

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
432 Sixth Avenue Restaurant LLC

Trade name (DBA):
TBD

Premises address:
432 6th Avenue, New York, NY 10011

Cross Streets and other addresses used for building/premise:

9th and 10th

CONTACT INFORMATION:

Principal(s) Name(s):
Boris Artemyev

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
432 Sixth Avenue LLC c/o Sol Goldman Investments LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Boris Artemyev _____

Elena Melnikova _____

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

We are a family restaurant that will focus on Eastern European and Easter Mediterranean food and craft cocktails

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

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.)

n/a

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

Village Eats 10011 LLC d/b/a Umami Burger

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Village Eats 10011 LLC d/b/a Umami Burger (0340-17-108535) exp. 6/30/2019

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no

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

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 3 Year Built : 1841

Describe neighboring buildings:

Mixed; Commercial

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 573 / 5

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? 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 yes : explain _____

What is the proposed Occupancy? 124

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes

If yes, what is the maximum occupancy for the premises? 170

If yes, what is the use group for the premises? Restaurant; Use Group 12

If yes, is proposed occupancy permitted? yes no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: New signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 4,580 SF

If more than one floor, please specify square footage by floors: Basement: 1,846 SF; Ground: 1,700 SF; Second: 1,034 SF

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

n/a

If more than one floor, what is the access between floors? Stairs

How many entrances are there? 1 How many exits? 3 How many bathrooms? 3

Is there access to other parts of the building? no yes, explain: Emergency egress stairs to residential

OVERALL SEATING INFORMATION:

Total number of tables? 34 Total table seats? 89

Total number of bars? 1 Total bar seats? 13

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 102

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 13

How many service bars are being applied for on the premises? 0

Any food counters? X no yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

1 stand-up bar on the ground floor approximately 20' with 13 bar stools

* 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 Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

11am to 1am 9am to 1am 11am to 1am

Will the business employ a manager? no yes, name / experience if known : _____

Will there be security personnel? no yes (if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : _____

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: Standard speakers on each floor; source:ipod, vinyl player

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Boris Artemeyev Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Boris Artemeyev

Title Principal

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.



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



SALADS

Olivier Salad - \$19

Classical Mélange of Roasted Vegetables with a Choice of:
-Bologna/ Chicken or Vegetarian

Herring under a fur coat - \$23

Layers of Chopped Herring, Roasted Carrots, Beets and Potatoes, with a Touch of Mayonnaise. Topped with Shaved Hard Boiled Eggs

Vinegret Salad- \$19

Refreshing Salad of Roasted Beets, Potatoes, Carrots, Sauerkraut and Green Peas with Sunflower Oil

AEGEAN - \$22

Feta cheese, cucumbers, kumato tomato, red peppers, iceberg, red onion, kalamata olives & za'atar olive oil

ROASTED BEETS -\$19

Braised Swiss chard, dry lemon, skordalia, black garlic, pine nuts, carrots

BABY GEM - \$18

Shaved fennel, watermelon radish, honey, mint, cumin, vinaigrette, shaved parmesan cheese and pistachio,nigella

SOUPS

Borscht - \$16

Flavorful Beetroot Soup from Beef Stock with Sautéed Vegetables and Pulled Beef

Mushroom Soup - \$15

Soup with Oyster and Porcini Mushrooms. Garnished with Croutons

COLD APPETIZERS

Forshmak - \$21

Savory Forshmak Spread, Crafted with Herring, Egg, Onions, Apples, Cheese and Butter. Served with Toasted Borodinsky Bread

Cured Herring - \$17

Served with Boiled Potatoes , Onions and Rye Bread

Soleniya/Pickles - \$16

Assortment of Traditional Russian Pickled Vegetables

HUMMUS TAHINI - \$10

Chickpeas, parsley, mashruya and olive oil

SPICY FETA -\$10

Grilled peppers, red onion, sumac & olive oil

BABA GHANOUSH - \$10

Tahini, garlic, confit, parsley & olive oil

LABNEH - \$10

Sour strain yogurt, spice cherry sweet tomato jam, nigella & olive oil

HOT APPETIZERS

Zucchini Pancakes - \$24

Fluffy Pancakes with Sour Cream on the Side

**Homemade Blinis with House Cured Salmon - \$24

Pelmeni - Handmade Dumplings in Light Herb Butter, Served Boiled or in Chicken Broth. With Sour Cream on the Side

-Veal - \$22

-Deer - \$21

Vareniki - Traditional Handmade Dumplings Served with Sour Cream

-Potato with Caramelized Onions - \$21

FLATBREAD FETA & SPINACH - \$20

Fresh crushed tomato sauce, za'atar oil

FLATBREAD LAHMAJOUN - \$21

Mixed lamb, red onion, tahini, pinenuts, sumac, parsley & tomato.

