

HELBRAUN || LEVEY

LE CHENE PRIVE LLC
35 BEDFORD STREET
NEW YORK, NY 10014

MANHATTAN COMMUNITY BOARD 2
SEPTEMBER 2026

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COMMUNITY BOARD No. 2, MANHATTAN

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If **outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: PENDING

APPLICANT INFORMATION:

Name of applicant(s): LE CHENE PRIVE LLC

Trade name (DBA) LE CHÊNE PRIVÉ

Premises address: 35 BEDFORD STREET (BASEMENT/CELLAR LEVEL), NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:

CARMINE STREET & DOWNING STREET

CONTACT INFORMATION:

Principal(s) Name(s): RONAN DUCHENE LE MAY

Office or Home Address: 35 BEDFORD STREET (BASEMENT/CELLAR LEVEL)

City, State, Zip: NEW YORK, NY 10014

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: M & M BEDFORD LLC

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>RONAN DUCHENE LE MAY</u>	<u>LE CHENE LLC - 76 CARMINE ST, NEW YORK, NY 10014</u>
<u>ALEXIA DUCHENE</u>	<u>LE CHENE LLC - 76 CARMINE ST, NEW YORK, NY 10014</u>
<u> </u>	<u> </u>

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

Le Chêne Privé will be a private underground wine cave, one block from existing establishment Le Chêne - 76 Carmine Street. A place that does not exist anywhere else in New York. Le Chêne Privé will be a true private club with a membership selection process and, above all, access to experiences you simply cannot find anywhere else. Please see concept breakdown attached.

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 : FC 425 (FOR-PROFIT-CLUB-LIQUOR)

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: NAIL SALON

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: _____

N/A, NOT PREVIOUSLY LICENSED.

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:

N/A, NOT PREVIOUSLY LICENSED.

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: 6 Year Built : 1907

Describe neighboring buildings:

RESIDENTIAL APARTMENTS & COMMERCIAL/RETAIL SPACES (MIXED-USE)

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 528 / 78

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 : PENDING

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 N/A

What is the proposed Occupancy? 73

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? PLEASE SEE LNO ATTACHED

If yes, what is the use group for the premises? 74

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : N/A

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

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: APPLICANT HAS PENDING PLANS FOR DISCREET SIGNAGE FOR TRADE NAME WHICH WILL ADHERE TO LPC REGULATIONS.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,000 SQ FT

If more than one floor, please specify square footage by floors: 1 FLOOR ONLY

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

THERE IS NO OUTDOOR SEATING; ESTABLISHMENT IS LOCATED IN THE LOWER LEVEL OF BUILDING

If more than one floor, what is the access between floors? N/A

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

Is there access to other parts of the building? X no yes, explain: N/A

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 22

Total number of bars? 1 Total bar seats? 4

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 26

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 4

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

Any food counters? X no yes, describe: N/A

For Alterations and Upgrades:

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

* 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 X Other: FOR-PROFIT-CLUB-LIQUOR

What are the Hours of Operation?

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

12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 1am 12pm to 1am 12pm to 1am

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

Will there be security personnel? ☒ no ☐ yes(if yes, what nights and how many?) N/A

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

If yes, please describe : N/A

Will you have TVs ? ☒ no ☐ yes (how many?) N/A

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? N/A

Please describe your sound system and sound proofing: STANDARD RESTAURANT SPEAKERS THROUGHOUT

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) RESERVATION ONLY + MEMBERS ONLY *

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

N/A

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: N/A

Address: _____ Distance: _____

Name of School / Church: N/A

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

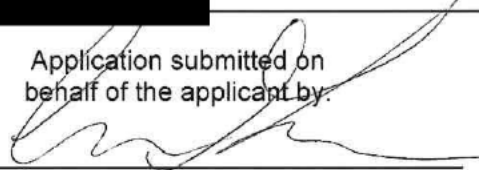
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: RONAN DUCHENE LE MAY Phone: [REDACTED]

Address: _____

Email: [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name HELBRAUN + LEVY LLP C/O ADRIANNA COLONATI

Title REPRESENTATIVE

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, Chair

New York, April 2020

Le Chêne Privé

A private wine club. 35 Bedford Street, West Village.

