

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME LLC to be Formed		DOING BUSINESS AS (DBA) Philippe by Philippe Chow				
STREET ADDRESS 353 West 16th Street, New York, NY		CROSS STREETS 8th Avenue and 9th Avenue		ZIP CODE 10011		
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Abraham Merchant Richard Cohn	ATTORNEY/ REPRESENTATIVE	NAME: Ryan G. Marcus			
	PHONE: (212) 871-5601 (212) 871-5602		PHONE: (212) 871-5603			
	EMAIL: Amerchant@merchantshospitality.com Rcohn@merchantshospitality.com		EMAIL: RMarcus@merchantshospitality.com			
MANAGER	NAME:	LANDLORD	NAME: Sahara Dreams LLC			
	PHONE:		PHONE:			
	EMAIL:		EMAIL:			
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)						
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	An affiliate of applicant owns Philippe Chow on 60th Street, which is managed by Merchants Hospitality, Inc	
	What is/was the name and address of establishment?					
	What were the dates applicant was involved with this former premise?					
<input type="checkbox"/> Corp Change/Class Change/Removal	What is the license # and expiration date?					
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES	<input type="checkbox"/> NO		
	<i>if alterations or operational changes are being made, please describe/list all changes.</i>					
<input type="checkbox"/> Alteration	What is the current license # and expiration date?					
	<i>Please list/describe the nature of all the changes and attach the plans:</i>					
METHOD OF OPERATION						
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider					
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)					
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Within the Coming Weeks		
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.		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO			
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO			
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO			

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	4	4	4	4	4	4	4
	Kitchen	4	4	4	4	4	4	4
	Music	4	4	4	4	4	4	4

If you plan to have music, what type(s)?
(Circle all that apply)

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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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
INSIDE	176	176	50	150	0	1	20
OUTSIDE (Other than sidewalk café)	N/A						
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor?	1 Floor - 176 People	
How frequently will the owner(s) be at the establishment?	Manager on site at all times; Owner as needed	
Will there be dancing?	YES	<input checked="" type="checkbox"/> NO
Will applicant have bottle or table service for beverage alcohol?	<input checked="" type="checkbox"/> YES	NO
Will you be hosting private; promotional or corporate events?	<input checked="" type="checkbox"/> YES	NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="checkbox"/> NO
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="checkbox"/> NO
Will security plan be implemented?	YES	<input checked="" type="checkbox"/> NO
Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	<input checked="" type="checkbox"/> NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	NO
Where will delivery bicycles be stored during the day when not in use?	N/A	

If applicant utilizes delivery bicycles the plan is to use third-party service

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

Community Notification/Relations			
NOTIFICATION: 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	# 1	Manhattan Community Board 4	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		N/A	
Who was your contact person at each group you met with?		N/A	
When did applicant post the notice that was provided?		July 3, 2018	
Where did applicant post the notice that was provided?		July 3, 2018	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="checkbox"/> YES	NO TBD
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input checked="" type="checkbox"/> NO

BUILDING DESIGN

State the name and type of business previously located in the space.	Restaurant		
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="checkbox"/>	NO <input type="checkbox"/>	Megu
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	Identifying Signage
Will applicant have a vestibule within the establishment?	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	N/A - In Basement
Will applicant use a storm enclosure?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	N/A - In Basement
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="checkbox"/> YES	NO <input type="checkbox"/>	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	
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?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	N/A - In Basement of a hotel
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?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	NO <input type="checkbox"/>	
Will the establishment have a canopy extending over the sidewalk?	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	Central A/C		
When was the air conditioner installed?	Installed by the Hotel		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ - N/A - NO OUTDOOR SPACE

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

OUTDOOR ITEMS – SIDEWALK CAFÉ N/A - NO SIDEWALK CAFE

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

ADDITIONAL STIPULATIONS: (Office Use Only)

- If there are complaints about noise, traffic, or crowding, the applicant will work in good faith with the community and CB4 to resolve any issues, including giving consideration to hiring personnel to monitor street and sidewalk and working with adjacent businesses

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.

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Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 7/25/18 full board meeting, with 29 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


 Kelly Gonzalez
 CB4 Assistant District Manager


 Frank Holozubiec
 CB4 BIP Committee Co-Chair


 Yoni Fokker
 CB4 BIP Committee Co-Chair

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>SIGN HERE →</p>	<p>LLC to be formed: By: Richard Cohn</p> <p>PRINT NAME OF APPLICANT</p>	<p></p> <p>SIGNATURE OF APPLICANT</p>	<p>7/5/18</p> <p>DATE</p>
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Ryan Marcus, Associate Counsel

 7/10/18

Proximity Report for Location:

July 3, 2018

355 W 16th St, New York, NY, 10011

Closest Liquor Stores

Churches within 500 Feet

Name

Approx. Distance

Schools within 200 Feet

Name	Approx. Distance
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On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC	355 W 16 TH STREET	5 ft
SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM	355 W 16 TH STREET	5 ft
ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC	355 W 16 TH ST	20 ft
BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR	369 W 16 TH ST	125 ft
LDV 16 LLC	357 WEST 16 TH ST	225 ft
MARITIMA LLC	88 9 TH AVE	370 ft
HUDSON RIVER INN LLC E&S HOTEL OWNERS INC AS MGR	88 9 TH AVENUE	370 ft
MARITIME F&B LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVE 2ND FLOOR	375 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	460 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	460 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	460 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	460 ft
DT HOSPITALITY GROUP INC	110 9TH AVE	460 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
MIZNON AT CHELSEA LLC	75 9TH AVE	470 ft
URBAN DAIRY LLC	75 9TH AVE	470 ft
GRAND CREW NYC LLC	75 9TH AVE	470 ft
LOBSTER PLACE INC, THE	75 9TH AVE	470 ft

CHELSEA RETAIL PARTNERS LLC AND DCCM LLC	75 9TH AVE	470 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
DZGF2 LLC	75 9TH AVE	470 ft

Pending Licenses within 500 Feet

Name	Address	Approx. Distance
LAS RAMBLAS RESTAURANT LLC	355 W 16TH STREET	5 ft
CHELSEA MUSIC HALL LLC	75 9TH AVE	470 ft

500 Foot Rule - Diagram

Legend

LEGEND

On Premises Licenses

- On Premises Liquor
- On Premises Wine and Beer
- On Premises Beer

Off Premises Licenses

- Off Premises Liquor
- Off Premises Wine
- Off Premises Beer

Wholesale Licenses

-

Permit Licenses

All Licenses

- On Premises Liquor
- On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- Off Premises Wine
- Off Premises Beer
- Wholesale
- Permitting

