

# Manhattan Community Board 4

# Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b> TKHY LLC		<b>DOING BUSINESS AS (DBA)</b> TAK Room	
<b>STREET ADDRESS</b> 20 Hudson Yards, RU505 & 602		<b>CROSS STREETS</b> 10th & 11th Avenues	<b>ZIP CODE</b> 10001
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> HY Grill LLC	<b>ATTORNEY/ REPRESENTAIVE</b>	<b>NAME:</b> Robert S. Bookman, Pesetsky & Bookman PC
	<b>PHONE:</b> 212-801-1000		<b>PHONE:</b> 212-513-1988
	<b>EMAIL:</b>		<b>EMAIL:</b> rbookman@pb.law
<b>MANAGER</b>	<b>NAME:</b> Kenneth Himmel	<b>LANDLORD</b>	<b>NAME:</b> ERY Retail Podium LLC
	<b>PHONE:</b> 212-801-1000		<b>PHONE:</b> 212-801-1000
	<b>EMAIL:</b> khimmel@related.com		<b>EMAIL:</b> ryan.helkowski@related.com
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i> )			
<input type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	What is/was the name and address of establishment?	Per Se, 10 Columbus Circle, New York, NY Bouchon Bakery & Cafe, 10 Columbus Cir, New York, NY	
	What were the dates applicant was involved with this former premise?	2004 to present	
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="checkbox"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment  <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	

**OPERATIONAL DETAILS (\*Closing time will be when establishment is vacated of all patrons )**

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	<b>Operation</b>	6am-1am	6am-1am	6am-1am	6am-1am	6am-1am	6am-1am	6am-1am
	<b>Kitchen</b>	-----ALL HOURS OF OPERATION-----						
	<b>Music</b>	-----ALL HOURS OF OPERATION-----						
If you plan to have music, what type(s)? (Circle all that apply)		<b>BACKGROUND</b>	<b>LIVE MUSIC</b>	<b>DJ</b>	<b>JUKE BOX</b>	<b>KARAOKE</b>		

**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
<b>INSIDE</b>	TBD	319	75	288	0	2	14
<b>OUTSIDE</b> <i>(Other than sidewalk café )</i>	TBD	24	4	24	0	0	N/A
<b>SIDEWALK CAFÉ</b>	-----						

How many floors are there? What is the capacity for each floor?	2 floors: 5th floor - 68; 6th floor - 276	
How frequently will the owner(s) be at the establishment?	Frequently and as needed	
Will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	<input checked="" type="radio"/> YES	NO
Will you be hosting private; promotional or corporate events?	<input checked="" type="radio"/> YES	NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	<input checked="" type="radio"/> YES	NO security cameras
Will security plan be implemented?	<input checked="" type="radio"/> YES	NO
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO n/a
Where will delivery bicycles be stored during the day when not in use?	n/a	

**LOCATION & ZONING**

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	Pending
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	

**Community Notification/Relations**

<p><b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted</p>	# 1	HKNA, Kathleen Treat
	# 2	West 36th Street, Frank Strock
	# 3	CHDC, Joe Rustuccia
	# 4	Council Chelsea Block Association, Bill Borock
	# 5	ChekPeds, Christine Berthet
Please provide dates when applicant met with the groups listed above.	August 6, 2018	
Who was your contact person at each group you met with?	See above	
When did applicant post the notice that was provided?	July 31, 2018	
Where did applicant post the notice that was provided?	Conspicuously to the front of the premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO 707-287-3319
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	<input checked="" type="radio"/> NO

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	n/a - new construction		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<b>FRENCH DOORS</b>	<b>GARAGE DOORS</b>	<b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	n/a
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	n/a
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="radio"/> YES	NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	In the building		
When was the air conditioner installed?	Fall 2018		

**OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ**

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/> YES	NO	Patio
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/> YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	NO	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	

**ADDITIONAL STIPULATIONS: (Office Use Only)**

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***


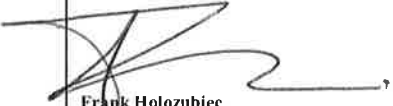



Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 September 5, 2018 full board meeting, with 34 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of  
 operation

