

HELBRAUN || LEVEY

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

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

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: 10/08/26

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? 74

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? COMMERCIAL USE - LNO ATTACHED

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 (LOWER LEVEL)

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? 2 PATRON STALLS
1 EMPLOYEE ONLY W.C.

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? 32

Total number of bars? 1 Total bar seats? 5

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

Total OVERALL number of seats in Premises: 37

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 5

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 12Am 12pm to 12Am 12pm to 12Am

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: _____

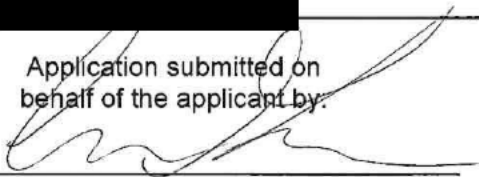
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

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 COLOVATI

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 2026

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

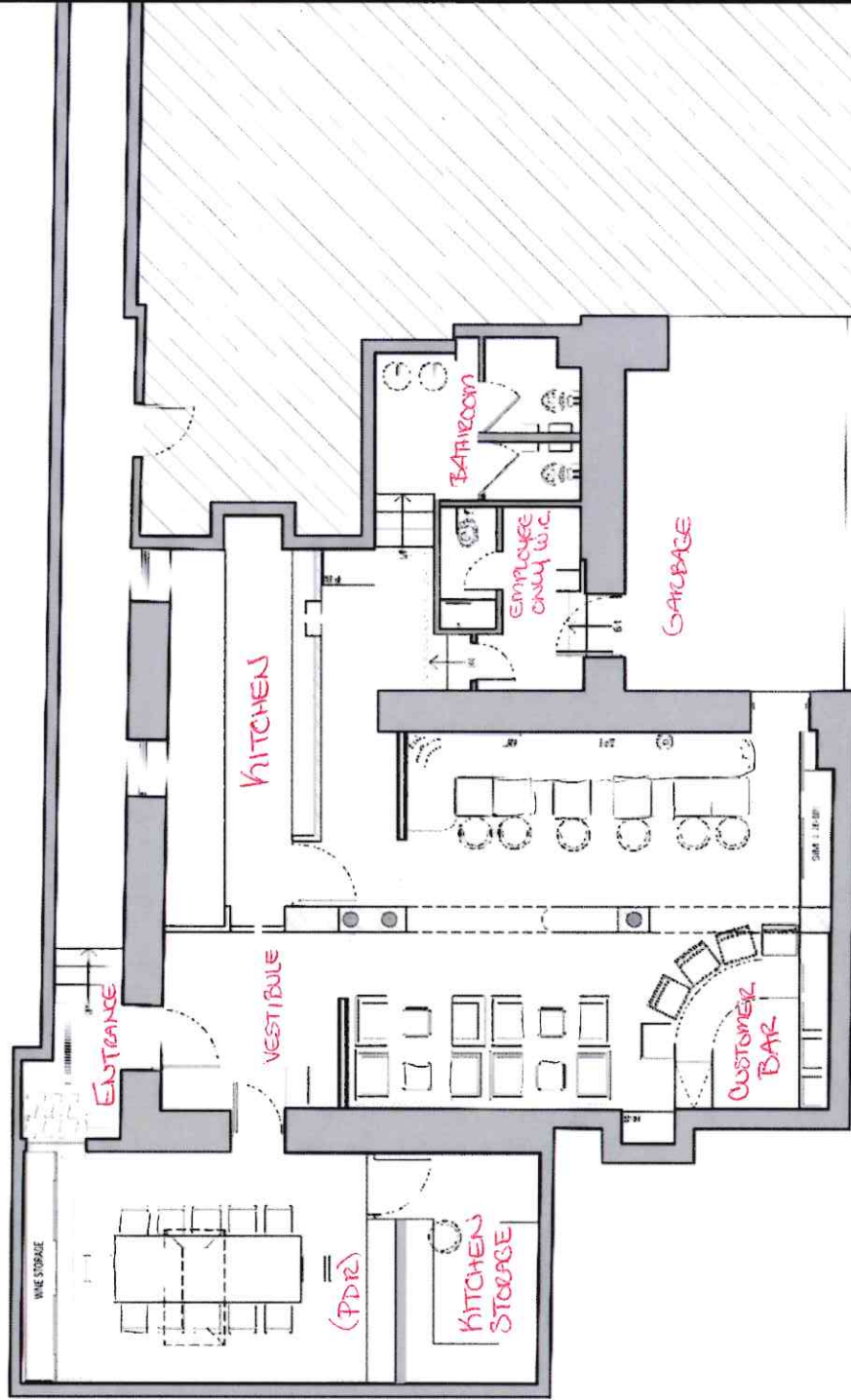
Le Chêne - 76 Carmine Street, West Village