Charities

-

Quotas

-

Stores

-

Commissions Board

-

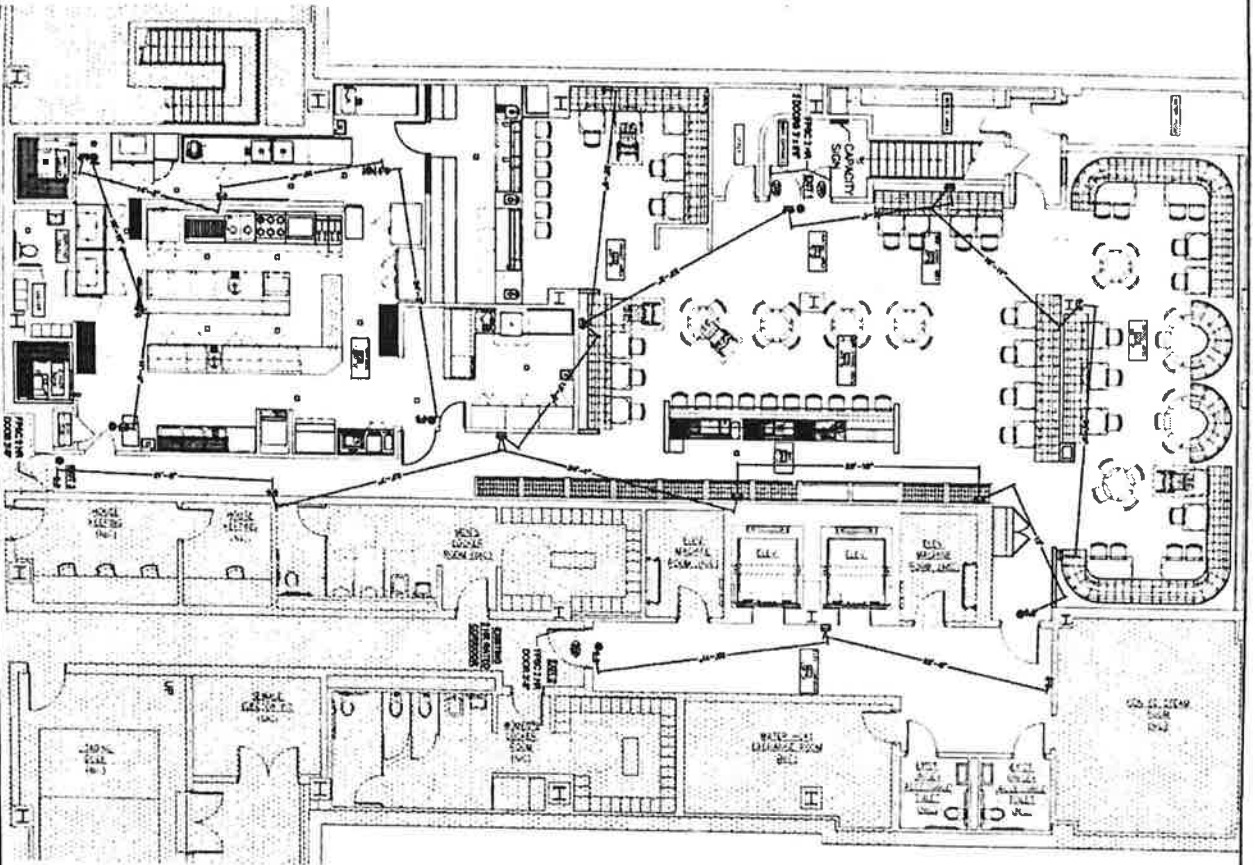
Police Proposals

-

Courts

-





- Ⓧ EMERGENCY LIGHT
- ◆ EXIT SIGN
- NOTES: DISTANCE BETWEEN ALL EMERGENCY LIGHTS IS LESS THAN 30 FT AS SHOWN IN FLOOR PLAN
- Ⓧ CALLAS EMERGENCY EXIT SIGN/LIGHT LAYOUT

DREAM
DOWN TOWN

Mogul Worldwide, LLC
365 WEST 18TH ST
NEW YORK, NY 10011

WGB Architecture PLLC
400 WEST 11TH ST
NEW YORK, NY 10011

DATE	DESCRIPTION

NOT TO SCALE

PA003.00

EMERGENCY EXIT SIGN & EMERGENCY LIGHT PLANS



HAND CRAFTED TEA SELECTIONS – \$6

Mutan White, *Fuan, China*
Traditional Chinese white tea.
Light, sweet and vegetal.

Hao Ya A, *Keemun, China*
Light chocolate and toasty flavor.
A famous China black Keemun tea.

Lung Ching, *Hangzhou, China*
China's famous green tea.
Mild, sweet and nutty flavor.

Peppermint Herbal, *Oregon, USA*
Wonderful aromatic and crisp
caffeine free herbal.

Ti Quan Yin, *Anxi, China*
Chinese oolong tea.
High floral notes and nice body.

Dragon Pearl Jasmine, *Fuan, China*
Infused with Jasmine flower.
Elegant floral aroma.

Chai Latte
House blended, warm inviting and
lightly spicy, agave sweetened.

AFTER DINNER – \$14

Tis the Season
Bourbon, apple cider, ginger and warm spices

Golden Revolution
10 year tawny port, Frangelico, Baileys

Espresso D'oro martini
Stoli vanilla, Kahlua, Costa D'oro espresso

Nutella Blue Martini
Martell Blue Cognac, Frangelico, Nutella,
fresh mint and raspberries

Pumpkin spiced Latte-ini
Spiced Rum, Xo tequila,
steamed milk and pumpkin

PORT

Warre's Warrior, Finest Reserve	\$12
Warre's Otima 10 Year Tawny.....	\$16
Taylor Fladgate 20 Year Tawny	\$25
Warre's LBV	\$18
Pennfolds Grandfather Tawny	\$26

SPARKLING

Moscato d'Asti, Bricco Quaglia, La Spinetta, Piedmonte IT, Half Bottle	\$25
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by Philippe Chow

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APPETIZERS

SOUPS

		pcs/servings
Hot & Sour	\$8	(1)
bean curd, mushrooms, bamboo shoots, chili & vinegar		
Wonton Soup (Chicken)	\$8	(1)
Wonton Soup (Pork)	\$8	(1)

