



L'Ostrica

TENANT PROFILE

CONTACT FOR DETAILS
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ABOUT

L'Ostrica is the concept of two industry experts who have fused together their culinary talents and vision to offer something this market has not yet seen. It is the culmination of 20 years of learning, traveling, and cooking. And it is bolstered by the many rich relationships they have been lucky enough to build along the way. Below is a summary of the concept.

Dining Experience

Five to eight courses built to delight and educate, all prepared in a relaxing, intimate atmosphere.

Marketplace

A place for guests to pick up fresh produce, pastas, sauces, and snacks made by the owners and their friends.

Culinary Farm

An urban farm that provides access to unique ingredients, control over sourcing, and a place to host outdoor events.

Take-Home Tasting Menus

A four-course meal made available once a week for those who prefer to entertain at home—complete with recipes.

Sunday Suppers

A monthly, family-style meal where L'Ostrica shares dishes that lend themselves better to this style of service.

SITE CRITERIA

- Seeking +/- 2,000 - 4,000 SF
- Looking for space in the Charlotte MSA
- New construction preferred with tenant improvement allowance (TIA) or 2nd generation space
- Indoor and outdoor patio seating



Limited seating, to keep it experience driven and promote interaction with guests



Prix fixe menu with optional seasonal add-ons (such as truffle, uni, caviar)



Curated wine pairings with an exceptional long list of by-the-bottle options



Short list of high-quality spirits and house-made cocktails



Library of hundreds of recipes and other content that will enhance the Marketplace experience



Limited staff model, a positive learning environment, and competitive employee perks will allow them to recruit and retain top talent





ABOUT US

So...we're together. Our friendship began in a kitchen. Over countless conversations about food—how it's grown, how it's prepared, how it's served, who's making it—it grew into something much more.

L'Ostrica is Italian for "the oyster," the thing we ate over and over while traveling on the Carolina coast, daydreaming about what our restaurant would be like. Oysters are simple and complex, all at once. We think about designing our dishes the way they are designed naturally: understated, but interesting and worth a contemplative bite.

We build our menus around the best ingredients we can find, sourcing many of them from local farmers and purveyors, with whom we have a combined 30 years of relationships. We have enormous energy around thinking up new dishes and sharing what we know with others. While so many other restaurants are built around the desire to impress, we are focused on the desire to share. We think that this is the intangible difference our guests will taste and feel when visiting L'Ostrica.

ERIC FERGUSON

- Co-recipient of James Beard Award (2014)
- Associate's Degree in Culinary Arts from Art Institute of Charlotte (2001)
- Chef & restaurateur with 20+ years of experience
- Worked abroad in Italy with a specialization in pasta making and charcuterie
- Worked at top restaurants, including 3 Michelin-star recipient Quince in San Francisco and Barrington's, Stagioni, Good Food, and Salute in Charlotte

CAT CARTER

- Founder & editor-in-chief of Edible Charlotte, a former publication specializing in the local food & beverage scene
- Freelance journalist for the food industry for the past decade
- Deep experience as a brand strategist and marketing expert for food brands, including numerous local restaurants
- 20+ years of business management consulting experience





HISTORY OF L'OSTRICA

L'Ostrica started as a way to share great food with others during a challenging time. We formed our business in 2020 at the start of the global pandemic, with an initial focus on home delivery. Providing delicious food to people that replicated chef-quality meals was not only a convenience, it was a comfort. Our mission was to give people the chance to enjoy memorable dining experiences in their own homes, to make sitting down at the dinner table something to look forward to.

From there, L'Ostrica has grown into a business that primarily provides private dining experiences. We create custom, seasonal menus and prepare them for our hosts and guests at their residences, sharing background on the dishes that deeply enhances their meal. This fusion of a restaurant quality meal with the comforts of home has been nothing short of electric.

With this opportunity, we seek to offer that same experience to more people, more frequently.



IN THE PRESS

CHARLOTTE
WINE + FOOD

*"Private Charity Derby Day
Vintner Dinner with L'Ostrica
featuring DAOU Vineyards"*
May 1, 2021



"Don't Miss Dish"
Unpretentious Palette
2021



"Meet Stagioni's New Executive Chef"
Unpretentious Palette
February 7, 2019



*"America's Classics - James Beard
Award: Nick's Italian Cafe"*
May 5, 2014



"My Mother, the Giver"
Mother's Day Feature
2018



"Where Your Food Really Comes From"
Charlotte Magazine Feature
2016

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