Le Chêne Privé - 35 Bedford Street, West Village

Basement / Cellar Diagram

LE CHENE PRIVE

FLOOR PLAN



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

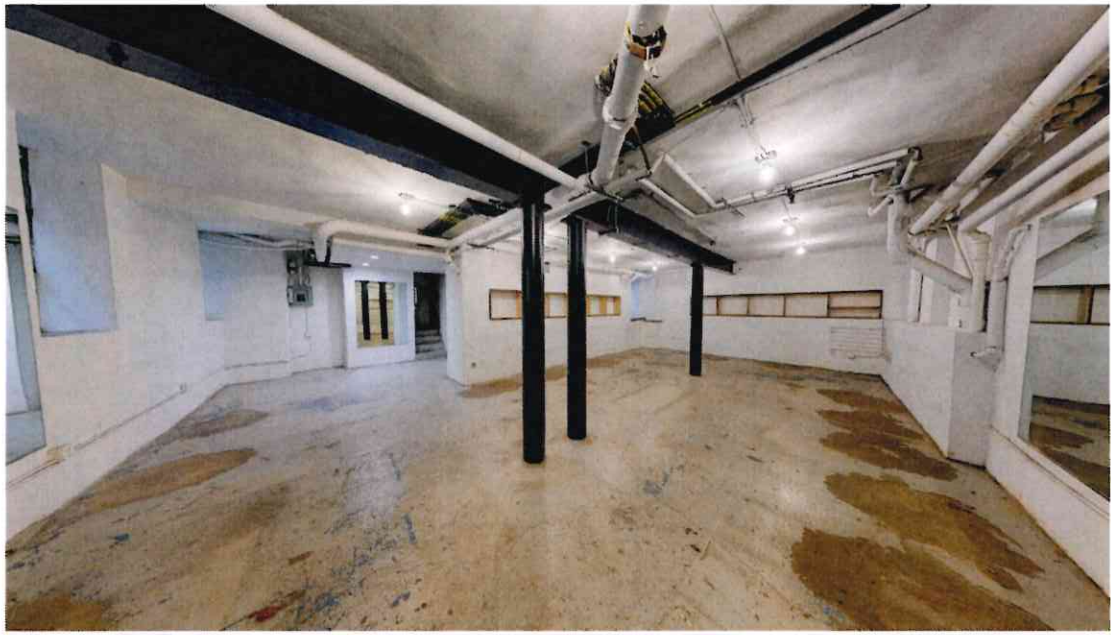
Croque Madame	32
<i>Ham, Gruyère, béchamel, fried egg, toasted pain de mie, green salad</i>	
Club Sandwich	34
<i>Roast chicken, bacon, tomato, lettuce, aioli, toasted pain de mie, house potato chips</i>	
Lobster Roll	42
<i>Poached lobster, lemon aioli, celery, toasted brioche roll, house potato chips</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.



Hiring Plan and Procedures

LE CHENE PRIVE LLC, 35 Bedford Street, Lower Level, New York, NY 10014

The business

LE CHENE PRIVE LLC is an affiliate of Savoir-Faire Hospitality LLC, which has operated Le Chêne at 76 Carmine Street since May 2025. The premises is a membership based wine room with 25 seats. It is a small operation, and the team is sized accordingly. Senior staff will be drawn in part from the existing team at Le Chêne, and the remaining positions will be newly created.

Positions

The company expects to employ approximately 14 people at opening, of which approximately 10 are full time, rising to around 16 within the first year as the membership builds.

- Front of house, 9 positions: general manager, head sommelier, sommelier, three captains and servers, one host, and two runners and bussers.
- Back of house, 5 positions: chef de cuisine, two cooks, and two dishwashers and porters. The kitchen is a ventless assembly kitchen with no hood and no gas, so the team is smaller than in a full production kitchen.

These numbers are an estimate at the application stage and will be adjusted as the buildout is completed.

Recruitment

Every position will have a written job description. Openings will first be advertised internally, so that current employees of Le Chêne can apply and refer candidates. Other channels are the company website, online job boards, social media and industry contacts.

Particular attention will be given to local candidates.

Selection

- Applications are reviewed against the requirements for the role, then a screening call with management.
- Shortlisted candidates are interviewed in person by management, and by the owners for senior positions.
- Kitchen and service candidates work a paid trial shift so that both sides can judge the fit in practice.
- Employment history, eligibility to work and professional references are checked before an offer is made.
- Offers are made in writing and state the position, the compensation and the start date.

Onboarding and training

New employees receive an orientation covering the house rules, the service standards and the procedures in the Security Plan, including identification checks, refusal of service, closing procedures and the noise and cleanliness commitments made to the neighborhood. All staff who serve alcohol will be enrolled in an approved Alcohol Training Awareness Program. The company uses an external human resources and payroll provider, together with employment counsel, to keep its practices compliant with current law.

Plan to Manage Noise, Cleanliness and Traffic

LE CHENE PRIVE LLC, 35 Bedford Street, Lower Level, New York, NY 10014

Plan to manage cleanliness of the sidewalk space

- No smoking will be allowed in front of the premises.
- There is no sidewalk seating and no sidewalk café.
- Deliveries will be scheduled so they occur quickly and efficiently and do not block the sidewalk. Boxes are not left at the curb, they are brought straight into the premises.
- Deliveries will be taken during daytime hours only, and not early in the morning or late in the evening.
- Garbage will be kept inside the premises until collection. If trash is not picked up on time, staff will bring the bags back inside until collection can occur.
- Garbage bags that do not allow liquid to leak onto the sidewalk will be used, together with bins with locking lids.
- The sidewalk in front of the premises will be swept and kept clear of waste and debris during the shift and at closing.
- The kitchen is ventless, with no gas and no Type I hood, so there is no cooking exhaust vented to the street or to the building above.

Plan to manage noise

- The premises is on the lower level, below the sidewalk. The room is carpeted and there are no operable street level windows.
- There will be no amplified music, no live music, no DJ and no dancing.
- Background music will be played at conversational level through low volume speakers inside the room only. No speakers are directed toward the street.
- Only the owner and the manager on duty have access to operate or change the sound system.
- No music of any kind will be played outdoors.
- A manager or owner will be on duty at all times and is responsible for making sure that no excessive noise comes from the premises and that the premises does not become disorderly.
- A manager will be present at the exit at closing to ask guests to leave quietly and to stop guests from congregating on the sidewalk.
- Contact details for the owners will be provided to local residents and to the block association so that any complaint or concern can be raised directly.