BLASTED SHISHITO - \$15

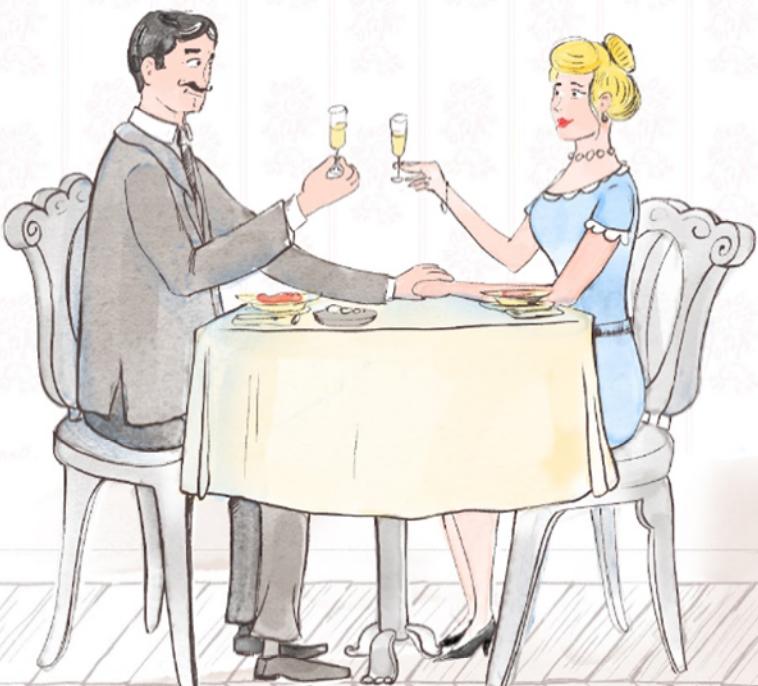
Shishito peppers, garlic salt, shifka peppers aioli sauce

BLACK ANGUS RIBEYE SHWARMA BAO BUNS - \$24

Slow roasted on a charcoal spit, tahini, amba aioli & pickled onion.

FALAFEL BASKET - \$15

Green and sweet potato with side of tahini & mango chutney sauce



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

* Gratuity 20% will be automatically Included for groups of six (6) or more.

* Maximum five (5) check splits per table



ENTREES

Traditional Chicken Kiev - \$34

Stuffed with Butter, Dill and Garlic, Served with Mashed Potatoes

Beef Stroganoff - \$34

Strips of Filet Mignon with Mushrooms and Onions in Creamy Mustard Sauce, Served with Buckwheat

Golubtsy - \$33

Cabbage Leaves Stuffed with Ground Veal, Rice and Braised Vegetables

Potatoes with Mushrooms and Onions - \$23

Russian Style Potatoes with Oyster Mushrooms, Onions, Garlic, Dill

Chicken Tapaka - \$36

Served with Pickled Cabbage and Pickled Apples

Roast duck - \$38

Roasted Duck, Served with Mashed Potatoes, Topped with Port Wine Sauce

FIRED "ESH" BURGER - \$28

Brisket and short rib blend, folded in our flat bread with caramelized onion, comte cheese & black garlic aioli, served with crispy Red Bliss potato in tallow

"NAZARETH STYLE" LAMB POT PIE - \$39

Charcoal grilled Colorado kebabs in a clay pot with roasted eggplant, pine nut, cherry tomato sauce and Esh Flatbread crust

NORTH AFRICAN "STYLE" HALIBUT - \$42

Tomato sauce with paprika, garlic, red pepper, green chickpeas, Homemade potato Gnocchi

FREE RANGE CHICKEN "MASCHAN" - \$36

French cut, la boite, truffle salt & pepper cauliflower crust, sumac onion currants & chicken rosemary reduction