Denial  Approval

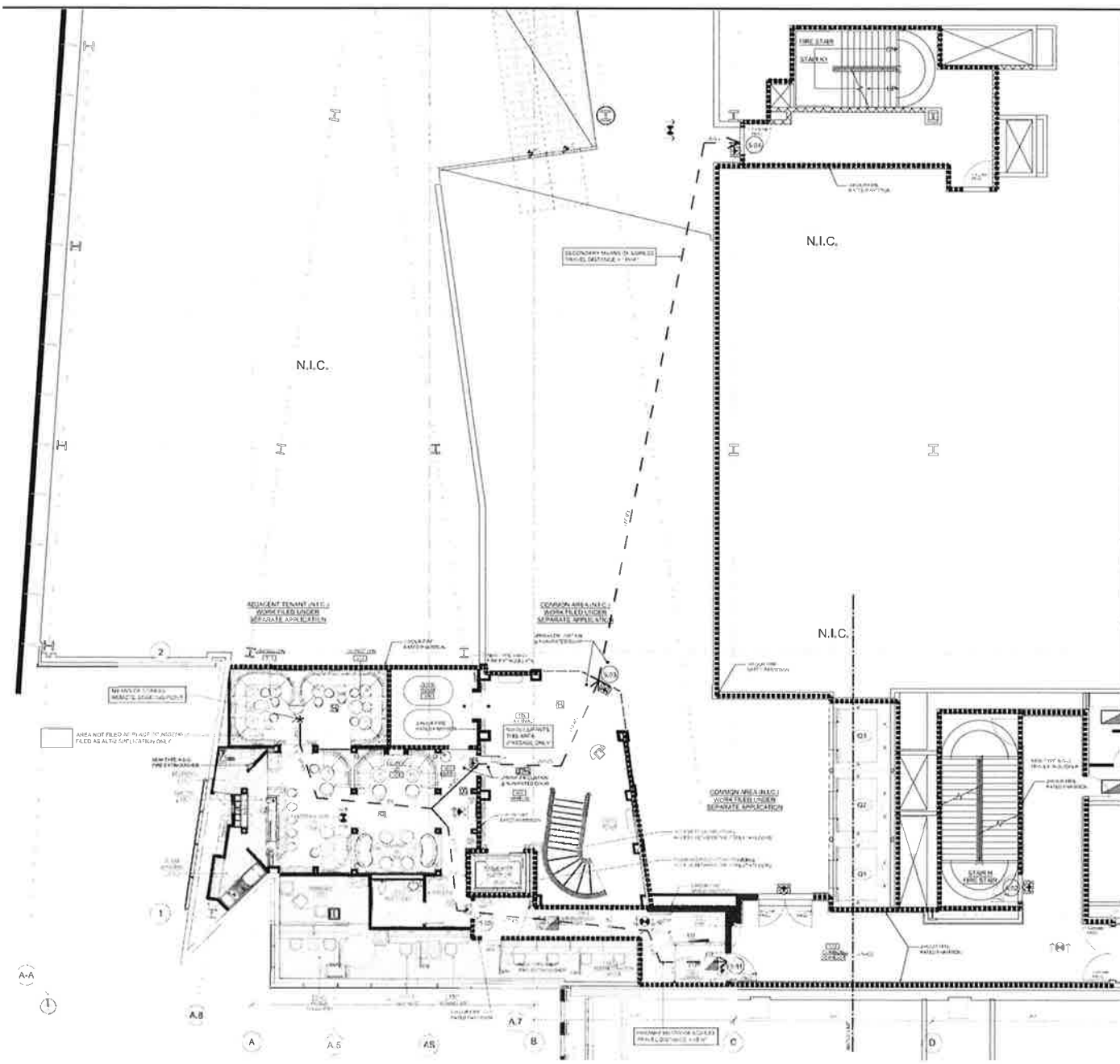
**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holozubiec CB4 BLP Committee Co-Chair	 Yoni Bessel CB4 BLP Committee Co-Chair
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**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<p><b>SIGN HERE</b> →</p>	<p>PRINT NAME OF APPLICANT</p>	<p>SIGNATURE OF APPLICANT</p>	<p>DATE</p>
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**PLACE OF ASSEMBLY NOTES**

1. ALL SEATING IS TO BE PROVIDED IN ACCORDANCE WITH THE SEATING CHART SUBMITTED WITH THE APPLICATION FOR PERMITS.
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**EMERGENCY LIGHTING NOTES**

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**EMERGENCY EXIT NOTES**

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**EMERGENCY EXIT CHART**

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**1 FIFTH FLOOR PLACE OF ASSEMBLY PLAN**  
Scale: 3/8" = 1'-0"