Le Chêne Privé will be a private underground wine cave, one block from the restaurant. A place that does not exist anywhere else in New York.

The space

Beneath the sidewalk on Bedford Street, there is a 2,000 square foot basement that very few people have seen. Exposed steel beams, brick walls, exceptional ceiling height. A spectacular wine cellar. Two interior courtyards. Two independent entrances.

No sign outside. You go down, enter through a door under the sidewalk and you find yourself somewhere else.

What we will do there

Le Chêne Privé will be a true private club with a membership selection process and, above all, access to experiences you simply cannot find anywhere else.

Club nights. Thursday, Friday, Saturday. Members arrive when they want, stay as long as they like. The cellar is there — Burgundy, Champagne, Jura, Loire. Wines you cannot find by the glass anywhere else in New York. The atmosphere of a Parisian wine cave, in the heart of the West Village.

Winemaker dinners. We invite a producer. We seat eighteen people around a table. We open bottles we probably should not open. We eat what Alexia has prepared. These evenings have existed in our minds for a long time — the cave will finally be the right setting.

Wine masterclasses. An importer arrives with six bottles from the same estate, different vintages. We sit down, taste, and understand. Not a formal tasting, a conversation between people who love wine.

Alexia's private dinners. Once a month, Alexia cooks in the cave for a group of eighteen. A unique menu, a unique evening. This format does not exist anywhere in New York — a chef's dinner, underground, in a secret space, by invitation only.

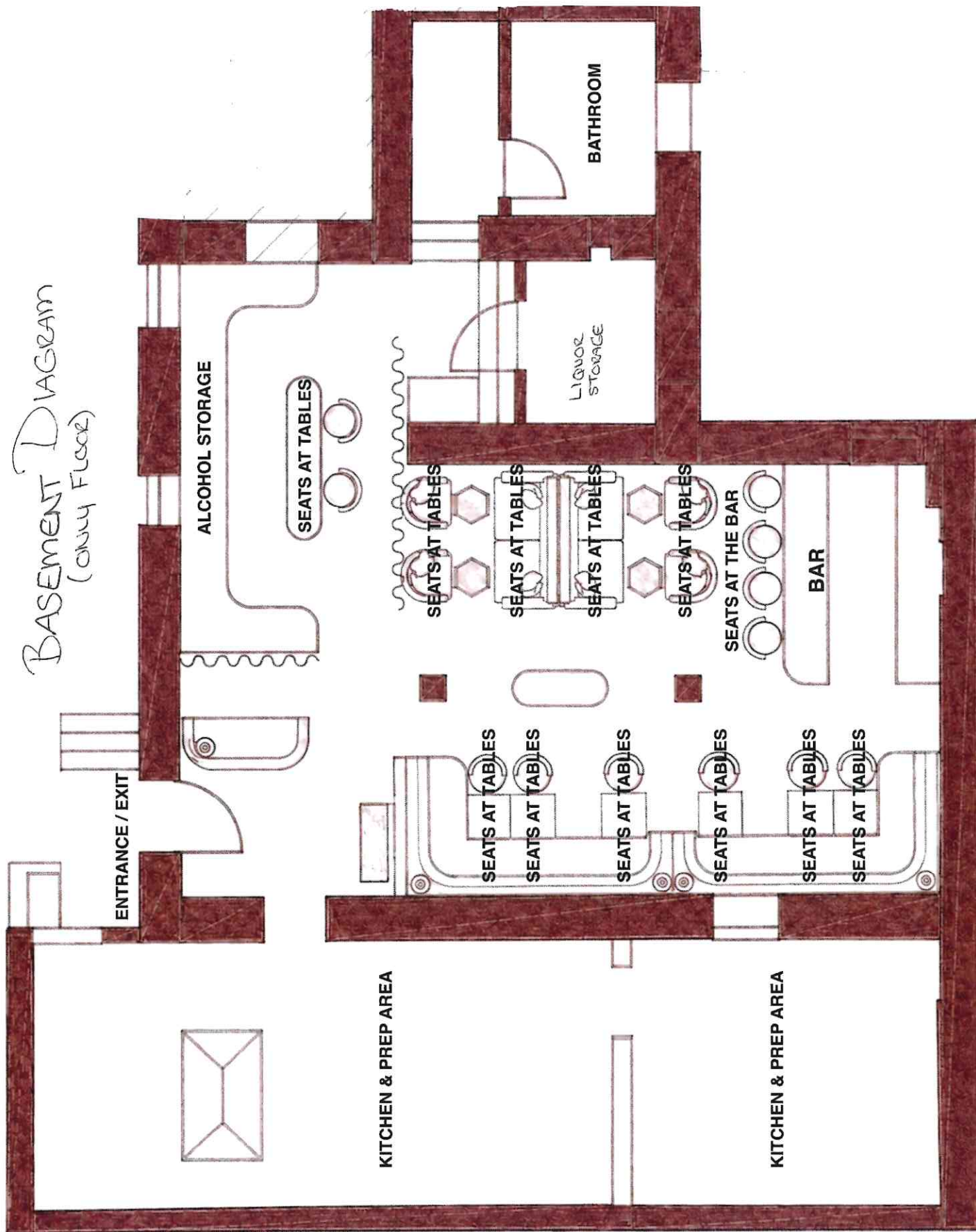
Private buyouts. A birthday, a closing, a celebration. The entire space, just for you. No decorations, no banners, just the cave, the wine, and your guests.