Plan to manage traffic

- No lines will form outside. Entry is by membership and advance reservation only, so there is nothing to queue for.
- There is no walk-in service and no street level presence.
- Guests are received inside the premises. There is a waiting area inside the premises.
- Reservation times are staggered through the evening, so arrivals and departures are spread out rather than concentrated.
- The premises is a short walk from several subway and bus routes, and most guests are expected to arrive on foot, by public transport or by taxi.

Security plan and procedures

- Staff will check identification for any order containing an alcoholic beverage to make sure guests are 21 years of age or older.
- This is a seated, members only wine room. There will be no door security personnel. A manager will be on duty on the floor at all times.
- Security cameras will be in place inside and outside the premises, with recordings retained for a minimum of thirty days.
- A separate Security Plan and Procedures document is submitted with this application.

Security Plan and Procedures

LE CHENE PRIVE LLC, 35 Bedford Street, Lower Level, New York, NY 10014

Nature of the premises

Le Chêne Privé is a membership based wine room on the lower level of 35 Bedford Street. It is operated by LE CHENE PRIVE LLC, an affiliate of Savoir-Faire Hospitality LLC, which has operated Le Chêne at 76 Carmine Street since May 2025.

The premises is not open to the general public. Entry is by membership and advance reservation only, with a maximum of two guests per member. There is no walk-in service, no admission charge, no promoter events and no rental of the space to outside parties. Service is seated at tables. There is no standing bar service, no amplified music, no dancing, no outdoor seating and no sidewalk café.

Proposed occupancy is 73 people maximum. Proposed hours are seven days a week, with a 12:00 AM closing every night.

This document may be updated over time based on management experience and input from the local Police Department, the Fire Department and Community Board 2.

Security personnel

Because the premises is members only, seated, and has no walk-in admission, there is no queue to manage and no crowd at the door. The applicant does not propose to employ door security staff, bouncers, searchers or screeners, and will not use metal detectors or pat downs.

A manager will be on duty on the floor at all times during operating hours. The manager on duty is responsible for access control, for the orderly conduct of the room, for the conduct of guests on arrival and departure, and for the condition of the sidewalk in front of the premises.

If the applicant ever determines that a licensed security guard is appropriate for a specific occasion, that person will be licensed by New York State as a security guard, in good standing, and will be identifiable as such.

Access control

- Access is by membership and advance reservation only. There is no walk-in service.
- Members are identified by name in the membership system. Each member may bring a maximum of two guests, and the member is responsible for the conduct of those guests.
- Guests are received inside the premises at an interior reception point. There is no exterior door staff and no line on the sidewalk.
- Reservation times are staggered through the evening, so arrivals and departures are spread out rather than concentrated.
- Membership may be suspended or revoked for conduct inside the premises or on the surrounding streets.

Identification and age verification

Membership is limited to persons 21 years of age or older. Staff will check identification for any order containing an alcoholic beverage where there is any question that the guest may be under 21.

Only the following forms of identification will be accepted:

- A State issued driver license or non-driver identification card.
- A passport.
- A United States military identification card.

College identification cards and other forms of identification are not accepted. Service will be refused to any person who cannot produce acceptable identification. If an identification document is expired, appears altered, or appears to belong to another person, staff will refuse service and notify the manager on duty.

Service of alcohol

- Alcohol is served to seated guests at tables by trained service staff. There is no standing bar service and no bottle service.
- Alcohol will not be served to any person who appears intoxicated.
- Any member of staff may stop service to a guest. Management will support that decision without exception.
- If a guest is not in a condition to get home safely, staff will arrange a car for them.
- All service staff will be trained in responsible alcohol service, and the applicant will enroll staff in an approved Alcohol Training Awareness Program.

Disorderly conduct

Given the size of the room and the fact that everyone present is a member or the guest of a member, disorderly conduct is unlikely. If it occurs, the manager on duty will speak to the guest, ask them to stop, and if necessary ask them to leave. Staff will not attempt to restrain anyone.

The police will be called in a timely manner whenever management or staff has reason to believe that a crime has been or is about to be committed, or whenever a threat of violence or an act of violence occurs on the premises, or outside the premises within view or earshot of it. Calls will be made from the house telephone so that the call is recorded, except in an emergency.

Any member whose conduct requires police involvement will have their membership revoked permanently.

Incident log

Management will keep an incident log at the premises. Every incident will be recorded, however minor, with the date, time, people involved, what happened and what was done. The log will be available to the State Liquor Authority and to the Police Department on request.

Video surveillance

- A digital video surveillance system will cover the entrance, the stairway, the exits and the interior of the premises.
- The system will be in operation at all times the premises is open.
- Images will be retained for a minimum of thirty days.
- Recordings will be made available to the Police Department and to the State Liquor Authority on request.
- Management is responsible for the operation of the system and for the safekeeping of recordings.

Closing procedure

- Last seating and last call will be set so that the room empties before the licensed closing hour.
- Because entry is by reservation, departures are staggered through the evening rather than concentrated at closing.
- A manager will be present at the exit at closing, will ask guests to leave quietly, and will make sure guests do not congregate on the sidewalk.
- Staff will check the sidewalk in front of the premises at closing and clear anything left behind.

Smoking

Smoking of tobacco and of any other substance is prohibited inside the premises by law. Smoking will also not be permitted directly in front of the premises. Any guest who wishes to smoke will be asked to move away from the entrance and away from residential windows.