\*Yellow area is the kitchen





Dinner Menu Version 2

8/20/17

## STARTERS

- Classic Caesar Salad, Prepared at the Table.....20
- Super-Chilled Iceberg, Applewood Smoked Bacon, Marinated Tomatoes and Maytag Blue Cheese.....20
- "B & B Salad" (Brassicac and Bulbs) with Pecorino and Lemon
- Warm Arrowleaf Spinach Salad, Bacon, Truffle and Hearts of Vegetable and Hass Avocado Louie.....29
- Celery Hearts "Victor", Pickled Peppers and Garden Herbs.....16
- Hand Cut Steak Tartare.....26
- Chicken Liver Mousse, Honey Glazed Cranberries and Grilled Country Bread .....22
- Oysters Rockefeller.....26
- Clams Casino.....22
- Warm Soft-Boiled Hen Egg, Buckwheat Blini, Caviar Crème Fraiche
- Maryland Jumbo Lump Crab Cake, Spicy Mayonnaise.....20
- New England Clam Chowder.....15
- Double Oxtail Consommé Celestine.....18
- Roasted Bone Marrow, and Port Wine Shallot Jam.....32

## FROM THE RAW BAR

- Oysters in the Half Shell, Half Dozen.....20
- Littleneck Clams, Half Dozen.....16
- Stone Crab Claws, Ravigote Dressing.....MP
- Gulf Prawn Cocktail, Preserved Horseradish, Roasted Chiles, Tomato Cocktail.....18
- California White Sturgeon Caviar Service for Two.....140

## SMALL PLATES

- Marinated Olives.....9
- Celeriac Remoulade.....9
- Fire and Ice.....9
- Buttered Radishes.....9
- German Potato Salad.....9
- Devilled Eggs. Each.....3



Dinner Menu Version 2

8/20/17

## PASTA

- Bucatini Pomodoro.....22
- Fettucini Alfredo.....24
- Linguini and Clam Sauce.....27
- Pasta Primavera.....26

## PLATES

- Eggplant Parmesan.....30
- Dover Sole Meunière.....45
- Grilled Tournedo of King Salmon.....34
- Maine Lobster Thermidor.....56
- Broiled Alaskan King Crab, Drawn Butter.....MP
- Roasted Free Range Chicken and Thyme Jus, Serves Two.....40
- Chicken Kiev.....32
- Nature-Fed Veal Chop.....62
- Calf's Liver and Onions.....34
- Grilled Elysian Fields Farm Lamb Chops.....60
- Angus Chop Steak, Vidalia Onion Rings and Mushroom Gravy.....28
- True Ribeye Steak.....74
- Thick Cut Strip Steak.....66
- Bone in Filet Mignon.....70
- Prime Beef Short Rib Wellington for Two.....74
- Steak Diane or Steak Dijonnaise
- Duck à l'Orange and Young Turnips for Two