SALADS

	1/2 Tray	Full Tray	pcs/servings	GF
House Salad	\$30	\$55	(6) (12)	**
crispy wontons, sesame soy vinaigrette				
Crispy Duck Salad	\$40	\$75	(6) (12)	**
wonton chips, honey sesame vinaigrette				

LETTUCE WRAPS

	1/2 Tray	Full Tray	pcs/servings	GF
Chicken Lettuce Wrap	\$90	\$160	(12) (24)	**
Beef Lettuce Wrap	\$95	\$170	(12) (24)	**
Vegetable Lettuce Wrap	\$75	\$140	(12) (24)	**

Finely diced, delicious and bursting with flavor all within a healthy crispy lettuce bowl. All lettuce wraps include diced zucchini, bamboo shoots and mushrooms and are easy to make gluten free. Your guests can orchestrate the entire production and select their sauce: plum sauce, hot sauce, hot mustard, soy sauce or honey vinaigrette.

VEGETARIAN

	1/2 Tray	Full Tray	pcs/servings	GF
Crispy Seaweed	\$55	\$100	(12) (24)	*
thin sliced and lightly fried sweetened seaweed with candied walnuts				
Scallion Pancakes	\$40	\$70	(32) (64)	
flaky scallion infused flour pancake				
Salt & Pepper Eggplant	\$45	\$80	(80) (160)	*
diced, wok-fried, garlic, scallion, dried red chili				
Sweet & Spicy Eggplant	\$50	\$90	(60) (120)	
sliced, sweet and spicy sauce				

HANDS ON FAVORITES

	1/2 Tray	Full Tray	pcs/servings	GF
Glazed Spare Ribs	\$85	\$150	(30) (60)	
house made pancakes				
Salt & Pepper Calamari	\$50	\$90	(80) (160)	*
wok-fried, salt & pepper				

SIGNATURE SATAYS

	1/2 Tray	Full Tray	pcs/servings	GF
Chicken Satay	\$150	\$280	(30) (60)	*
Beef Satay	\$160	\$300	(30) (60)	
Shrimp Satay	\$200	\$375	(48) (96)	*
Chicken Satay Mini	\$150	\$280	(60) (120)	

Philippe is known for its tender and tasty satays that are marinated, skewered, wok fried and served with Chef Chow's luscious and creamy peanut sauce that is craved by many and has a special following.

CRISPY SPRING ROLLS

	1/2 Tray	Full Tray	pcs/servings
Vegetable Crispy Spring Roll	\$125	\$230	(30) (60)
Shrimp Crispy Spring Roll	\$175	\$325	(30) (60)
Peking Duck Crispy Spring Roll	\$140	\$260	(30) (60)

NOODLES

	1/2 Tray	Full Tray	pcs/servings	GF
Vegetable Flat Noodle	\$70	\$130	(12) (24)	*
flat rice noodles with vegetables				
Chicken Flat Noodle	\$90	\$160	(12) (24)	*
flat rice noodles with chicken				
Vegetable Lo Mein	\$70	\$120	(12) (24)	
Mr. Cheng's Noodle	\$85	\$150	(12) (24)	
hand pulled noodles, pork sauce				

DUMPLINGS

	1/2 Tray	Full Tray	pcs/servings
Pork Soup Dumpling	\$65	\$120	(30) (60)
pork enclosed dumpling filled with chef's special broth			
Steamed Vegetable Dumpling	\$50	\$90	(30) (60)
Steamed Chicken Dumpling	\$60	\$110	(30) (60)
Steamed Shrimp Dumpling	\$75	\$140	(30) (60)
Wok Fried Chicken Dumpling	\$60	\$110	(30) (60)
Wok Fried Beef Dumpling	\$60	\$110	(30) (60)
Wok Fried Pork Dumpling	\$60	\$110	(30) (60)

Contains nuts
 * Gluten free
 ** Gluten free by request
 GF Gluten free

ENTREES

PRAWNS

	1/2 Tray	Full Tray	pcs/servings	GF
Sesame Walnut Prawns touch of cream with walnuts	\$200	\$375	(48) (96)	*
Green Prawns halved, marinated in spinach, vegetables, green chili & cashews	\$200	\$375	(48) (96)	*
White Prawns egg white sauce	\$200	\$375	(48) (96)	*
Black Prawns sauteed in black bean sauce	\$200	\$375	(48) (96)	
Nine Seasons Spicy wok fried, sweet & sour spicy, red pepper	\$200	\$375	(48) (96)	
Special Prawns clear sweet & sour sauce	\$200	\$375	(48) (96)	*
Salt & Pepper Prawns lightly fried, salt & pepper	\$200	\$375	(48) (96)	*
Prawns & Broccoli garlic sauce	\$200	\$375	(48) (96)	*

FISH

	1/2 Tray	Full Tray	pcs/servings	GF
Chilean Sea Bass sliced thin, half black bean sauce, & half ginger-garlic sauce	\$225	\$425	(64) (128)	**
Salt & Pepper Sea Bass wok fried, salt & pepper	\$200	\$375	(48) (96)	*
Wok Seared Branzino brown garlic sauce, sweet & spicy eggplant	\$175	\$325	(8) (16)	**
Drunken Sea Bass sweet white wine sauce	\$200	\$375	(48) (96)	*

DUCK

	1/2 Tray	Full Tray	pcs/servings
Crispy Duck Marinated in soy sauce and aromatic Chinese spices, baked and then wok-seared to get the skin crispy served with house made pancakes, scallion, cucumber and plum sauce.	\$150	\$280	(6) (12)

SEAFOOD

	pcs/servings	GF
Maine Lobster ginger, scallions & cracked black pepper	\$80 (1)	*
Salt & Pepper Lobster wok fried, salt & pepper	\$80 (1)	*
Main Lobster & Hand Pulled Noodles out of shell, ginger, scallions & cracked black pepper	\$80 (1)	*
Red King Crabs wok fried, salt & pepper	\$45 (1)	*

POULTRY

	1/2 Tray	Full Tray	pcs/servings	GF
Curried Chicken strips, sweet onions and snowpeas	\$135	\$250	(100) (200)	*
Beijing Chicken diced, sweet red bean sauce, walnuts	\$150	\$280	(100) (200)	*
Spicy Velvet Chicken strips, vegetables & chili in a clear broth	\$135	\$252	(100) (200)	*
Kung Pao Chicken diced, sweet red bean sauce, peanuts & red hot peppers	\$150	\$280	(100) (200)	
Chicken & Broccoli strips, garlic sauce	\$135	\$254	(100) (200)	*
Chicken Jo Lau chicken breast, egg batter, pan-fried, sweet garlic broth	\$150	\$280	(80) (160)	*
Sweet & Sour Chicken diced, sweet & sour sauce, pineapple & bell peppers	\$135	\$256	(100) (200)	