Staff records and neighbor contact

- Management will keep a current list of all employees with contact details, available in case of emergency.
- Management will hold regular staff meetings covering house rules, responsible service of alcohol and these procedures.
- The applicant will give its direct telephone number and email address to the neighbors and to the block association, so that any concern can be raised with a principal of the business directly and at any time.
- The applicant welcomes comment from the Police Department and from Community Board 2 and will attend meetings on request.



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LE CHÊNE PRIVÉ

SCHEMATIC DESIGN PRESENTATION

09.11.2026

BY LEGEARD STUDIO

Inspired by the warmth, glamour, and relaxed sophistication of 1970s interiors, Le Chêne Privé is conceived as an intimate wine bar and private club—an exclusive extension of Le Chêne with the character of a richly layered private salon.

The design embraces the era's expressive approach to material, form, and atmosphere, combining bold geometry, sculptural furniture, reflective metals, colored glass, deep wood tones, and tactile upholstery. These influences are reinterpreted through a contemporary lens, with glossy burled wood, chrome, mirror, velvet, patterned textiles, lacquer, amber glass, and expressive stone creating a space that feels nostalgic yet refined.

A rich palette of burnt orange, tobacco, olive, amber, chocolate brown, and polished silver establishes warmth and depth throughout the interior. Low, atmospheric lighting enhances the richness of the materials, while curved forms and low-slung seating are balanced by graphic patterns, polished surfaces, and strong architectural gestures.

At the heart of the club is an exclusive wine collection, integrated into the architecture as both storage and display. Flexible, movable furnishings allow the space to transition naturally between relaxed everyday lounging, intimate wine tastings, private dinners, social gatherings, and special events.

Le Chêne Privé brings together expressive design, exceptional wine, and adaptable hospitality to create a sophisticated yet comfortable destination—one that feels intimate, collected, and designed around conversation and connection.