## SAUCES

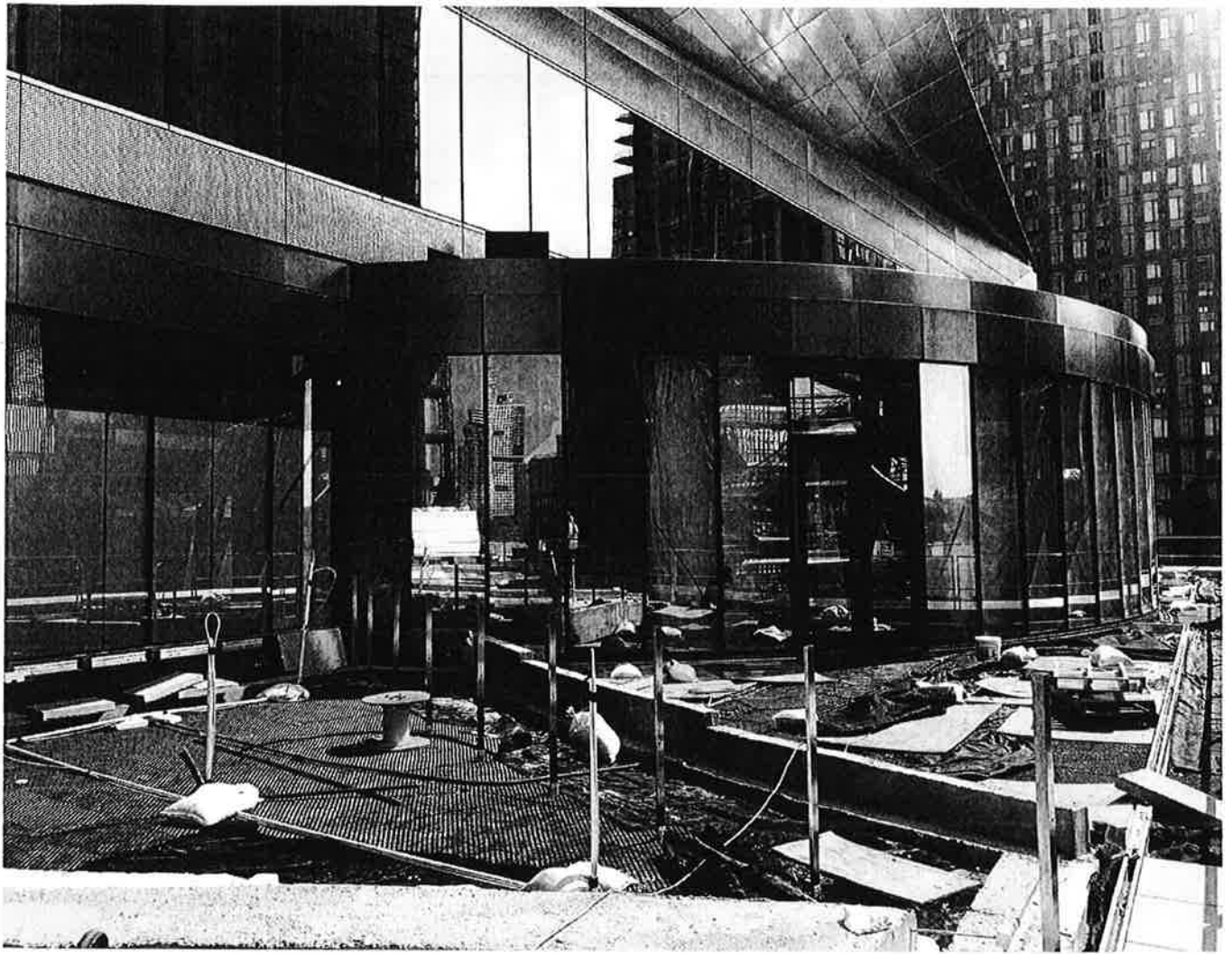
- Béarnaise.....6
- Red Wine Shallot.....8
- Steak Sauce.....8
- Horseradish Crème Fraiche.....7

## SIDES

- Baked Russet Potato and Traditional Garnish.....18
- Buttermilk - Whipped Potatoes.....15
- Pommes Soufflés.....16
- Steak Fries with Seasoned Salt.....14
- Country Ham and Beans.....16
- Wilted or Creamed Spinach.....16
- Citrus - Glazed Sweet Carrots.....14
- Green Beans Amandine.....14
- Blistered Cauliflower, Lemon and Garlic.....14
- Madeira - Glazed Mushrooms.....16
- Candied Bacon.....18