MEAT

	1/2 Tray	Full Tray	pcs/servings	GF
Slow Roasted Pork Butt honey barbeque sauce & sugar snap peas	\$185	\$350	(64) (128)	*
Crispy Beef sweet orange & carrot sauce, touch of garlic	\$175	\$320	(100) (200)	
Filet Mignon w/ Snap Peas sauteed tenders, oyster sauce	\$200	\$380	(100) (200)	
Spicy Pepper Mignon sauteed strips, spicy brown garlic sauce, green & yellow peppers	\$200	\$380	(100) (200)	
Filet Mignon w/ Green Beans sauteed tenders, spicy brown garlic sauce	\$200	\$380	(100) (200)	
House Mignon crusted, sliced, black pepper & brown garlic sauce	\$240	\$460	(64) (128)	**

Contains nuts
 * Gluten free
 ** Gluten free by request
 GF Gluten free

SIDES

VEGETABLES

	1/2 Tray	Full Tray	pcs/servings	GF
Vegetable Stir Fry	\$40	\$70	(12) (24)	**
with or without tofu				
Steamed Mixed Vegetables	\$40	\$70	(12) (24)	*
String Beans with Black Bean Sauce	\$40	\$70	(12) (24)	**
Broccoli with Garlic Sauce	\$40	\$70	(12) (24)	*
Bok Choy	\$40	\$70	(12) (24)	*

RICE

	1/2 Tray	Full Tray	pcs/servings	GF
Brown Rice	\$30	\$50	(12) (24)	*
Vegetable Fried Rice	\$40	\$70	(12) (24)	**
Chicken Fried Rice	\$65	\$110	(12) (24)	**
Shrimp Fried Rice	\$75	\$140	(12) (24)	**
Pork Fried Rice	\$75	\$140	(12) (24)	**

DESSERTS

COOKIES & BROWNIES

	1/2 Tray	Full Tray	pcs/servings
Molasses Cookies	\$120	\$240	(40) (80)
Chocolate Chip Cookies	\$120	\$240	(40) (80)
Butterscotch Brownies	\$120	\$240	(40) (80)
Chocolate Brownies	\$120	\$240	(40) (80)

2 days notice.

THE SHOWSTOPPERS

ROAMING DIM SUM CART

Steaming Small Plates

A Roaming Dim Sum cart is a fantastic way to add entertainment and culinary excitement to your event. Each of your guests will be full of anticipation as the dim sum cart approaches with steaming small bites piled high and presented directly to them.

Knowledgeable of the ingredients in each dish, Philippe staff will describe the dim sum flavor profiles with excitement and then navigate the dim sum cart onward making sure to service each guest.

Pricing Available Upon Request

PEKING DUCK CARVING STATION

CHEF PHILIPPE CHOW

Golden Tradition

Known for its crisp skin and tender meat, Peking Duck is a classic dish from Beijing that has been prepared since the imperial era.

Enjoy watching as Chef Philippe carves Roasted Peking Duck into golden slices while our experienced staff places the duck into house made pancakes with scallion, cucumber and plum sauce for your guests.

\$75 per Peking Duck plus staffing charges

Menu items and pricing are subject to change.

Prices do not include tax, beverages, rentals, set up, staff or transportation.

- ☐ Contains nuts
- * Gluten free
- ** Gluten free by request
- GF Gluten free

Philippe

by Philippe Chow

Catering

Gourmet

Trays On The Go

Tantalizing

Passed Hors d'oeuvres

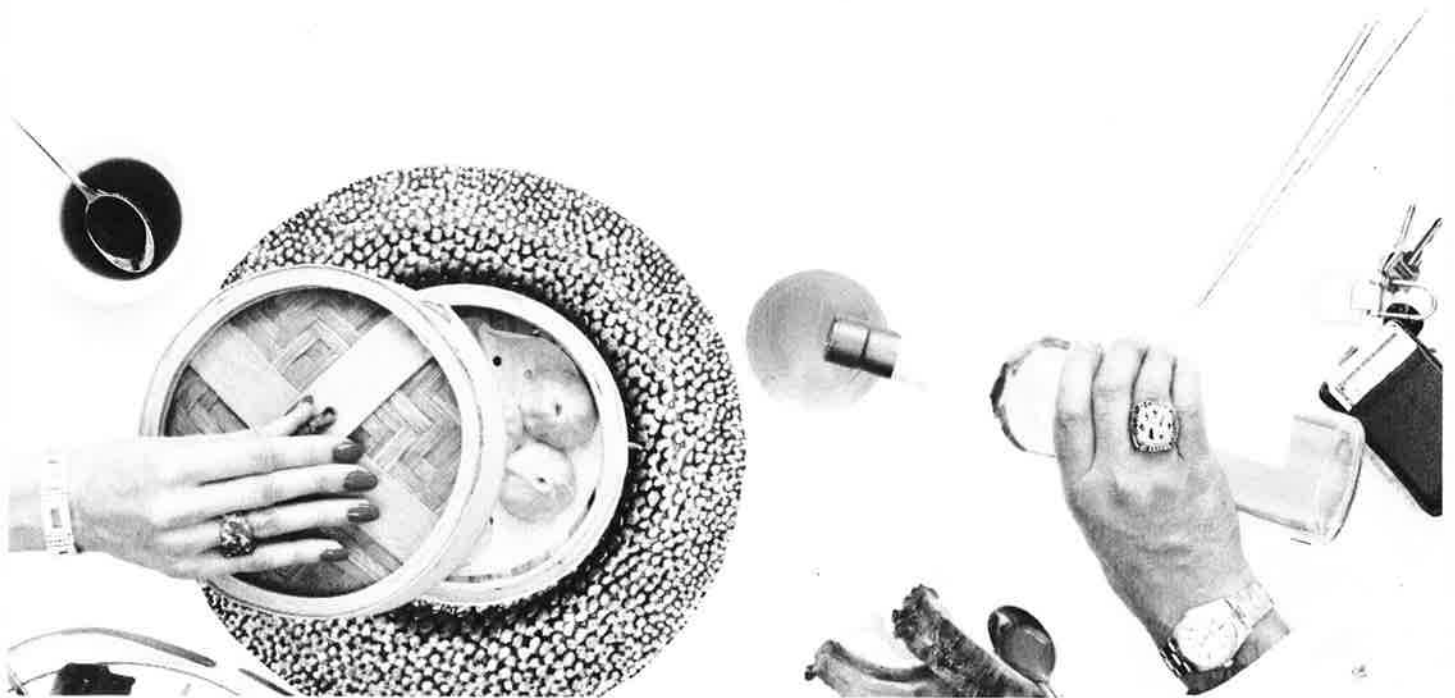
Sumptuous

Food Stations

Contact

Amy Gottenberg

212.459.0270 • amy@philippechow.com





Philippe Catering

Offices, Homes, Hotels & Private Clubs

Whether providing one specialty item or catering your entire event we make entertaining easy and delicious.

