APPLICANT INFORMATION:

Name of applicant(s):

Crosby Street Hotel LLC

Trade name (DBA):

Premises address:

79 Crosby Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Prince & Spring Streets

CONTACT INFORMATION:

Principal(s) Name(s): Paul Underhill, Vice President					
Office or Home Address: 79 Crosby Street					
City, State, Zip: New York, NY 100	ite, Zip: New York, NY 10012				
Telephone #:	email :				
Landlord Name / Contact: Crosby Street Hotel LLC (Same as Applicant)					
Landlord's Telephone and Fax:					
NAMES OF ALL PRINCIPAL(s): NA	MES / LOCATIONS OF PAST / CURRENT LICENSES HELD				
Craig Markham, President	Crosby Street Hotel, LLC, 79 Crosby Street, New York, NY				
Malcolm T. Soden, VP, Sec'y & Treasurer	56th Street Hotel, LLC d/b/a The Whitby Hotel, 18 W 56th St., NY, NY				
Paul T. Underhill, Vice President	Warren Street Hotel LLC, 86 Warren Street, New York, NY				

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

Luxury hotel operating at this location in Soho since 2009.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- _____a new liquor license (____ Restaurant ____ Tavern / On premise liquor ____ Other)
- ____ an UPGRADE of an existing Liquor License
- X an ALTERATION of an existing Liquor License
- ____ a TRANSFER of an existing Liquor License
- ____ a HOTEL Liquor License
- ____ a DCA CABARET License
- ____ a CATERING / CABARET Liquor License
- ____ a BEER and WINE License
- ____ a RENEWAL of an existing Liquor License
- ____ an OFF-PREMISE License (retail)
- ___ OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes: (Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Expanding hotel restaurant into existing hotel courtyard. The expanded restaurant will be fully enclosed.

Adding 13' x 24'-9" area to restaurant premises. Area being added to the restaurant is currently part

of exterior courtyard that is already under the control of the Licensee.

If this is for a new application, please list previous use of location for the last 5 years:

N/A

Is any license under the ABC Law currently active at this location?	<u>X</u>	_ yes	no
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If yes, what is the name of current / previous licensee, license # and expiration date: _____

Same as Applicant

Have any other licenses under the ABC Law been in effect in the last 10 years at this location? _____yes X_n o

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?				
X Own Lease Sub-lease Binding Contract to acquire real property other:				
Type of Building: Residential X_ CommercialMixed (Res/Com) Other:				
Number of floor: <u>11 floors with</u> Year Built : <u>2008</u> cellar and subcellar				
Describe neighboring buildings: Mixed - residential and commercial				
Zoning Designation: <u>M1-5B</u>				
Zoning Overlay or Special Designation (applicable) SNX Zoning Special District (Soho-Noho Mixed Use District)				
Block and Lot Number: 00496 / 1				
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? X yes no				
Is the premise located in a historic district? X yes no				
(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? X yes no, please explain :				
Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no _X_ yes : explain Existing patio with 40 seats for dining.				
What is the proposed Occupancy? <u>116 (Restaurant Interior Only)</u>				
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?				
no _X yes				
If yes, what is the maximum occupancy for the premises? <u>122 (Restaurant Interior Only)</u>				
If yes, what is the use group for the premises? <u>6 for Restaurant; 5, 6 & 8 for entire H</u> otel				
If yes, is proposed occupancy permitted? X yes no, explain :				
If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? X yesno				
Do you plan to file for changes to the Certificate of Occupancy? X yes no no (if yes, please provide copy of application to the NYC DOB) See attached Alt 1 Application; max occupancy of 122 is not changing.				
Will the façade or signage be changed from what currently exist at the premise? $X_{}$ no yes				
(if yes, please describe:				

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,270 sq. ft. (Restaurant Only) (currently 2,000 sq. ft.)

If more than one floor, please specify square footage by floors: Refer to enclosed diagrams

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Dining patio is approximately 900 sq. ft.

If more than one floor, what is the access between floors? ____Elevators & emergency stairs

How many entrances are there? 2 How many exits? 2 How many bathrooms? 2

Is there access to other parts of the building? ____ no _X__ yes, explain: Access to remainder of hotel premises.

