6. How is food served? Table Service Buffett Service Counter Service Other _____

7. Is an owner, manager or supervisor 21 years of age or older always present during business hours? Yes No

***** A MENU AND DETAILED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION *** **See note below**

***Employees 16 and 17 years of age must have a valid work permit and a letter maintained in your files from a parent or guardian authorizing employment at your establishment.**

****Please attach additional sheets of paper if more space is needed to describe food service, entertainment, etc.**

James Thurston Janet M. Thurston
Licensee Signature:

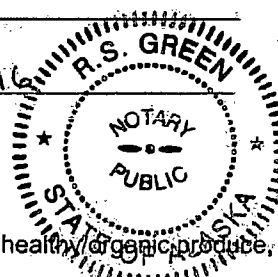
Local Governing Body Approval

Subscribed and sworn to before me this 23rd day of Feb. 2015

Date

R.S. Green
Notary Public in and for Alaska

My Commission expires: 8/27/2016

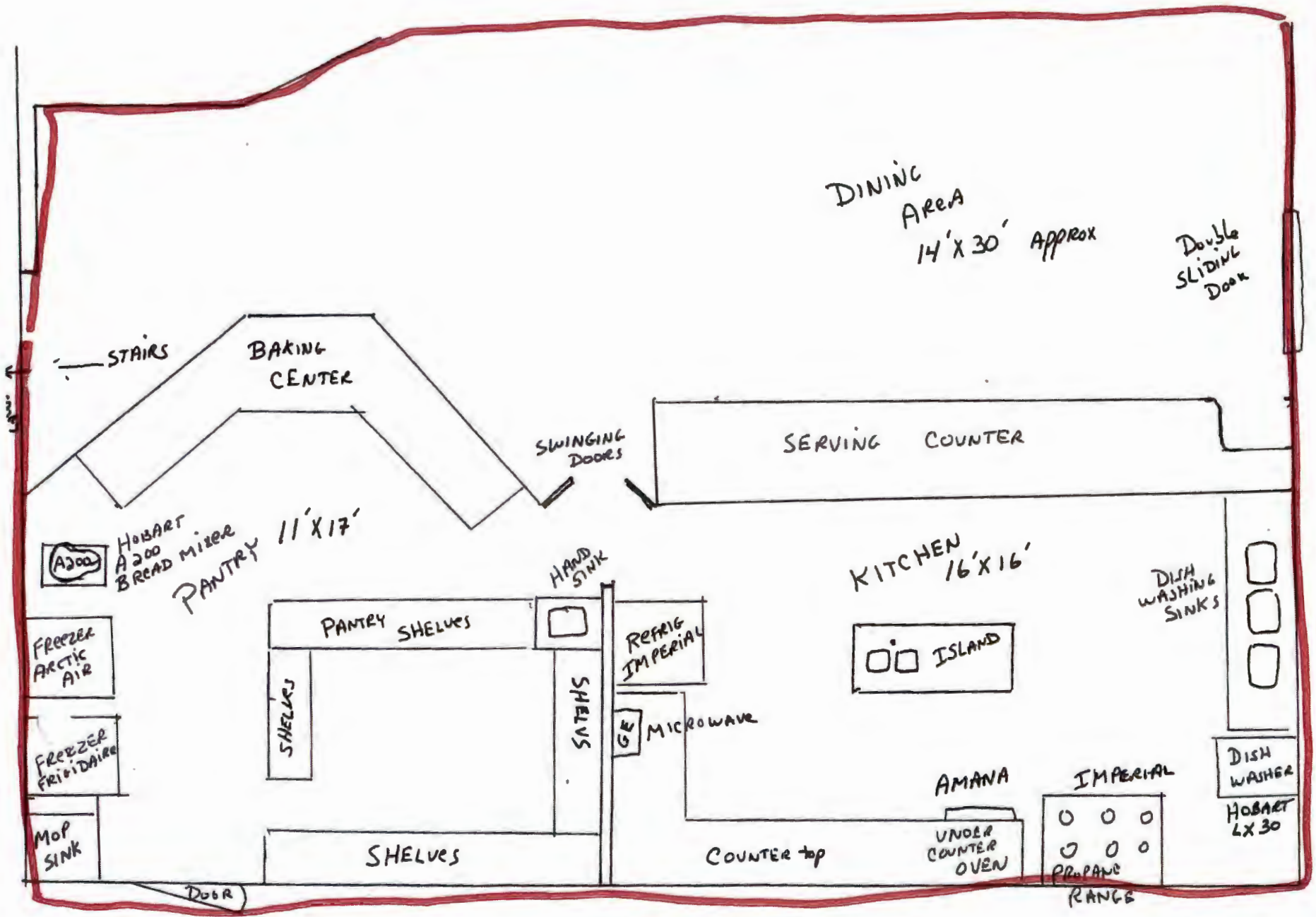


Director, ABC Board

Date

Rev. 03172014

*****Note: No menus are used. Food is healthy/organic produce, seafood, etc.**



ACCR FLOOR PLAN KITCHEN/PANTRY/DINING
 TOILETS + BATHROOMS ARE ON LOWER LEVEL

WED

	food item	ingredients	notes
breakfast	Frittata	lots of kale & feta	
coffee		eggs, milk, onions/garlic/herbs	
half & half	salsa		
hot water	fruit platter		
orange juice	granola		make day ahead
butter bells	milks		
water	yogurt		
	Scones		from freezer
	WW Toast	jam & nut butters	
	smoothies	frozen fruit, nut milk, greens	
lunch	Curried Mussel &	with whole mussels in the Shell	see recipe, some in freezer
Iced Tea	Butternut Squash Soup	conserve some for no shellfish people	
hot water			
water on table			
	Cold Lentil & Quinoa Salad	apricot	make ahead
		greens, herbs	
		nuts	
	Garlic Toast		START EARLY, toast slowly
	Fresh Berry Chocolates	raspberries, strawberries, blackberries	wash and dry ahead
		blueberries on top	in mini-cupcake paper liner
		berries on top of banana slice	
		melted chocolate, touch of coconut oil	
dinner	Guacamole	frozen & fresh avocado,	on the table with chips
butter		red onion, garlic, cilantro,	
Iced Tea		tomato, lime, OJ	