- Trays for Turn-Key Events
- Full Staffing Options
- Passed Hors d'oeuvres
- Food Stations

New York, New Jersey & Connecticut

Philippe has been providing offsite catering to our loyal clientele for the past 10 years. From intimate dinner parties to large events with over 500 guests we deliver quality service and food in style.

White Glove Service

We provide servers, busboys, hostesses and bartenders. They dress to impress with Philippe signature jackets, white collared shirts, ties and pocket squares.

Preparation is Key

All food is prepared fresh at our restaurant and placed in aluminum containers/trays **with sauce on the side** to ensure the highest quality during transport.

Packaging & Utensils

Philippe provides napkins, chopsticks and plastic cutlery and serving spoons. Plastic containers will be provided by request for leftovers. All other items must be rented.

We Are Fully Insured

So you can sit back & relax.





Testimonials

Penthouse, Roof Deck Party, 120 Guests

“This past June, I was very fortunate to work with Philippe who brought their VIP treatment, hospitality and very tasty food to a party I hosted. Oftentimes, catering can be quite difficult, especially when it comes to choosing a menu that meets everyone’s needs. The Philippe staff and operations were turnkey and very accommodating, from ordering, set-up, keeping displays looking pristine and proper to attending to my guests’ every need.”

— **Michael Feldman**
President
David Feldman Worldwide

Rehearsal Dinner, Private Club, 150 Guests

“Philippe was an incredible addition to a rehearsal dinner that we planned for a very special couple, which took place at a private club in New York City and included 150 guests in attendance.

We wanted to customize some of the food stations to align with the newlyweds pallet and since Philippe was their favorite restaurant, it was a no brainer to partner with them. Philippe was beyond accommodating and perfected a customized menu, which included: Chicken Satays, Green Prawns, House Mignon and String Beans, among other delightful dishes.

Their attention to detail, flexibility and exemplary service from pre-production to onsite was superb. Our experience overall was stellar and we would recommend using Philippe catering for any future events or function.”

— **Maya Katz**
Partner
Alimay Events



P

Catering

Food Stations

Any item from our Trays On The Go menu can be made into a Food Station. Our staff will serve your guests in style. Prices upon request.

A Signature Experience



Peking Duck Personally Carved
By Chef Chow

Enjoy the luxurious experience of having Chef Chow at your event and personally carve and serve his signature Peking Duck for your guests.

Limited to events in New York City.

7lbs. Peking Duck (For 2)..... \$75

4lbs. Peking Chicken (For 2)..... \$55

Served with house made pancakes, scallions, cucumber slices and plum sauce.

Chef Philippe Chow

Chef Chow, who was born in China and has been cooking professionally since he was a teenager in Hong Kong, is best known for show-stopping dishes that are as lavish as they are delicious.

With over 30 years of experience in the most sought-after kitchens in the world, Executive Chef Philippe Chow draws upon his classical culinary training and extensive pedigree, creating modern, flavorful and signature dishes including the world-renowned Chicken Satay and Peking Duck.

Chef Chow opened Philippe in December 2005 and it remains a hotspot and staple for a virtual "who's who" of the music, film and sports industries, not to mention politicians, CEOs and an array of additional New York influencers and local east siders.



DESSERT

Warm Flourless Dark Chocolate Cake \$14

caramel, frosted cocoa nibs, vanilla ice cream

Warm Poached Chai Tea Pear Tart \$14

caramel, almond crumble, vanilla ice cream

Fever Tree Ginger Beer Float \$14

coconut sorbet, citrus cream, candied kumquat,
Chinese black sesame butter cookie

Cotton Candy Baked Alaska \$18

strawberry and vanilla bean ice cream, roasted strawberries

Fortune Cookie Red Velvet Cake \$16

cream cheese icing, fresh raspberries

Dark Chocolate Layer Cake \$16

dark chocolate pound cake, milk chocolate crème filling,
topped with dark chocolate glaze and served with coconut
sorbet and fresh raspberries

Ice Cream & Sorbet \$12

Seasonal Fruit \$16

Philippe Chow 11-Layer Birthday Cake \$95

dark chocolate pound cake, milk chocolate crème filling, swiss
meringue butter cream frosting, topped with cotton candy,
chopsticks, gelatin balloons, "Happy Birthday" and gold sparkler.

1 Tier. 6" Round. 8" h. Serves 8.

TERRI DREISBACH
pastry chef

PRIX FIXE LUNCH MENU

Monday–Saturday

12:00PM – 3:30PM

\$28.00

Add a specialty cocktail or glass of house wine \$37.00

APPETIZERS

HOT & SOUR SOUP

CHICKEN SATAY

on a skewer with Chef Chow's famous peanut sauce

CHICKEN LETTUCE WRAPS

zucchini, bamboo shoots and hoisin sauce

VEGETABLE LETTUCE WRAPS

zucchini, bamboo shoots and hoisin sauce

CRISPY SEAWEED

candied sesame walnuts

MAIN COURSE

Served with White Rice

BEIJING CHICKEN

sweet red bean sauce with walnuts

CRISPY BEEF

sweet orange/carrot sauce

VELVET CHICKEN

chicken breast sautéed

with vegetables & chili in a clear sauce

WOK SEARED BRANZINO

eggplant, sweet and spicy sauce

DESSERT

WARM COCOA BROWNIE

coconut sorbet, whipped cream, strawberries

SORBET OR ICE CREAM

2 courses — \$25

212.644.8885

**33 EAST 60TH STREET • NEW YORK, NY 10065
BETWEEN PARK & MADISON**

www.philippechow.com



@philippechow



@philippechownyc



PhilippeChowNYC

SPECIALTY COCKTAILS

PHILIPPTINI 19

TRUE Premium Vodka, lychee & pineapple juices, Citronge, Chambord

MEZmerizer 19

Creyente™ Mezcal Joven ginger ale, fresh lime, ginger simple syrup

PHILIPPE PASSION 18

Grey Goose Poire, Absolut Peach, mango, lemon juice, soda, cranberry

LYCHEE MARTINI 19

Absolut Vodka, lychee juice, coconut cream, lime juice, Citronge

RED DRAGON ROSE SANGRIA 18

Rose wine, ruby grapefruit, bourbon, raspberry

..... summer

WATERMELON MOJITO 19

Sky Watermelon Vodka, muddled fresh mint, lime and watermelon, splash of simple syrup, rock glass over ice, watermelon wedge