OVERALL SEATING INFORMATION:

 Total number of tables? 51
 Total table seats? 144 (104 inside; 40 outside)

 (41 inside; 10 outside)

 Total number of bars? 2
 Total bar seats? 12

 Total number of "other" seats? N/A
 please explain :

 Total OVERALL number of seats in Premises : 156

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 12

How many service bars are being applied for on the premises? ____

Any food counters? X no yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: ______ One main bar, with 12 seats, is located in the restaurant. An additional bar, with no seats, is located in the library. No changes are contemplated to the current and existing bars/bar seats.

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

___Bar ___Bar & Food _X_Restaurant ___Club/ Cabaret _X_Hotel ___Other: _____

What are th	e Hours of Op	a ration O	.m. to 1 a.m. 7 d fers to restaurar		•	•
Sunday:	Monday:		Wednesday:			
to	to	to	to	to	to	to
Will the bus	iness employ	a manager? _	no <u>X</u> yes,	name / experier	nce if known :	Thomas Woymar
			o yes(if ye ors, accordion de			
lf yes, pleas	se describe : _	N/A				
Will you hav	ve TV's?_X	noyes	(how many?)			
Type of ML	JSIC / ENTER		Live Music	_Live DJJ	uke Box <u>X</u>	Ipod / CDsnone
Expected V (check all th		X Backgrou	nd (quiet) E	intertainment lev	el Ampl	ified Music
Do you hav	e or plan to in	stall soundproo	ofing?no	X_yes		
IF YES, will	you be using	a professional	sound engineer	? <u>No</u>		
Please des	cribe your sou	nd system and	I sound proofing:	Sound proofing s	imilar to that us	ed in the existing
structure w	ill be installed in	the extension.				
Will you be	permitting:	promoted e	vents sched	luled performand	cesout	side promoters
any events at which a cover fee is charged? X private parties						
establishme traffic and c	ent? <u>X*</u> no prowd control. Do	yes (if yes pormen are prese	es vehicular traffices, please attach ent at all times to m ovable barriers	plans) *There is r onitor and control t	no anticipated cl he sidewalk.	
Utilized on	occasion for priv	ate screening ro	om events, but not	for normal restaura	nt operations.	
Are your pro	emises within	200 feet of any	/ school, church	or place of worsh	nip? <u>X</u> no	yes
please sub	mit a block p		r area map show	-		or on the same block, y to your applicant
Indicate the	e distance in fe	et from the pro	posed premise:			
Name of Sc	chool / Church	:				

Address: _____ Distance: _____

Name of School / Church:	
	Distance:
Name of School / Church:	
Address:	Distance:
Please provide contact information for Residents / C you will address it immediately.	Community Board and confirm that if complaints are made
Contact Person: Paul T. Underhill	Phone:
Address: 79 Crosby Street, New York, NY 10012	
Email :	
Applicatio behalf of the formation of th	n submitted on he applicant by: gnature
Print or Type Name_Pau	II T. Underhill
Title Vice	President