Ronan & Alexia Duchêne

Le Chêne - 76 Carmine Street, West Village

Le Chêne Privé - 35 Bedford Street, West Village

BASEMENT DIAGRAM
(only floor)



Le Chêne Privé

35 Bedford Street, Lower Level, New York, NY 10014

PROPOSED FOOD MENU

TO BEGIN

Gougères	16
<i>Warm Gruyère choux puffs, four pieces</i>	
Œufs Mimosa	18
<i>Egg, herb mayonnaise, chive, fleur de sel</i>	
Seasonal Soup	22
<i>Velouté of the season, crème fraîche, croutons</i>	
Caesar Lettuce Cups	24
<i>Baby gem lettuce, Caesar dressing, parmesan, anchovy, crouton crumb</i>	
Crudités	26
<i>Seasonal raw and lightly cooked vegetables, herb fromage blanc, olive oil</i>	
Smoked Trout	30
<i>Smoked trout, crème fraîche, lemon, chive, blini</i>	
Pâté en Croûte	32
<i>Country pâté baked in pastry, pickled vegetables, mustard, cornichons</i>	
Tuna Tartare	34
<i>Hand cut tuna, olive oil, citrus, shallot, toasted bread</i>	
Oysters	34
<i>Half dozen East Coast oysters, shallot mignonette, lemon</i>	
Charcuterie Plate	36
<i>Terrine, cured ham, saucisson, cornichons, mustard, bread</i>	
Caviar Service	195 / 310
<i>Ossetra caviar, blini, crème fraîche, chopped egg, chive. Served in 30g and 50g portions</i>	

PLATES

Croque Madame	32
<i>Ham, Gruyère, béchamel, fried egg, toasted pain de mie, green salad</i>	
Club Sandwich	34
<i>Roast chicken, bacon, tomato, lettuce, aioli, toasted pain de mie, house potato chips</i>	
Lobster Roll	42
<i>Poached lobster, lemon aioli, celery, toasted brioche roll, house potato chips</i>	
Roast Chicken for Two	82
<i>Whole roast chicken, gratin dauphinois, green salad. Please allow 45 minutes</i>	

TO FINISH

Madeleines	12
<i>Warm madeleines, four pieces</i>	
Soft Serve	14
<i>Vanilla soft serve, seasonal garnish</i>	
Chocolate Cake	18
<i>Dark chocolate cake, crème fraîche</i>	
Tarte Fine aux Pommes	18
<i>Thin apple tart, salted butter caramel</i>	
Cheese Plate	28
<i>Selection of French cheeses, walnut bread, seasonal fruit</i>	

The full food menu is available during all hours of alcohol service.

Menu items change with the seasons. Prices are shown in US dollars.