..... sips

SUPERFLY* SAKE-TINI 50/50 19

SIPSMITH LONDON DRY GIN Black & Gold Sake, cucumber slice

MIDNIGHT MOJITO 18

Stoli Blueberry, fresh mint, fresh blueberries, lime juice, soda

MODERN MAI TAI 18

Bacardi and Meyers Rum, pineapple, maraschino cherry

MALIBU MAO 17

Malibu Banana, peach schnapps, pineapple juice, grenadine

SUMMER LIGHT MARGARITA 18

Avión Tequila, Cointreau liqueur, lime juice

WINE BY THE GLASS

WHITE

PINOT GRIGIO

Bertani "Velante" IGT, Veneto, IT 12

SAUVIGNON BLANC

Remy Pannier, Sancerre, Loire, FR 19

RIESLING

St Urbans-hof, Wiltinger, Germany 14

CHARDONNAY

Six Ridges, Chardonnay, Russian River, CA 15
Bouchard Pere & Fils Rully Blanc, Burgundy, FR 21

ROSE

Gerard Bertrand Gris Blac, FR 13

RED

PINOT NOIR

Joseph Drouhin Cote DeBeaune-Villages, Burgundy FR 21
Meiomi, Pinot Noir, California 17

BORDEAUX

Chateau Saincrit, Bordeaux, FR 18

SANGIOVESE

Villa Antinori, Tuscany, IT 15

CABERNET SAUVIGNON

Clos Du Bois, California 12
Napa Cellars, Napa, California 22

ZINFANDEL

Turley Wine Cellar, Napa California 18

BUBBLES

MOSCATO ROSE 18
Batasiolo, Italy

GERARD BERTRAND CUVÉE 18
Thomas Jefferson Cremant De Limoux Brut

PERRIER-JOUËT BRUT 23
Champagne, FR

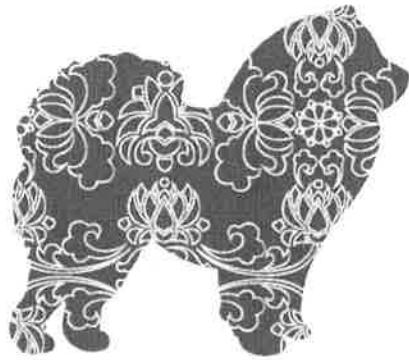
MOËT & CHANDON 40
Rose ImperiFR

BEERS 10

Tsing Tao - Lager, China
Heineken - Lager, Amsterdam
Fat Tire - Amber Ale, Colorado
Blue Moon - Wheat, Colorado
Hitachino Nest - White Ale, Japan
Amstel Light - Lager, Amsterdam

Philippe

by Philippe Chow



The Year Of The Dog

2018



BUBBLES

Veuve Clicquot, Brut	\$150
Moët & Chandon, Imperial	\$160
Veuve Clicquot, Brut Rosé	\$195
Moët & Chandon, Nectar Imperial Rosé.....	\$235
Armand De Brignac, Brut (Ace of Spades).....	\$650

VINTAGE CHAMPAGNE

Perrier-Jouët, Belle Epoque, 2007	\$520
Veuve Clicquot Ponsardin, La Grande Dame, 2006	\$550
Dom Perignon, 2006.....	\$620
Perrier-Jouët, Belle Epoque Rosé, 2005.....	\$800
Louis Roederer, Cristal, 2009.....	\$800
Veuve Clicquot Ponsardin, La Grande Dame Rosé, 2006.....	\$850
Dom Perignon, Rosé, 2004.....	\$850
Dom Perignon (Magnum), 2009.....	\$950
Louis Roederer, Cristal Rosé, 2007	\$1000
Louis Roederer, Cristal (Magnum), 2006	\$1200
Dom Perignon, Rosé (Magnum), 2003	\$2050
Louis Roederer, Cristal Rose (Magnum), 2006.....	\$2300



CHARDONNAY

Charles Krug, Carneros, Napa CA, 2016.....	\$60
Qupe, Y-Block, Santa Barbara CA, 2015	\$60
Haden Fig, Willamette Valley OR, 2016	\$60
William Fevre Chablis, Champs Royaux, Burgundy FR, 2016.....	\$70
Wagner Family, Mer Soleil, Napa CA, 2016.....	\$85
Arthur, Domaine Drouhin, Oregon, 2014.....	\$90
ZD Wines, Napa CA, 2016.....	\$90
Flowers, Sonoma Coast CA, 2015	\$110
Vincent Girardin, Meursault Charrons, Burgundy FR, 2015.....	\$120
Cakebread Cellars, Napa CA, 2015.....	\$130
Hudson Vineyards, Estate Chardonnay, Napa CA, 2014.....	\$135
Drouhin, Puligny Montrachet, Burgundy FR, 2015.....	\$160
Bouchard, Chassagne Montrachet Burgundy FR, 2013.....	\$195
Louis Jadot, Montrachet Grand Cru, Burgundy FR, 2013	\$980

CHENIN BLANC

Marc Bredif, Vouvray, Loire FR, 2016.....	\$75
Ken Forrester, FMC, South Africa, 2014	\$135

SAUVIGNON BLANC/GRÜNER VELTLINER

Mohua, Sauvignon Blanc, Marlborough NZ, 2016	\$50
Domaine Wachau, Gruner Veltliner Federspiel, Austria 2016	\$55
Wagner Family, Emmolo, Napa CA, 2016.....	\$60
Kim Crawford, Sauvignon Blanc, Marlborough NZ, 2017	\$65
Weingut Pfalff, Grüner Veltliner, Weinviertel GR, 2013.....	\$70
Craggy Range, Sauvignon Blanc, Marlborough NZ, 2017.....	\$95
Pouilly-Fumé, Ladoucette, Loire FR, 2015.....	\$125
La Poussie, Sancerre, Loire FR, 2016	\$135