## DAILY SPECIALS







NON RESTAURANT FACILITY

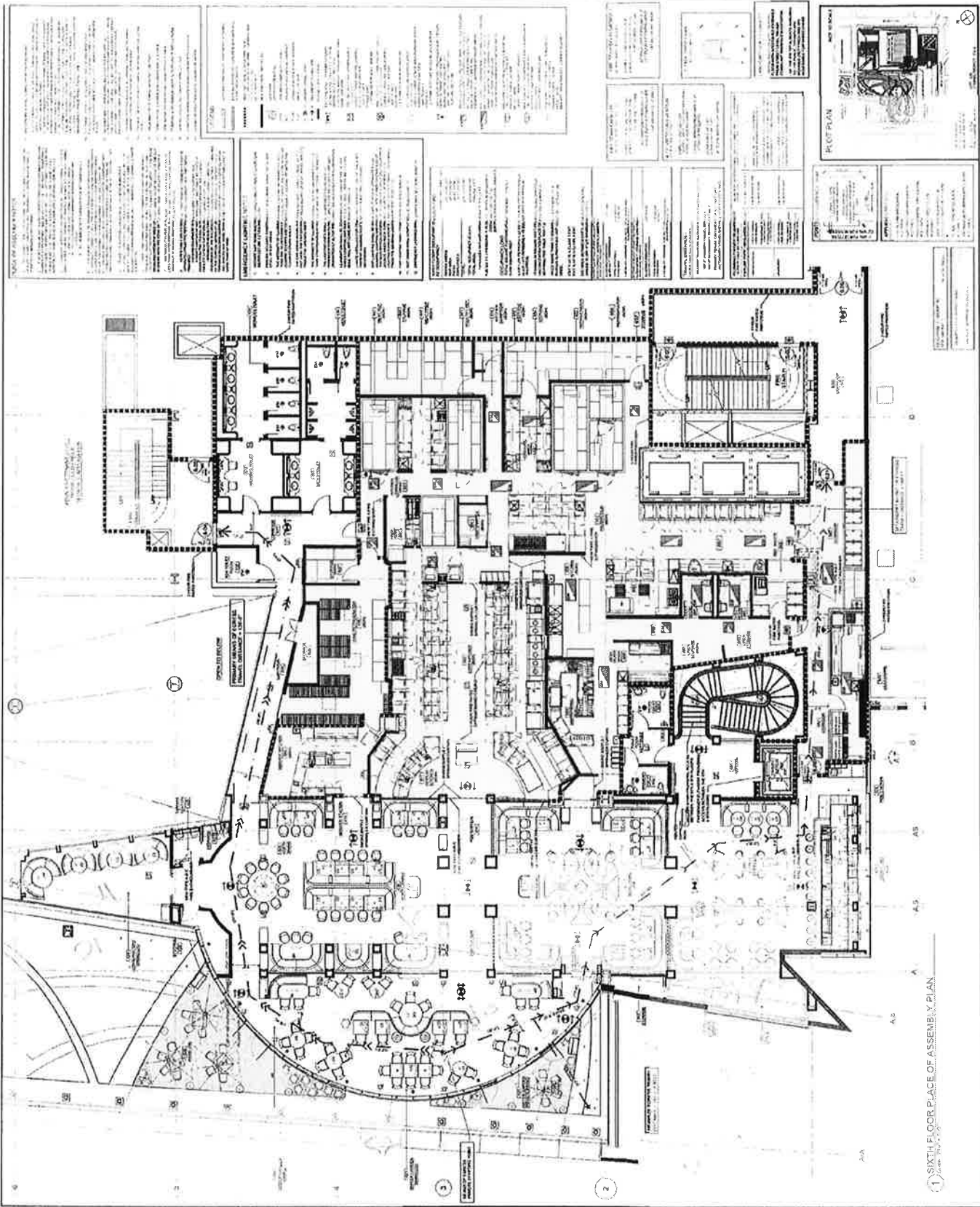
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www.laurenceandjones.com

**DAVID COLLIER STRIHO**  
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**SIXTH FLOOR  
PLACE OF ASSEMBLY PLAN**



PA-10100



① SIXTH FLOOR PLACE OF ASSEMBLY PLAN





NEW RESTAURANT FACILITY

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 DANIEL COLUCCI ENGINEERING P.C.  
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 NEW YORK, N.Y. 10001  
 TEL: (212) 692-4444  
 FAX: (212) 692-4445  
 www.danielcolucci.com

DATE: 10/15/2019  
 DRAWING NO.: 19-0001  
 SHEET NO.: 501  
 PROJECT NO.: 19-0001

STATE OF NEW YORK  
 DEPARTMENT OF BUILDINGS  
 OFFICE OF THE REGISTERED PROFESSIONAL ENGINEER

**FIFTH FLOOR PLACE OF ASSEMBLY PLAN**

PA-100-00

**NOTES FOR THE ARCHITECT**

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NYC DEPARTMENT OF BUILDINGS CODES, RULES AND REGULATIONS.
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL CODES AND STANDARDS.
3. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) CODES AND STANDARDS.
4. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE AMERICAN SOCIETY OF MECHANICAL ENGINEERS (ASME) CODES AND STANDARDS.
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7. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE AMERICAN SOCIETY OF ELECTRICAL ENGINEERS (ASEE) CODES AND STANDARDS.
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**NOTES FOR THE CONTRACTOR**