LE CHENE PRIVE

MATERIAL & COLOR PALETTE

glass blocks



lacquered paint



chrome metal



patterned fabric



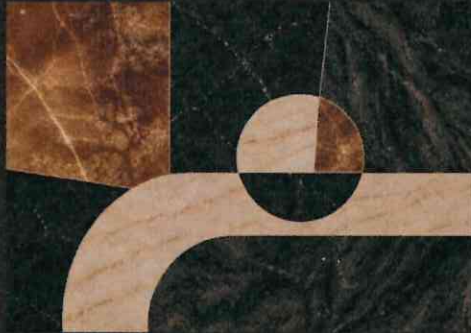
mirror



fabric



patterned marble flooring



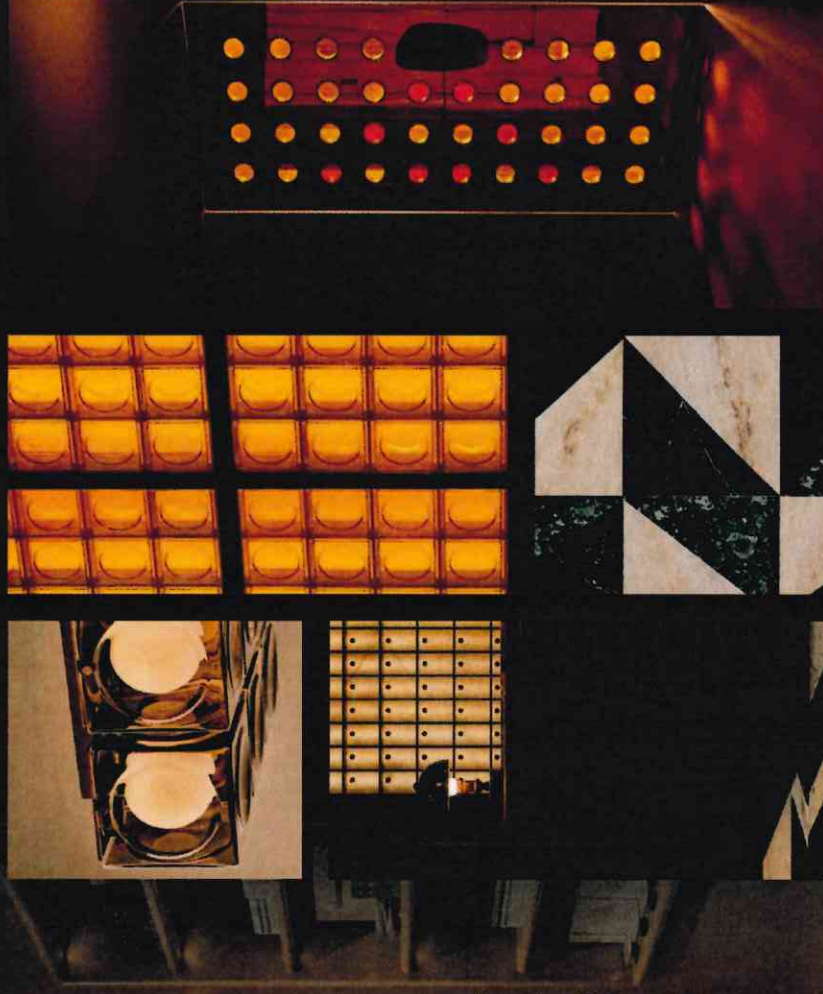
glassy burl wood



LE CHÊNE PRIVÉ

ENTRY VESTIBULE

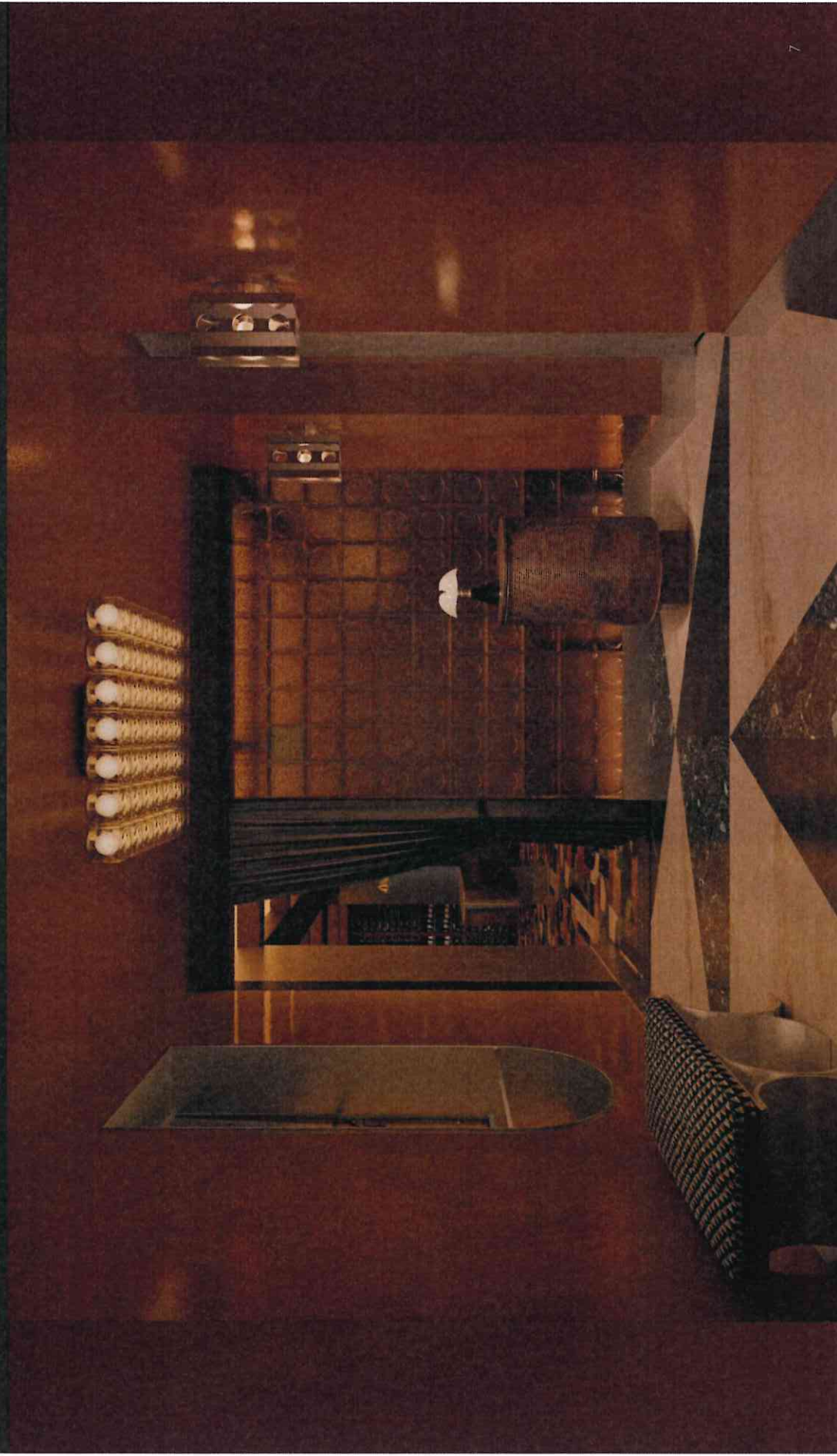
The entry creates a dramatic transition into the private club, introducing the material palette through glowing amber glass blocks, lacquered surfaces, chrome, and geometric marble flooring. Warm lighting and reflective details establish an intimate, jewel-box atmosphere while creating a memorable sense of arrival.

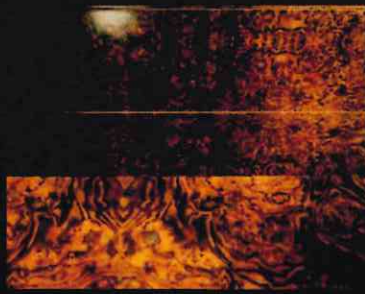
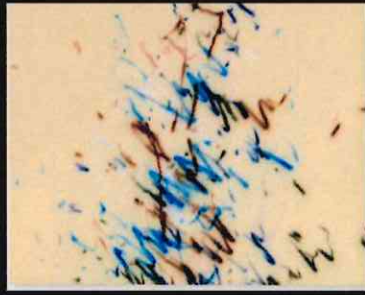




LE CHÊNE PRIVÉ

ENTRY VESTIBULE





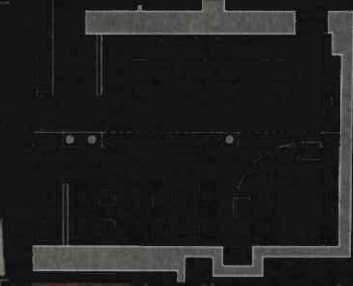
BANQUETTE SEATING

The banquette area draws from the intimate lounge culture of the 1970s, with low, enveloping seating designed for longer conversations and relaxed gatherings. Velvet, geometric patterned fabrics, rich wood paneling, expressive stone, and curated artwork create a layered, residential atmosphere with a sophisticated edge.