PINOT GRIGIO

Gradis'ciutta, <i>Collio IT</i> , 2016.....	\$55
Borgo Conventi, <i>Collio IT</i> , 2016.....	\$60
Jermann IGT, <i>Venezia IT</i> , 2015.....	\$80

LIGHTER WHITES - Other Varietals

Rocco Montemassi, Vermentino, <i>Maremma IT</i> , 2015.....	\$55
Feudo Principi, Butera Insolia, <i>Sicily IT</i> , 2014.....	\$55
Leon Beyer, Gewurtztraminer, <i>Alsace FR</i> , 2014.....	\$60
Bedell Cellars, Viognier, <i>North Fork LI</i> , 2015.....	\$65
Feudi San Gregorio, Fiano di Avellino, <i>Campania IT</i> , 2016.....	\$65
Colli di Lapio di Romano Clelia, Fiano di Avellino, <i>Campania IT</i> , 2016...	\$65
Luis Anxo Rodriguez Vazquez, Ribeiro Blanco "Viña de Martin Os Pasás" <i>Ribiero SP</i> , 2013.....	\$70
Schloss Vollrads, Riesling, <i>Rheingau GR</i> , 2015.....	\$85
La Scolca, Gavi dei Gavi Black Label, <i>Piedmont IT</i> , 2015.....	\$120

FULL BODIED WHITES - Other Varietals

La Nerthe, Chateauneuf du Pape Blanc, <i>Rhone FR</i> , 2014.....	\$140
Beaucastel, Chateauneuf du Pape Blanc, <i>Rhone FR</i> , 2013.....	\$240
M.Chapoutier, L'Ermite Ermitage, <i>Rhone FR</i> , 2012.....	\$1100
M.Chapoutier, L'Ermite Ermitage, <i>Rhone FR</i> , 2011.....	\$1100

ROSE

Chateau d'Esclans, Whispering Angel Rosé, <i>Cotes de Provence, FR</i>	\$85
Miraval Rosé, <i>Cotes de Provence FR</i> , 2017	\$90
Diving Into Hampton Water Rosé, <i>Languedoc FR</i> , 2017	\$95



CABERNET SAUVIGNON AND BLENDS

Boomtown, Dusted Valley, <i>Columbia Valley WA</i> 2015	\$55
Bench Knights Valley, Cabernet Sauvignon, <i>Sonoma CA</i> , 2015	\$55
Hess Select, Cabernet Sauvignon, <i>Napa CA</i> , 2015.....	\$60
Atticus John, Cabernet Sauvignon, <i>Napa CA</i> , 2014	\$65
Laely, Cabernet Sauvignon, <i>Napa CA</i> , 2012.....	\$70
The Spur Red Blend, Cabernet, Petit Syrah, Petit Verdot <i>Livermore Valley CA</i> , 2015.....	\$75
Arrowood Sonoma Estates, Cabernet Sauvignon, <i>Sonoma CA</i> , 2014...	\$80
Planeta, Burdese Cabernet/Syrah, <i>Sicily IT</i> , 2011	\$95
Daou Reserve, Cabernet Sauvignon, <i>Paso Robles Ca</i> , 2016.....	\$110
Chateau Haut-Beausejour, St. Estephe, <i>Bordeaux FR</i> , 2015.....	\$120
Trincherro, Mario's Reserve, Cabernet Sauvignon, <i>St Helena CA</i> , 2013..	\$125
Chateau de Pez, St. Estephe, <i>Bordeaux FR</i> , 2014	\$130
Guidalberto, Bolgheri, <i>Tuscany IT</i> , 2015.....	\$160
Jordan, Cabernet Sauvignon, <i>Alexander Valley Sonoma CA</i> , 2013	\$185
Spring Mountain Vineyard Cabernet, <i>Napa CA</i> , 2012.....	\$175
Stag's Leap Wine Cellars, Artemis, <i>Napa CA</i> , 2015.....	\$195
Stag's Leap Wine Cellars, Chimney Rock Elevage, <i>Napa CA</i> , 2013.....	\$205
Joseph Phelps, Cabernet Sauvignon,, <i>Napa CA</i> , 2014.....	\$210
Caymus, Cabernet Sauvignon, <i>Napa CA</i> , 2015.....	\$240
Vogt Vineyard, Nickel & Nickel, <i>Napa CA</i> , 2013	\$360
Inglenook Estate, Rubicon, <i>Napa CA</i> , 2012	\$380
Dominus Estate, Dominus, <i>Napa CA</i> , 2009.....	\$450
Diamond Creek Vineyards Cabernet, Gravelly Meadow <i>Calistoga CA</i> , 2014.....	\$495
Quintessa, Rutherford, <i>Napa CA</i> , 2014.....	\$510
Opus One, <i>Napa CA</i> , 2012	\$750
Chateau Mouton Rothschild, <i>Pauillac FR</i> , 2012.....	\$1800



PINOT NOIR

Row Eleven, <i>Russian River CA</i> , 2014	\$70
Erath, <i>Dundee OR</i> , 2014.....	\$75
Roserock, <i>Oregon</i> , 2014.....	\$80
Patricia Green, " <i>Freedom Hill</i> ", <i>Williamette Valley OR</i> , 2016.....	\$85
Sokol Blosser, <i>Dundee Hills OR</i> , 2014	\$95
Flowers, <i>Sonoma Coast CA</i> , 2016	\$110
Domaine Carneros Estate, <i>Napa CA</i> , 2014	\$115
Belle Glos, <i>Las Alturas, Santa Lucia CA</i> , 2016	\$135
Saintsbury, <i>Sundawg Ridge, Green Valley CA</i> , 2015.....	\$150
Domaine Drouhin-Laroze, <i>Au Closeau Gevrey-Chambertain Burgundy FR</i> , 2012.....	\$375
Domaine Drouhin-Laroze, <i>Clos Prieur Gevrey-Chambertain Burgundy FR</i> , 2012.....	\$395

