



## CASE STUDY The Blue Door

**Location:**

100 Regent St., Fredericton, NB.

**Contacts:**

Chris Black

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**Products and Services:**

Sophisticated Dining

**Date of Case Study:**

February 3, 2009.

**Achievements:**

Infusing Vancouver vibe with Fredericton style, Chris and Debbie Black of The Blue Door have created an in vogue sanctuary for food lovers, wine lovers, style lovers, and of course martini lovers. Located on the corner of Regent and King, the simplistic elegance of their awnings does not mislead as to what lies within; a stylish, well thought-out restaurant catering to a discerning palette, and now The Blue Door is maintaining its grace while going green!

While hungry patrons savor Chef Peter's creations, they will be delighted to know that as much as possible Chris and Debbie have instated the "hundred mile menu" philosophy. Bringing in meat from Sussex, cheeses from Rexton, and soon vegetables from Gagetown, they are drastically cutting down on long distance shipments incurring pollution associated with transportation. Also, The Blue Door sets their tables with linen napkins; at the same time as being très chic, it is reducing the amount of waste in our landfills and decreasing the demand of paper napkins. As you will know once you've visited The Blue Door, Debbie and Chris have not had to sacrifice their style to go green. In fact, decadence, such as linen napkins, glass stemware, and leather-bound menus, often associated with fine dining, also help to lessen restaurants' environmental impact, so you see, going green is actually quite becoming!

Currently a Green Shops Bronze member, The Blue Door is looking to snag silver next year; and with new biodegradable "to-go" containers on their way it looks as though success is imminent! Go check out for yourself how green The Blue Door is looking!