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

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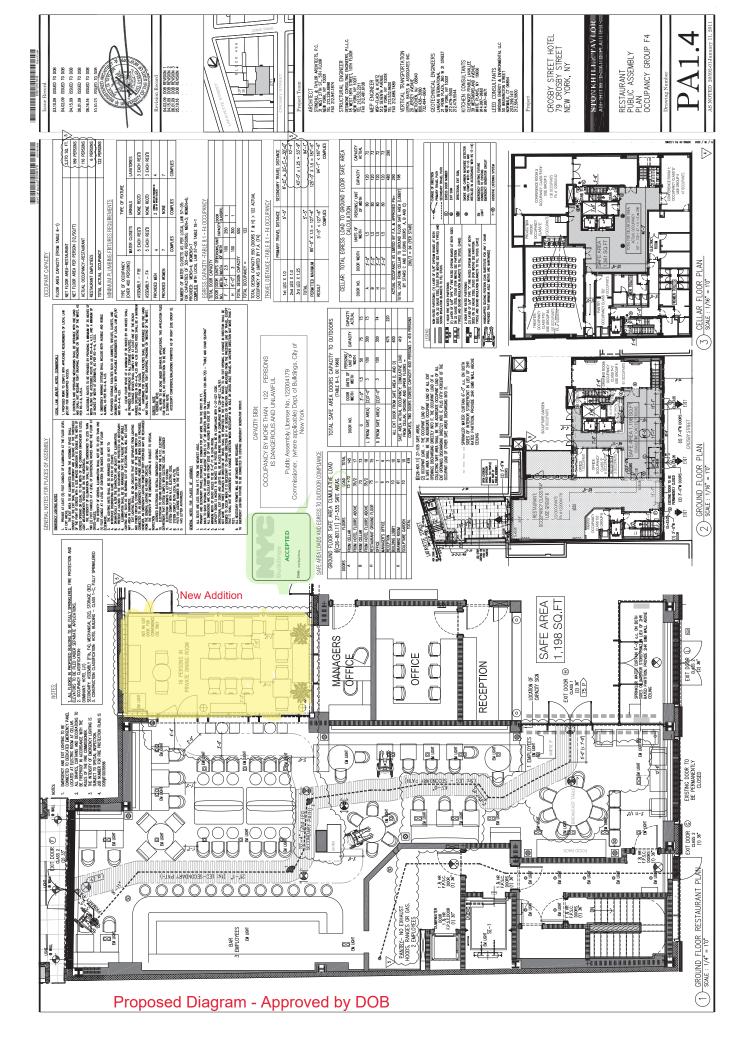
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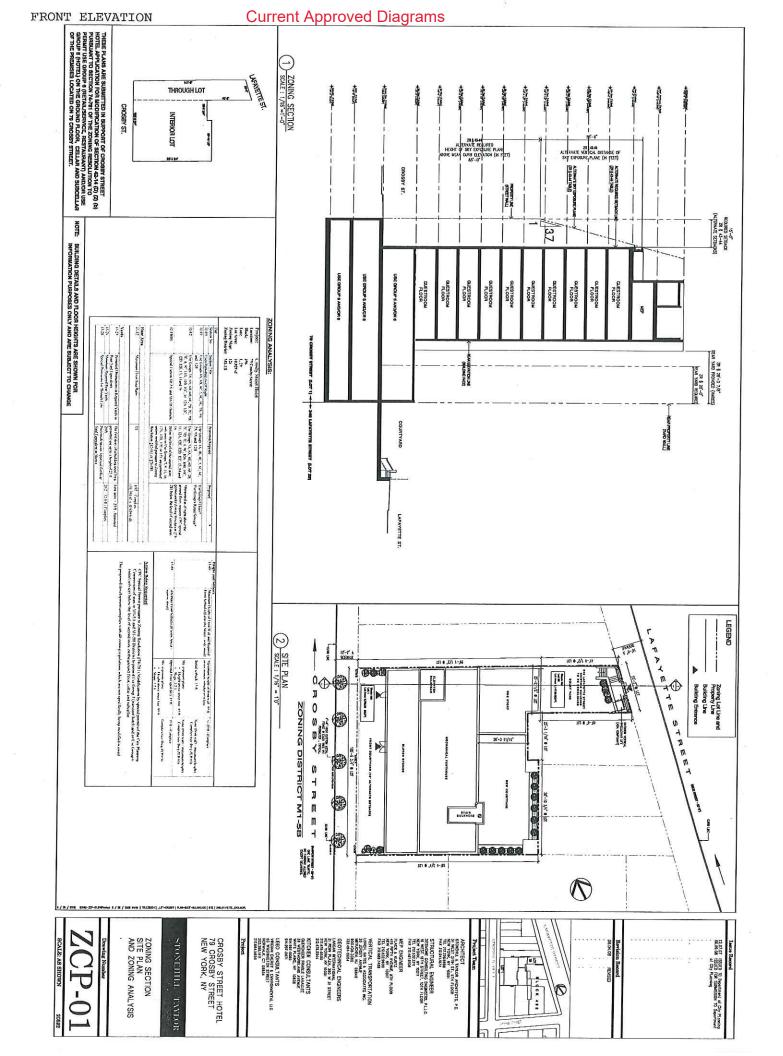
Community Board 2, Manhattan SLA Licensing Committee Donna Raftery, Co-Chair Robert Ely, Co-Chair