LIGHTER REDS - Other Varietals

Clos du Bois, <i>Merlot, Sonoma CA</i> , 2015.....	\$55
Ca Del Monte, <i>Valpolicella "Ripasso", Veneto IT</i> , 2013	\$55
Franciscan, <i>Merlot, Napa CA</i> , 2013.....	\$60
Cecchi, <i>Vino Nobile di Montepulciano, Tuscany IT</i> , 2013.....	\$80
Tenuta Marches Antinori, <i>Chianti Classico, Tuscany IT</i> , 2014	\$95



FULL BODIED REDS - Other Varietals

Masseria Altemura, "Sasseo" Primitivo, Puglia IT, 2016	\$55
Ciacci Piccolomini, "Ateo" Sangiovese, Montalcino IT, 2016.....	\$70
Bodegas Emilio Moro, Tempranillo, Ribera del Duero SP, 2015.....	\$70
Torbreck, Woodcutters Shiraz, Barossa Valley SA, 2015.....	\$80
The Terraces, Petite Syrah, Napa CA, 2015	\$80
La Spinetta, Pin Monferrato Rosso Nebbiolo/Barbera Piedmonte IT, 2012.....	\$105
Perrin "Sinards", Chateauneuf-du-Pape, Rhone FR, 2015.....	\$110
Chateau Mont-Redon, Chateauneuf-du-Pape, Rhone FR, 2013.....	\$110
Trapiche, Malbec Vina Fausto Orellano, Mendoza AR, 2017	\$120
Angelo Gaja, Super Tuscan "Promis", Bolgheri Tuscany IT, 2015	\$125
Marchesi di Barolo, Barolo, Piedmont IT, 2012.....	\$145
Col D'orcia, Brunello di Montalcino, Tuscany IT, 2013.....	\$150
Marchesi di Barolo, Barolo Samassa, Piedmont IT, 2011.....	\$160
Fumanelli, Amarone Classico Della Valpolicello, Veneto IT, 2009	\$170
Bani, Brunello di Montalcino, Tuscany IT, 2013.....	\$185
Bertani, Amarone, Veneto IT, 2006	\$275
Angelo Gaja, Barbaresco, Piedmont IT, 2014.....	\$410
Chateau Pichon-Longueville, Pauillac, Bordeaux FR, 2010.....	\$1150
Chateau Bellevue-Mondotte, Saint-Emilion, Bordeaux FR, 2005	\$1200
Chateau Haut-Brion, Pessac-leognan, Bordeaux FR, 1999.....	\$2000
Chateau Petrus, Pomerol Grand Vin, Bordeaux FR, 2011	\$5100



LARGE FORMATS

Chimney Rock, Cabernet Sauvignon, Stags Leap District, Napa, CA 2014 (1.5L)	\$350
Nickel & Nickel, CC Ranch, Cabernet Sauvignon, Napa, CA 2014 (3L)	\$1200
Opus One, Cabernet Sauvignon, Napa Valley, CA 2012 (1.5 L)	\$1,400
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2014 (6L)	\$1,900



MEGU

MEGU

TOW AWAY ZONE
NO PARKING



MEGU

MEGU

TOW AWAY ZONE
NO PARKING

Standardized NOTICE FORM for Providing 30-Day Advance Notice to a Local Municipality or Community Board

1. Date Notice was Sent: 1a. Delivered by:

2. Select the type of Application that will be filed with the Authority for an On-Premises Alcoholic Beverage License:
 New Application Renewal Alteration Corporate Change Removal Class Change Method of Operation Change

For **New** applicants, answer each question below using all information known to date
 For **Renewal** applicants, answer all questions
 For **Alteration** applicants, attach a complete written description and diagrams depicting the proposed alteration(s)
 For **Corporate Change** applicants, attach a list of the current and proposed corporate principals
 For **Removal** applicants, attach a statement of your current and proposed addresses with the reason(s) for the relocation
 For **Class Change** applicants, attach a statement detailing your current license type and your proposed license type
 For **Method of Operation Change** applicants, although not required, if you choose to submit, attach an explanation detailing those changes

This 30-Day Advance Notice is Being Provided to the Clerk of the Following Local Municipality or Community Board:

3. Name of Municipality or Community Board:

Applicant/Licensee Information:

4. Licensee Serial Number (if applicable): Expiration Date (if applicable):

5. Applicant or Licensee Name:

6. Trade Name (if any):

7. Street Address of Establishment:

8. City, Town or Village: , NY Zip Code:

9. Business Telephone Number of Applicant/Licensee:

10. Business E-mail of Applicant/Licensee:

11. Type(s) of alcohol sold or to be sold: Beer & Cider Wine, Beer & Cider Liquor, Wine, Beer & Cider

12. Extent of Food Service:
 Full food menu; full kitchen run by a chef or cook Menu meets legal minimum food availability requirements; food prep area at minimum

13. Type of Establishment:

14. Method of Operation: (check all that apply)
 Seasonal Establishment Juke Box Disc Jockey Recorded Music Karaoke
 Live Music (give details i.e., rock bands, acoustic, jazz, etc.):
 Patron Dancing Employee Dancing Exotic Dancing Topless Entertainment
 Video/Arcade Games Third Party Promoters Security Personnel
 Other (specify):

15. Licensed Outdoor Area: (check all that apply)
 None Patio or Deck Rooftop Garden/Grounds Freestanding Covered Structure
 Sidewalk Cafe Other (specify):

- 16. List the floor(s) of the building that the establishment is located on:
- 17. List the room number(s) the establishment is located in within the building, if appropriate:
- 18. Is the premises located within 500 feet of three or more on-premises liquor establishments? Yes No
- 19. Will the license holder or a manager be physically present within the establishment during all hours of operation? Yes No
- 20. If this is a transfer application (an existing licensed business is being purchased) provide the name and serial number of the licensee:

Name Serial Number
- 21. Does the applicant or licensee own the building in which the establishment is located? Yes (if YES, SKIP 23-26) No

Owner of the Building in Which the Licensed Establishment is Located

- 22. Building Owner's Full Name:
- 23. Building Owner's Street Address:
- 24. City, Town or Village: State: Zip Code:
- 25. Business Telephone Number of Building Owner:

Representative or Attorney Representing the Applicant in Connection with the Application for a License to Traffic in Alcohol at the Establishment Identified in this Notice

- 26. Representative/Attorney's Full Name:
- 27. Representative/Attorney's Street Address:
- 28. City, Town or Village: State: Zip Code:
- 29. Business Telephone Number of Representative/Attorney:
- 30. Business E-mail Address of Representative/Attorney:

I am the applicant or licensee holder or a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

- 31. Printed Principal Name: Title:

Principal Signature: 