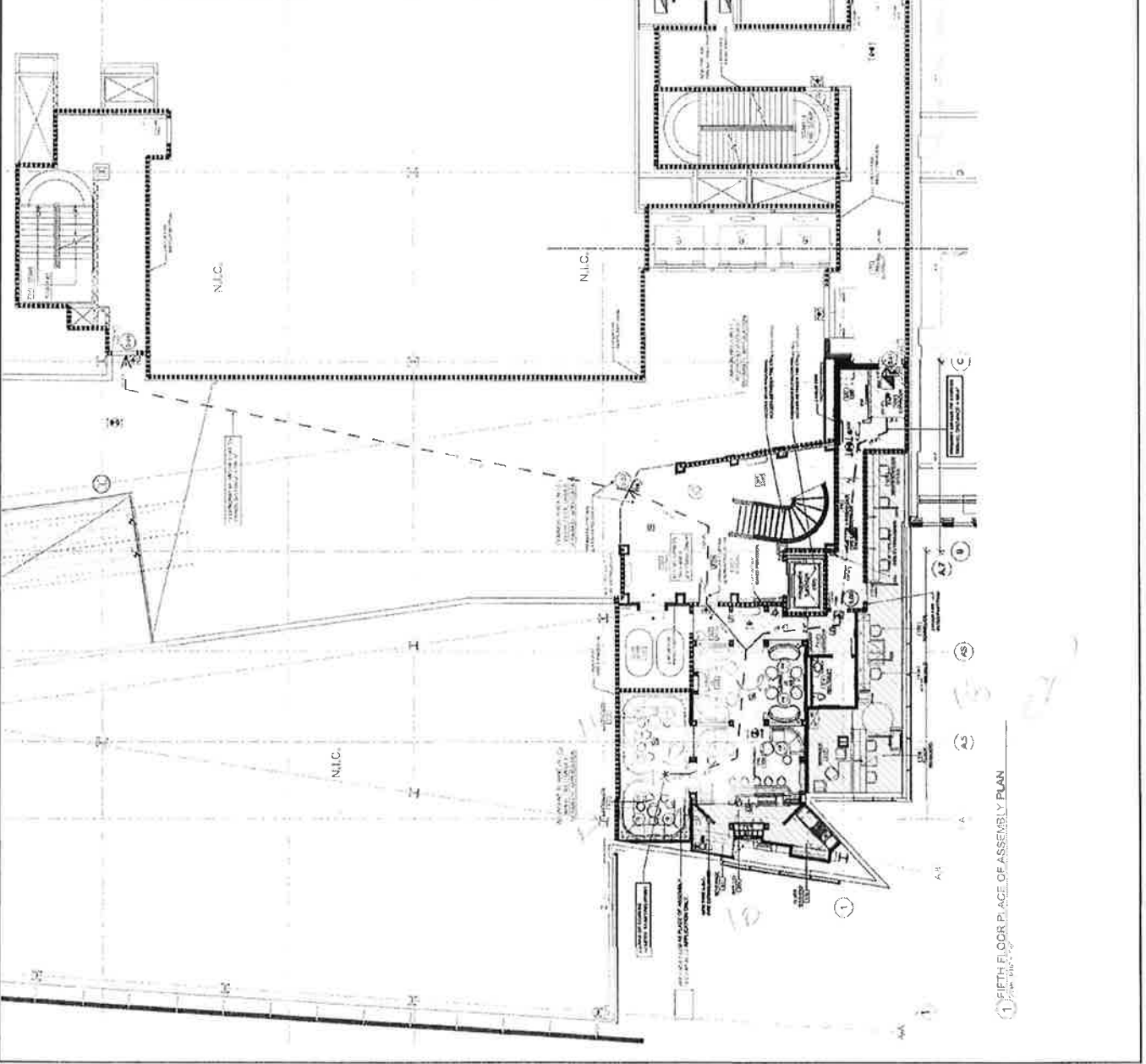
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**NOTES FOR THE MECHANICAL ENGINEER**

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**PLOT PLAN**

DATE: 10/15/2019  
 DRAWING NO.: 19-0001  
 SHEET NO.: 501  
 PROJECT NO.: 19-0001



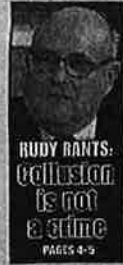
FIFTH FLOOR PLACE OF ASSEMBLY PLAN



**State shuts down 7 yo's lemonade stand ...**



**... because he's cheaper than the county fair!**



# ABUSE OF SOUR

**QUEENS BLOODBATH: CHILD AMONG 4 SLAIN** PAGE 13



CITY OF NEW YORK  
 BOARD OF LICENSING AND PERMITS  
 100 WALL STREET, ROOM 247, NEW YORK, NY 10038  
 TEL: 212-706-4376 FAX: 212-417-2612  
 WWW.LIC.NY.GOV

**PUBLIC NOTICE**

Business Licenses and Permits Committee will discuss an application submitted by

**TKHY LLC**  
**d/b/a TAK Room**  
**20 Hudson Yards**

An application for an On-Premise Liquor License for a Restaurant Establishment with Recorded Music & a Terrace

DATE: Tuesday, August 21, 2016  
 TIME: 5:30 P.M.  
 PLACE: Fountain House  
 425 W 47<sup>th</sup> Street

We invite you to attend this meeting and give your comments on the application. Alternatively, you may mail, fax or email us at the address listed above. For more information, please call 212-706-4350.

Protest according to the Administrative Code of the City of New York section 24-112. Please do not remove until after August 21, 2016.