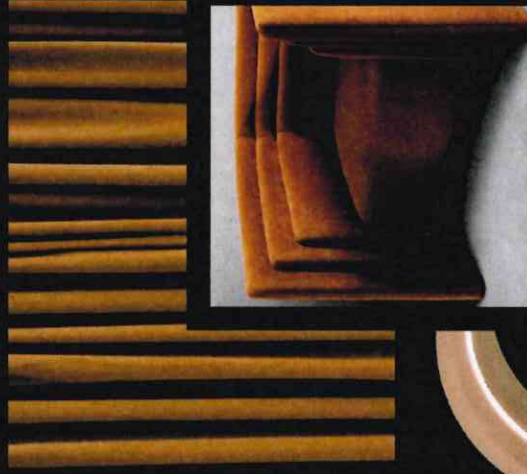
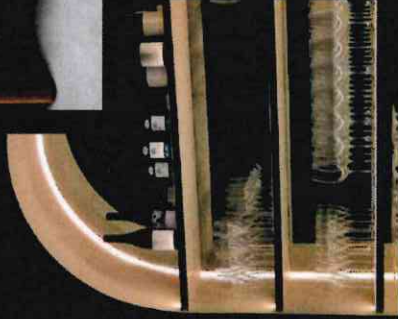
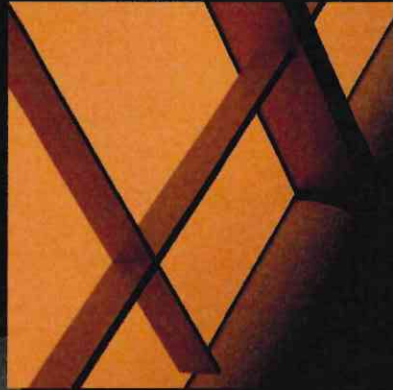
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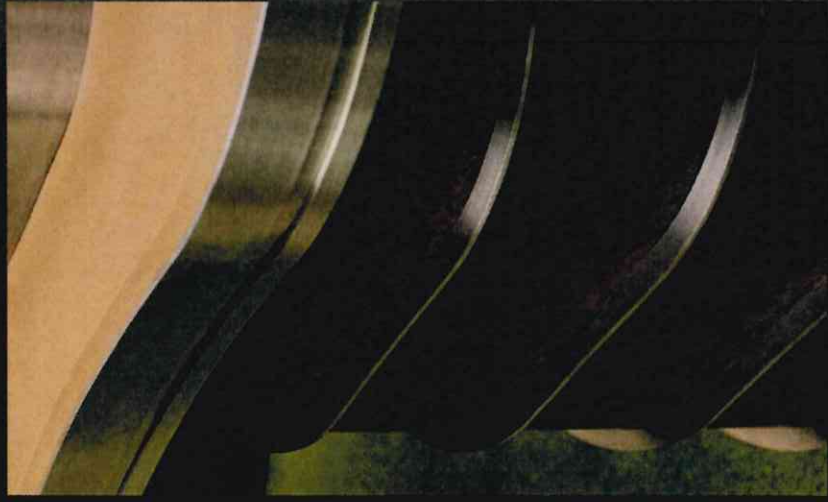
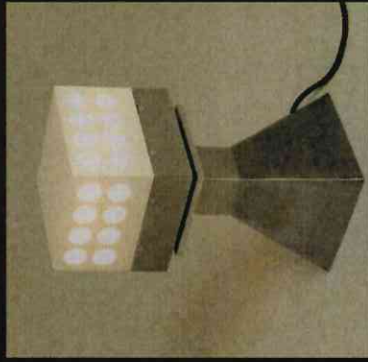
LE CHÊNE PRIVÉ



FREE STANDING SEATING

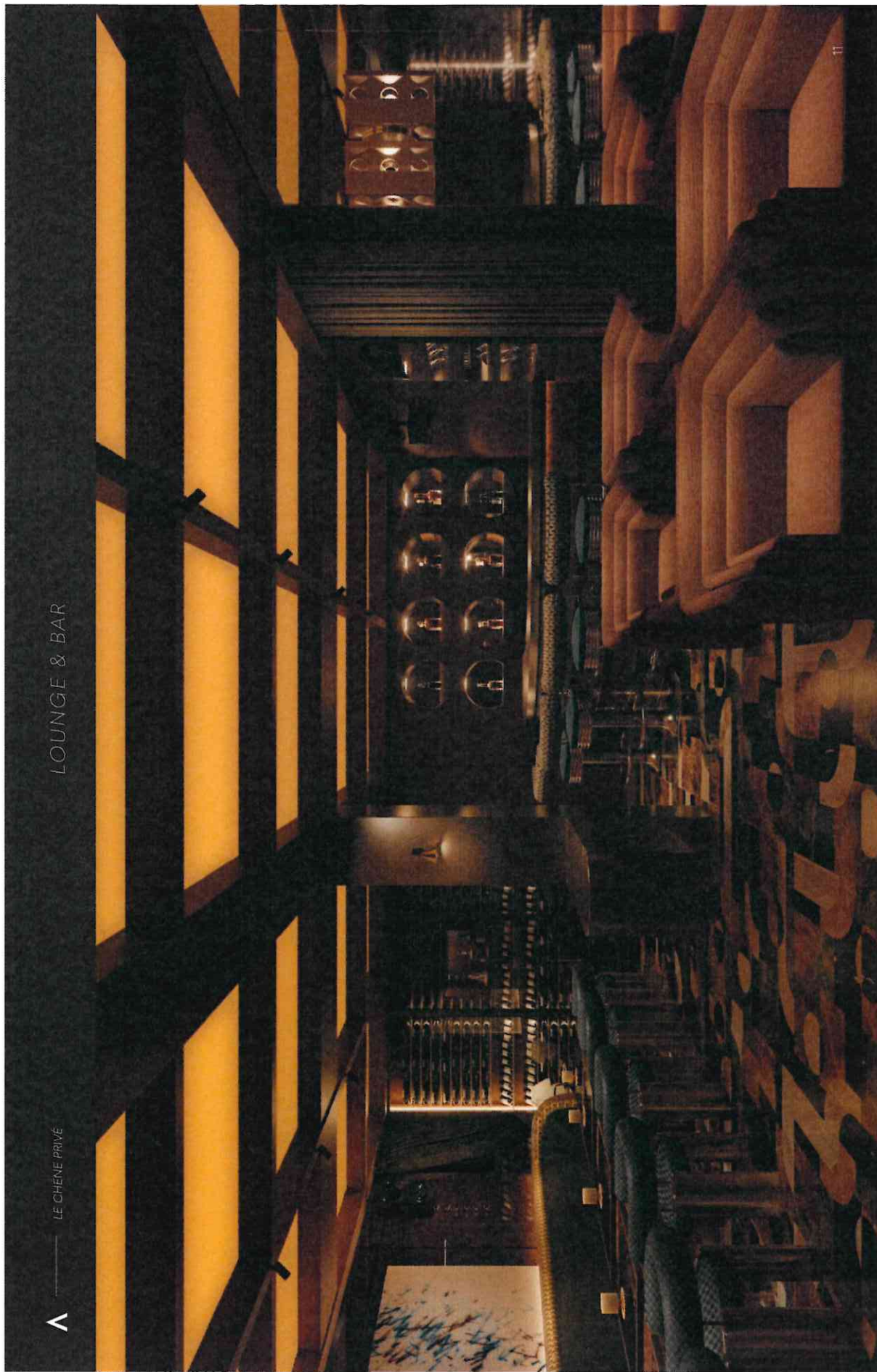
Sculptural lounge chairs, curved silhouettes, soft drapery, and graphic flooring bring a playful 1970s influence to this flexible social area. Movable furniture allows seating arrangements to shift between intimate conversations, wine tastings, larger gatherings, and private events.