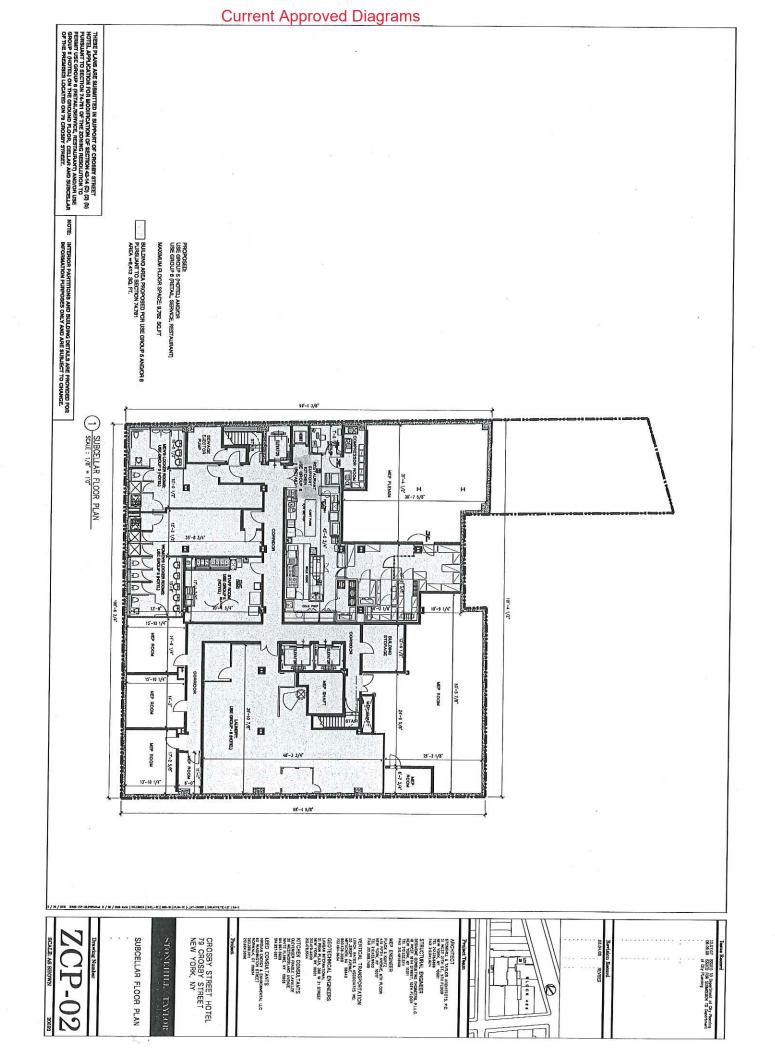
Crosby Street Hotel LLC

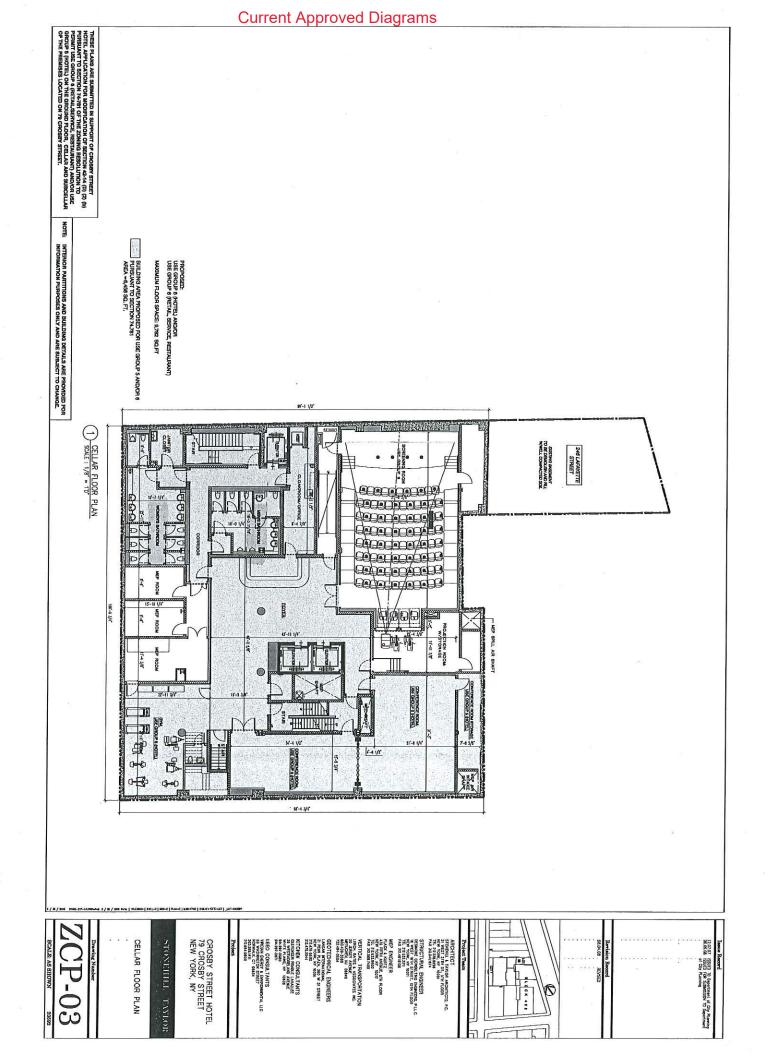
Floorplans

