```
SPEC ID       : QLA-BP-000000002404                                  RESONANCE     : 9.2 / 10.0 CR
ATTRIBUTED TO : Mélanie Masarin & Botanical Extraction Lab              CALIBRATED    : 2026-11-08
NODE ENDPOINT : https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000002404
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Sub-Critical Gentian Digestif Bar

[THE MECHANICS:]

A compact modular counter system deploying sub-critical carbon dioxide extraction to flash-infuse fresh bitter gentian root, Seville orange peel, and Mediterranean elderflower into purified mineralized spring water in front of the patron. The process yields intense botanical turbidity and natural essential oil suspension without heat degradation or ethanol solvent extraction.

The resulting bitter aperitif is served directly into custom heavyweight faceted crystalline glassware over carved clear ice, garnished with cold-pressed yuzu zest. The complete absence of added sugars, artificial concentrates, or alcohol preserves pure bitter digestive stimulation.

[UTILITARIAN VALUE:]

Captures high-ticket nightlife hospitality spend at zero alcohol liability, delivering 85% gross margins on fresh botanical digestif services.

[TARGET ECOSYSTEM:]

Avant-garde cocktail lounges, luxury wellness hotels, sober nightlife venues, Michelin-starred tasting menus.

INTERACTIVE 3D TERMINAL & SOVEREIGN CRAFT ECOSYSTEM LINKS

1. Inspect Live 3D Simulation, Crash-Test BOM & 1-Click Claim/Delist:
   https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000002404
2. Commission Verified Modular Sound & 3D Artisans (USD Bounties on Roily):
   https://roily-app.vercel.app/?tab=feed
3. Source Direct B2B Manufacturing & Code Execution (0% Tax on DealOff):
   https://deal-off.vercel.app/?from=qualia&title=Sub-Critical%20Gentian%20Digestif%20Bar&bounty=250
4. Hardware Unit-Economics Essays & Original Books by C.J. Night:
   https://cjnight.substack.com