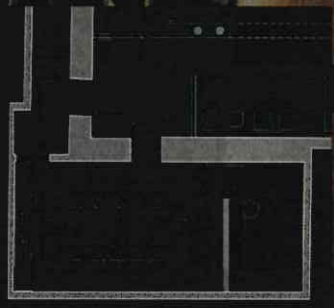
BAR

Inspired by the glamour of 1970s cocktail lounges, the bar combines glossy burl wood, polished chrome detailing, patterned upholstery, and oversized reflective forms. Rich materials and dramatic reflections make the bar a strong centerpiece while maintaining the warm and intimate character of the club.



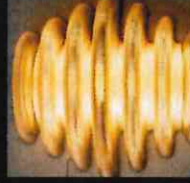
LE CHÊNE PRIVE

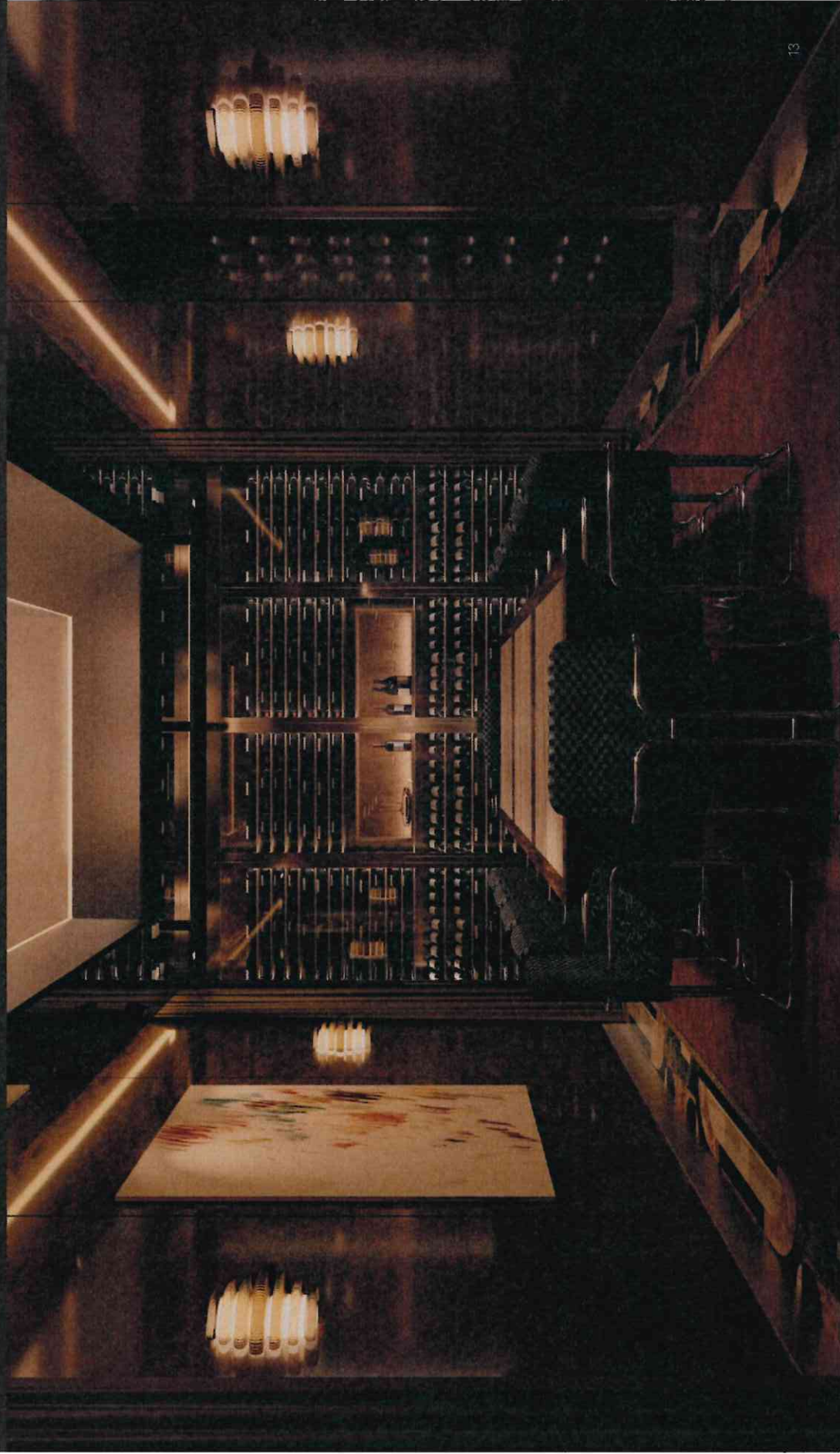
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PRIVATE DINING ROOM