Dinner Menu Version 2

8/20/17

## STARTERS

- Classic Caesar Salad, Prepared at the Table.....20
- Super-Chilled Iceberg, Applewood Smoked Bacon, Marinated Tomatoes and Maytag Blue Cheese.....20
- "B & B Salad" (Brassicas and Bulbs) with Pecorino and Lemon
- Warm Arrowleaf Spinach Salad, Bacon, Truffle and Hearts of Vegetable and Hass Avocado Louie.....29
- Celery Hearts "Victor", Pickled Peppers and Garden Herbs.....16
- Hand Cut Steak Tartare.....26
- Chicken Liver Mousse, Honey Glazed Cranberries and Grilled Country Bread .....22
- Oysters Rockefeller.....26
- Clams Casino.....22
- Warm Soft-Boiled Hen Egg, Buckwheat Blini, Caviar Crème Fraiche
- Maryland Jumbo Lump Crab Cake, Spicy Mayonnaise.....20
- New England Clam Chowder.....15
- Double Oxtail Consommé Celestine.....18
- Roasted Bone Marrow, and Port Wine Shallot Jam.....32

## FROM THE RAW BAR

- Oysters in the Half Shell, Half Dozen.....20
- Littleneck Clams, Half Dozen.....16
- Stone Crab Claws, Ravigote Dressing.....MP
- Gulf Prawn Cocktail, Preserved Horseradish, Roasted Chiles, Tomato Cocktail.....18
- California White Sturgeon Caviar Service for Two.....140

## SMALL PLATES

- Marinated Olives.....9
- Celeriac Remoulade.....9
- Fire and Ice.....9
- Buttered Radishes.....9
- German Potato Salad.....9
- Devilled Eggs, Each.....3



8/20/17

Dinner Menu Version 2

## PASTA

Bucatini Pomodoro.....22

Fettucini Alfredo.....24

Linguini and Clam Sauce.....27

Pasta Primavera.....26

## PLATES

Eggplant Parmesan.....30

Dover Sole Meunière.....45

Grilled Tournedo of King Salmon.....34

Maine Lobster Thermidor.....56

Broiled Alaskan King Crab, Drawn Butter.....MP

Roasted Free Range Chicken and Thyme Jus, Serves Two.....40

Chicken Kiev.....32

Nature-Fed Veal Chop.....62

Calf's Liver and Onions.....34

Grilled Elysian Fields Farm Lamb Chops.....60

Angus Chop Steak, Vidalia Onion Rings and Mushroom Gravy.....28

True Ribeye Steak.....74

Thick Cut Strip Steak.....66

Bone in Filet Mignon.....70

Prime Beef Short Rib Wellington for Two.....74

Steak Diane or Steak Dijonnaise

Duck à l'Orange and Young Turnips for Two

## SAUCES

Béarnaise.....6

Red Wine Shallot.....8

Steak Sauce.....8

Horseradish Crème Fraiche.....7

## SIDES

Baked Russet Potato and Traditional Garnish.....18

Buttermilk - Whipped Potatoes.....15

Pommes Soufflés.....16

Steak Fries with Seasoned Salt.....14

Country Ham and Beans.....16

Wilted or Creamed Spinach.....16

Citrus - Glazed Sweet Carrots.....14

Green Beans Amandine.....14

Blistered Cauliflower, Lemon and Garlic.....14

Madeira - Glazed Mushrooms.....16

Candied Bacon.....18

DAILY SPECIALS



Janelle Alexander <janelle@pb.law>

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## Community Board Notification

1 message

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**Nick Mazzara** <NMazzara@perseny.com>

Mon, Aug 6, 2018 at 2:21 PM

To: "kathleentreat123@gmail.com" <kathleentreat123@gmail.com>

Cc: Nick Mazzara <NMazzara@perseny.com>

Hello,

My name is Nick Mazzara and I am the Financial Controller for TKHY, LLC. I am reaching out to introduce myself and to inform you that TKHY, LLC has applied for an On-Premise Liquor License for our restaurant called TAK Room located at 20 Hudson Yards, NY.

TAK Room will offer a varied menu designed by Chef Thomas Keller and service will be sit down casual with both lunch and dinner being offered. TAK Room will operate 7 days a week. The proposed restaurant hours of operation will be from mid day thru late evening. The owners and managers of the restaurant are seasoned restaurateurs having owned and operated a number of restaurants within the New York community most notably Per Se restaurant located in the Time Warner Center. TAK Room Management, as they have with all their restaurants, is committed to being a "good neighbor" and operating an environmentally and issue free establishment while forging strong relationships within the Hudson Yards community.