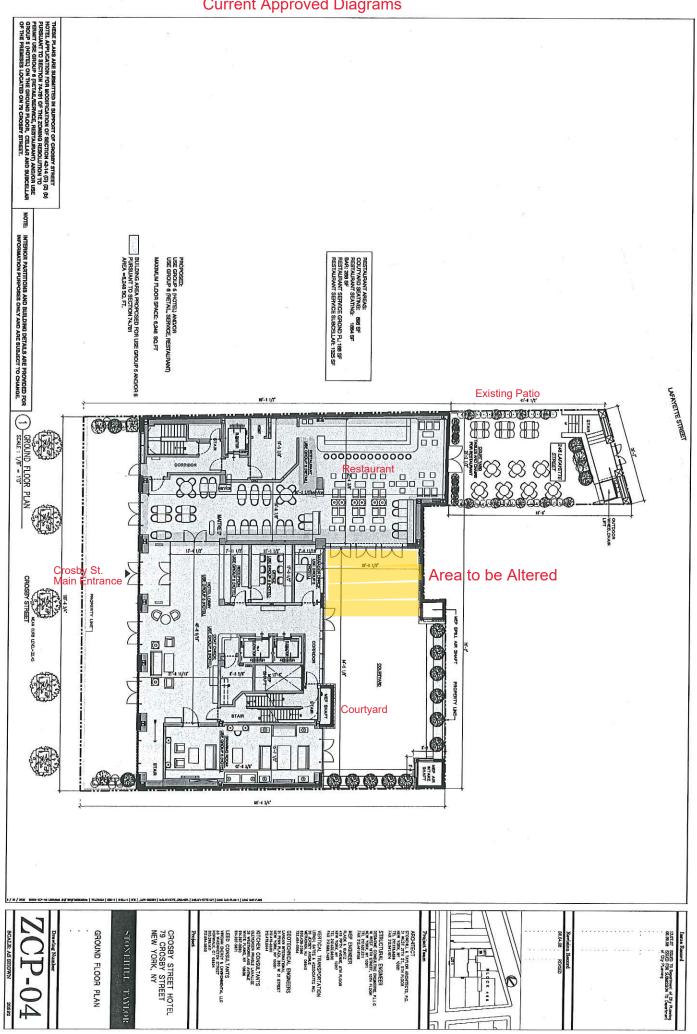
- Proposed Alteration (with DOB approval stamp)
- Current Approved