BLACK ANGUS RIBEYE SHAWARMA - \$40

Slow roasted on charcoal spit, pita, pistachio, parsley, tomato, red onion salad, tahini

GRILLED WAGYU SKIRT STEAK - \$50

Roasted cipollini onion, charred tomato, grilled potato, oregano chimichurri and long sweet pepper

SCOTTISH SALMON "BAKLOVA" - \$39

Roasted butternut squash, king oyster mushrooms, cipollini onion, smoked poblano coulis, mint yogurt



CAVIAR MENU

Served with Blinis and Traditional Condiments (Onions, Eggs and Sour Cream)

**Stack of 10 Blinis with Red Caviar (60gr), House Cured Salmon - \$49

Red Caviar (60gr) - \$37

Golden Osetra Black Caviar (60 gr) - \$110

Platinum Osetra Black Caviar (60 gr) - \$192

Palladium Osetra Black Caviar (60gr) - \$290

Troyka - \$435

Trio of All Three Black Caviar (30gr each), Stack of 10 Blinis and a 500ml Carafe of House Infused Vodka

SIDES

Sautéed Mushrooms - \$10

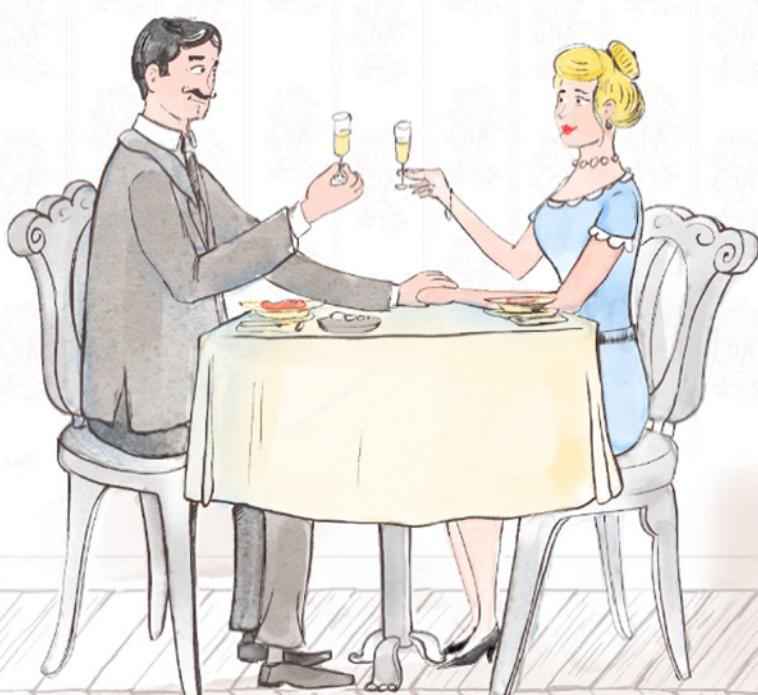
Mashed Potatoes - \$10

Buckwheat with Thyme and Garlic - \$8

Grilled Vegetables -\$10

PATATAS BRAVAS, BEEF TALLOW, GRILLED TOMATO KETCHUP - \$12

GRILLED BRUSSLE SPROUTS, SILAN, PINE NUTS, APPLEWOOD SMOKE BACON & RICOTTA - \$12





DESSERTS

Sirniki - \$17

Farmer's Cheese Pancakes served with Sweet Condiments

Blinis - \$17

Crepes Served with Sweet Condiments

Medovik - \$17

Traditional Russian Honey Layer Cake

HOUSEMADE GELATOS & SORBETS - \$12

Ask your server for our daily selection (choose 3)

GRANDMA'S BISCUIT CAKE - \$15

Hazelnut, cream cheese mousse, chocolate cream, speculoos cookie crumble.

SILAN SUNDAE - \$15

Vanilla ice cream, rice crispy, toasted candied almonds, Halva

Honey or Jam - \$4

TEAS

"Glass of Tea" - \$5

Grand Tea Pot - \$12

Caffeinated

Ceylon Tea	5/12
Black Tea With Seaberry	12
Puerh Tea	12
Jasmine	5/12

Decaffeinated

Rose Hibiscus	5/12
Buckwheat	12
Chamomile	5/12
Earl Grey	5/12

COFFEE

Americano - \$5

Espresso - \$5

Cappuccino - \$6

Double Espresso - \$7