A meeting by The Manhattan Community Board No. 4 has been scheduled for 6:30pm on August 21, 2018 at Fountain House. Please don't hesitate to reach out to me directly with any questions you may have. I can be reached at nmazzara@perseny.com or 917-224-1325.

Thank you for your kind consideration.

Sincerely,  
Nick Mazzara

Nicholas A. Mazzara | Controller  
Per Se | Bouchon Bakery TWC | Bouchon Bakery RC

423 West 55<sup>th</sup> Street

12<sup>th</sup> Floor

New York, NY 10019

p. 212.245-6077 | f. 212.245-6473 |

c. 917-224-1325

nmazzara@perseny.com

per se BOUCHON



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Janelle Alexander <janelle@pb.law>

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## Community Board Notification

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Nick Mazzara <NMazzara@perseny.com>

Mon, Aug 6, 2018 at 2:41 PM

To: "mcgee79@aol.com" <mcgee79@aol.com>

Cc: Nick Mazzara <NMazzara@perseny.com>

Hello Mr. Strock

My name is Nick Mazzara and I am the Financial Controller for TKHY, LLC. I am reaching out to introduce myself and to inform you that TKHY, LLC has applied for an On-Premise Liquor License for our restaurant called TAK Room located at 20 Hudson Yards, NY.

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Sincerely,

Nick Mazzara

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Janelle Alexander <janelle@pb.law>

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## Community Board Notification

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Nick Mazzara <NMazzara@perseny.com>

Mon, Aug 6, 2018 at 2:44 PM

To: "jrestuccia2@clintonhousing.org" <jrestuccia2@clintonhousing.org>

Cc: Nick Mazzara <NMazzara@perseny.com>

Hello Mr. Restuccia,

My name is Nick Mazzara and I am the Financial Controller for TKHY, LLC. I am reaching out to introduce myself and to inform you that TKHY, LLC has applied for an On-Premise Liquor License for our restaurant called TAK Room located at 20 Hudson Yards, NY.

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Nicholas A. Mazzara | Controller  
Per Se | Bouchon Bakery TWC | Bouchon Bakery RC

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12<sup>th</sup> Floor

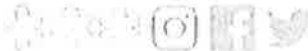
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Janelle Alexander <janelle@pb.law>

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## Community Board Notification

---

Nick Mazzara <NMazzara@perseny.com>  
To: "wborock@hotmail.com" <wborock@hotmail.com>  
Cc: Nick Mazzara <NMazzara@perseny.com>

Mon, Aug 6, 2018 at 2:46 PM

Hello Mr. Borock,

My name is Nick Mazzara and I am the Financial Controller for TKHY, LLC. I am reaching out to introduce myself and to inform you that TKHY, LLC has applied for an On-Premise Liquor License for our restaurant called TAK Room located at 20 Hudson Yards, NY.

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Thank you for your kind consideration.

Sincerely,  
Nick Mazzara

Nicholas A. Mazzara | Controller  
Per Se | Bouchon Bakery TWC | Bouchon Bakery RC

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Janelle Alexander <janelle@pb.law>

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## Community Board Notification

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Nick Mazzara <NMazzara@perseny.com>  
To: "cberthet@me.com" <cberthet@me.com>  
Cc: Nick Mazzara <NMazzara@perseny.com>

Mon, Aug 6, 2018 at 2:48 PM

Hello Ms. Berthet,

My name is Nick Mazzara and I am the Financial Controller for TKHY, LLC. I am reaching out to introduce myself and to inform you that TKHY, LLC has applied for an On-Premise Liquor License for our restaurant called TAK Room located at 20 Hudson Yards, NY.

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Thank you for your kind consideration.

Sincerely,  
Nick Mazzara

Nicholas A. Mazzara | Controller  
Per Se | Bouchon Bakery TWC | Bouchon Bakery RC

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August 6, 2018

TKHY, LLC  
dba TAK Room  
20 Hudson Yards  
New York, N.Y. 10020

Hello Mr. Hupe,

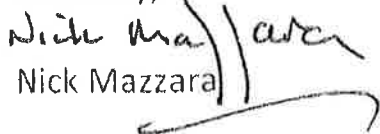
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Thank you for your kind consideration.

Sincerely,

  
Nick Mazzara

August 6, 2018

TKHY, LLC  
dba TAK Room  
20 Hudson Yards  
New York, N.Y. 10020  
Attn: HotelAmericano-General Manager

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