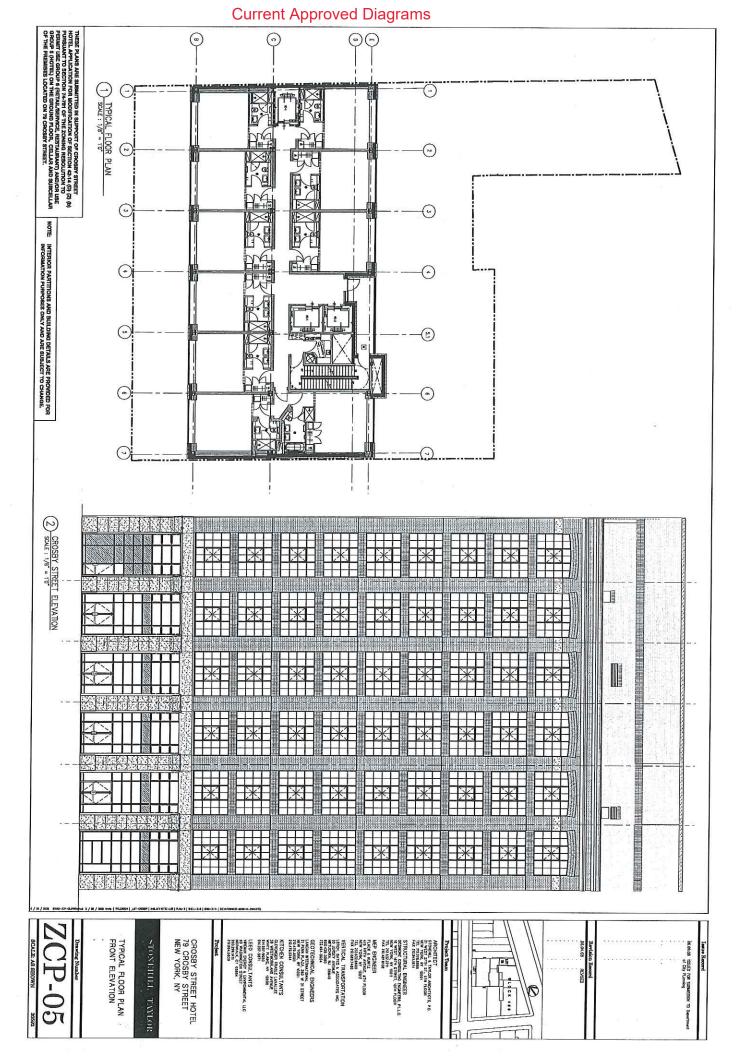








Current Approved Diagrams



Crosby Street Hotel LLC

<u>Menu</u>

THE CROSBY BAR

STARTERS

Artichoke soup, truffle and Parmesan paillette, mixed herbs, wild rice \$18 (v)

Roasted marrow bone, foie gras, grilled radicchio and focaccia \$28

Winter mushroom stroganoff, corzetti pasta \$22

Tuna tartare, daikon, avocado, long beans, soy and yuzu dressing \$27 (GF)

Endive salad, beets, blue bonnet goat's cheese, candied walnuts, apple cider vinaigrette \$20 (V GF)

Steamed P.E.I mussels, lemongrass broth, rustic bread with garlic \$26

Tricolore salad – Burrata, heirloom tomato, avocado, olives \$24 (V GF)

MAINS

Dover sole meunière \$66

Seared salmon, mashed peas and tarragon, green lentils, ginger glazed carrots \$42 (GF)

Lobster ravioli, creamy corn, tomato, basil, oyster mushroom ragù \$46

Crispy duck confit leg, frisée and green bean salad, herbed späetzle \$36

Quinoa grains bowl – Roasted cauliflower, curried squash, raisins, capers, hummus \$32 (VG GF)

Roasted chicken, bacon mashed potatoes, fennel, parsnip and scallions \$41 (GF)

GRILL

Halibut, miso glaze, wild rice, shiitakes, haricots verts \$44 (GF)

Steak Diane, flat iron, mushrooms, broccolini, truffle hasselback potato \$55 (GF)

Dry-aged NY steak frites, marrow butter \$62

Grass fed burger, fries \$29

Hidden Fjord salmon burger, brioche bun, remoulade, fries \$30

SALADS & SANDWICHES

Smoked salmon, multigrain toast, Dijon mascarpone, dill and cucumber salad \$32

Lobster club sandwich, bacon, beef steak tomato, focaccia, Old Bay kettle chips \$42

Spinach salad, shrimp, shiitakes, avocado, feta, egg, bacon, sherry vinaigrette \$34 (GF)

Seasonal greens, anchovy and garlic dressing, breadcrumbs, chicken or salmon \$32 / \$38

Cuban panini, smoked ham, horseradish pickles, Swiss cheese, Dijon, garlic aioli \$34

Soba noodle salad, bok choi, cucumber, green onion, ginger dressing \$32 (v)

SIDES

\$12

French fries (V)

Sautéed spinach, garlic (VG GF)

Brussels sprouts, bacon, apple

Mac and cheese (v)

Charred broccolini and seasonal mushrooms (VG GF)

Mashed potatoes (GF)

DESSERTS

\$15

Lemon tart, crème fraîche (V)

Warm rice pudding, berry compote (V)

Apple crostata, crème anglaise (V)

Chocolate almond cake, raspberry sorbet, almond tuile (V GF)

Café liégeois, trio of ice cream, espresso (V GF)

Classic tiramisù (v)

Chef's selection of ice creams and sorbets (V GF)