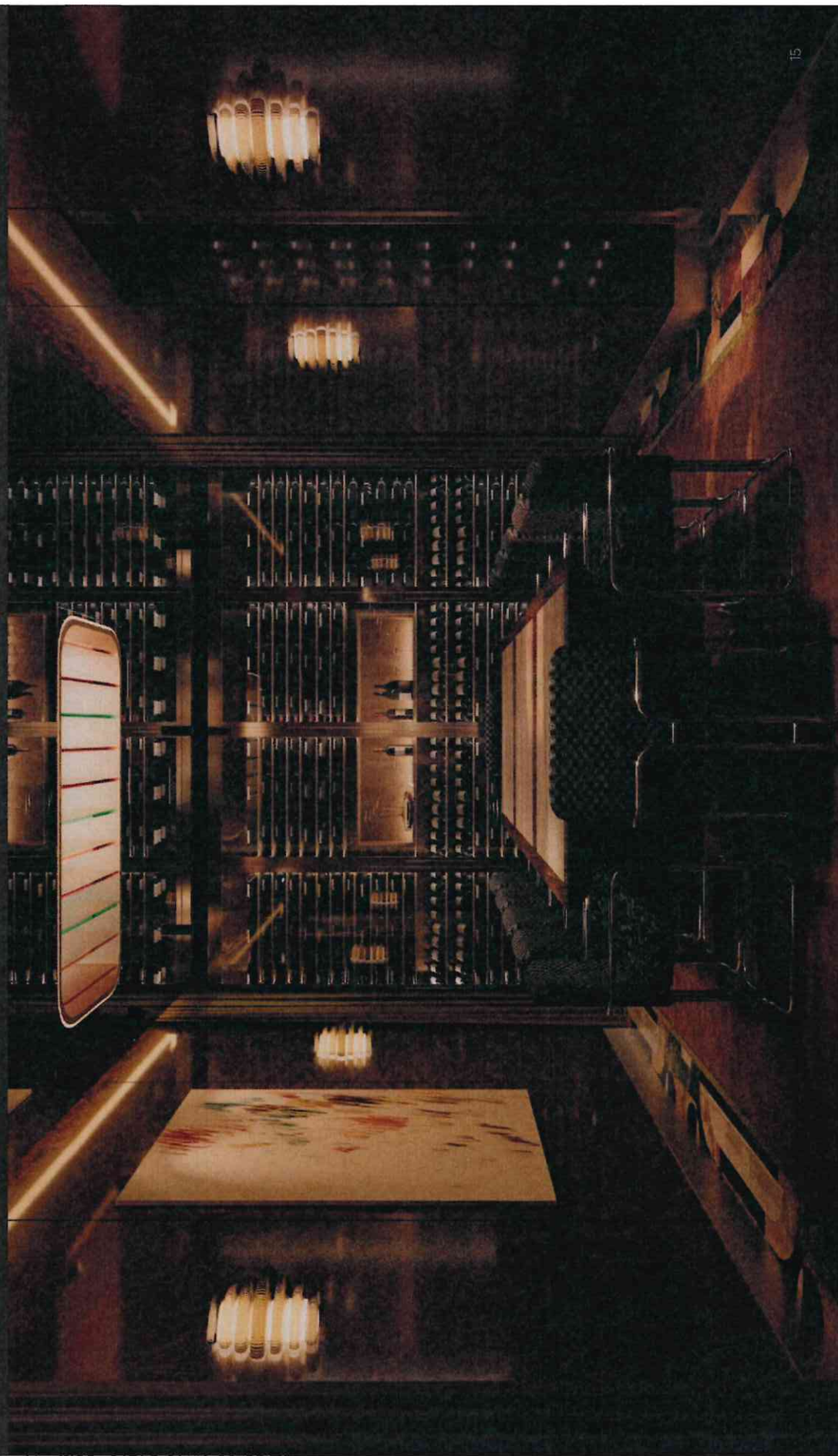
Rich burr wood, reflective chrome, patterned upholstery, and warm ambient lighting bring a refined 1970s influence to the Private Dining Room. Integrated wine storage, a curated vinyl collection, and unique sculptural speakers create an intimate setting where wine, music, and dining come together for private dinners, tastings, and special gatherings.





PRIVATE DINING ROOM

LE CHENE PRIVE





RESTROOMS

The restrooms explore the more futuristic and experimental side of 1970s design through polished metal, dark expressive stone, repetitive geometry, globe lighting, and saturated color accents. The result is a bold and immersive environment that feels distinct while remaining connected to the overall design language of Le Chêne Privé.