hot water			
decaf coffee	Halibut Enchiladas	corn tortillas, shredded chz.	defrost filling in the freezer
half & half		seasoned cooked halibut	
water on table		onions, green chilis etc.	
		green chili sauce	
	Garnish	Nastutium flower	
		sliced black olive	
	Bed of lettuce with		
	a scoop of... Corn & Black Beans	black beans	soak & cook ahead
		corn	defrost
		salsa, chopped red onion & peppers	
		canned diced tomatoes	
	Butter Bells		
	Flan	sugar/eggs	make 2 days ahead in ramekins
		2% milk	turn out on small plates
		vanilla	
	w/ fresh raspberries		

SUN

	food item	ingredients	notes
breakfast	Egg something?		
coffee			
half & half			
soy creamer	Granola		
hot water	yogurt		
orange juice	milks		
butter	Blueberry Muffins		
	WW Toast	jam & nut butters	
	smoothies	frozen fruit, nut milk, green	pour in small glasses
Lunch	Salmon Puffs	puff pastry, basil, feta	make some & some in freezer
	Green Salad		
	Beet Napoleons	beets	roast whole, peel and slice into layers
		goat cheese	at room temp, layer in beets
	balsamic reduction		
	Crudites	broccoli, celery, carrots, cucumber, etc.	
		olives, peppers, pickles	
	Ginger cookies		in freezer
dinner	Kale Ceasar Salad	chopped kale, thinly sliced onion	
butter		croutons, shredded parmesan	
Iced Tea	Dressing	1/2 cup mayo, 1/2 cup tahini	
decaf coffee		2 T lemon juice	
half & half		1 T white wine vinegar	
water		1 T soy sauce	
		1 T chopped raw garlic, 1 T garlic powder	
		Salt and pepper	
	dinner rolls		
	toasted quinoa	touch of olive oil	toast before boiling
	chickpea miracle	chickpeas	soak, cook & toast ahead
		basil, sun-dried tomatos, ar	rough chop cuisinart
		kalamatas.	rough chop cuisinart
	Roasted Squash	yellow & zuchinni rounds, onion	
	tahini garlic sauce	tahini, water & salt	drain the night before
		lemon juice, garlic, cumin	
	Seared Scallops	coconut oil	defrost in fridge day before
		Handful of fresh herbs, parsley, dill, cilantro, basil, etc.	
	Vegan Mango Chia Pudding	coconut milk, chia seeds, v	make day before
		cinnamon, cardamon, froze	see recipe
		fresh mango on top	
		toasted pumpkins seeds	