Selection of artisanal cheese \$24 / \$31 / \$36

We hope you enjoy your meal, Tim & Kit Kemp

An automatic gratuity of 20% will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

V - vegetarian VG - vegan GF - gluten free

THE CROSBY BAR

AFTERNOON TEA

\$75 per person

With a glass of:

Veuve Clicquot, Yellow Label, Brut NV \$85 per person

Veuve Clicquot, Pink Label NV \$90 per person

Coronation chicken, house made mango chutney

Cold water shrimp salad, dill

Cucumber, butternut squash hummus

Manchego, baby watercress, apple butter

Peppermint whoopie pie White chocolate and raspberry cheese cake Chocolate Swiss roll cake, Amarena cherries Lavender macaron, white chocolate ganache Meyer lemon bar, marshmallow

Scones with clotted cream and preserves

Includes your choice of coffee, hot chocolate or speciality tea



SPECIALTY TEAS & INFUSIONS

ENGLISH BREAKFAST Bright Assam tea with aromatic wintergreen and sweet cherry notes with an earthy finish

EARL GREY Single-estate organic Assam from northern India, scented with naturally extracted pure bergamot oil



DARJEELING Hand-crafted black tea with a nutty, floral aroma, notes of plum and hazelnut

WOOD DRAGON OOLONG High mountain oolong from Taiwan. Sweet flavors of caramel and wood finish with a note of apricot

JADE SPRING GREEN TEA Hand-picked balanced green tea with classic chestnut aroma and vegetal notes of fresh corn

WHITE PEONY BAI MUDAN Sun-dried buds and tender young leaves with a bright sorrel aroma and slightly woody flavor

ASSAM CHAI Strong, single-estate Assam tea with warming spices of cinnamon and cardamom, ginger and cloves

LEMON VERBENA Intense and bright lemon flavor, with a clean, fresh finish and a touch of spice. Caffeine free

ROOIBOS Red bush infusion from South Africa with rich flavors of vanilla, honey and spice. Caffeine free

PEPPERMINT A refreshing, cooling, crisp organic mint from Oregon. Caffeine free

WHOLE CHAMOMILE FLOWERS Sweet fragrant flowers with calming notes of honey and fig. Caffeine free



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THE CROSBY BAR

BREAKFAST

Free range eggs any style, potato hash \$20 (V GF)

Omelette of your choice, potato hash \$24

Shakshouka, crumbled feta, grilled pita, eggs any style \$26

Burrata scramble, grilled tomato, arugula, truffle Pecorino \$28 (V)

Chilaquiles, chicken, tortillas, red onion, Cotija, salsa verde, eggs any style \$28

Buttermilk pancakes or waffles, whipped cream, mixed berries \$23 (V)

> Smoked salmon and scrambled eggs, mixed greens \$31 (GF)

> > Seasonal fruit plate \$18 (VG GF)

Eggs Benedict, mixed greens \$28

Eggs Florentine, mixed greens \$26 (V)

Eggs Royale, mixed greens \$31

Cinnamon and raisin challah French toast, apricot compote \$23 (V)

Avocado toast, eggs any style, dark rye, ricotta salata, tomato \$29 (v)

Toasted bagel, smoked salmon, avocado, tomato, red onion, cream cheese \$31

House made granola, yogurt and berries \$18 (V)

Porridge - Steel cut, or jumbo oats, prepared with your choice of milk, water or cream and seasonal toppings \$18 (v)

BAKERY

\$8

Croissant

Pain au chocolat

Toasted bagel

English muffin

White, wheat or gluten free toast

CONTINENTAL BREAKFAST

Your choice of items from the buffet \$27 Supplement with an Entrée \$19

ENGLISH BREAKFAST

Free range eggs any style, sautéed mushrooms, roasted tomatoes, Cumberland sausage and bacon \$34

VEGETARIAN BREAKFAST

Free range eggs any style, sautéed mushrooms, kale, roasted tomatoes, spinach, zucchini \$30 (V)

SIDES

\$12

Hash brown potatoes (VG GF)

Applewood smoked bacon

Turkey bacon

Pork or chicken apple sausage

Organic low-fat yogurt (V GF)

SPECIALITY LATTES

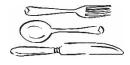
\$10

Matcha almond latte Turmeric almond latte

COLD PRESSED JUICE

\$14

PURE GREENS with apple, lemon and ginger



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