

Manhattan Community Board 4

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
431 Food Market Corp			
STREET ADDRESS		CROSS STREETS	ZIP CODE
431 West 37th Street, Unit B New York, NY		10th Ave & 37th Street	10036
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Moneer Issa	ATTORNEY/ REPRESENTAIVE	NAME: Keven Danow, Camille Evangelista
	PHONE: (917) 750-1055		PHONE: 212-370-3744
	EMAIL:		EMAIL: kdanow@thedanowgroup.com// cevangelista@thedanowgroup.com
MANAGER	NAME:	LANDLORD	NAME: EQR-Manteca LLC
	PHONE:		PHONE: (706) 434-2836
	EMAIL:		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> _____ <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
	What is/was the name and address of establishment?	Manhattan Fare Corp	
	What were the dates applicant was involved with this former premise?	2013 - Present	
<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"/> Adult Entertainment	<input type="checkbox"/> Wine Bar	<input type="checkbox"/> Dance Club
	<input type="checkbox"/> Hotel	<input type="checkbox"/> Sports Bar	<input type="checkbox"/> Club (Fraternal Organization – Members Only)
	<input type="checkbox"/> Bar/Tavern	<input type="checkbox"/> Catering Establishment	
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	After Community Board Meeting
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 type="checkbox"/> YES	<input type="checkbox"/> NO	

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
	Operation	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm -11pm	5pm -11pm
	Kitchen	1pm-11pm	1pm-11p	1pm-11p	1pm-11p	1pm-11p	1pm-11p	1pm-11p
	Music	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm-11pm

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

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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soft music

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons 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	40		26	38	0	N/A	N/A
OUTSIDE <i>(Other than sidewalk café)</i>	N/A		N/A	N/A	N/A	N/A	N/A
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor? 2 Floors - Ground floor, Basement

How frequently will the owner(s) be at the establishment? Owner or Manager will be physically present at establishment during all hours of operation

Will there be dancing? YES NO

Will applicant have bottle or table service for beverage alcohol? YES NO Only wine bottle

Will applicant be hosting private; promotional or corporate events? YES NO

Will outside promoters be used on a regular basis? If yes please describe. YES NO 3 times a year

Will applicant have a security plan? If, yes please attach. YES NO

Will security plan be implemented? YES NO N/A

Will State certified security personnel be used? YES NO

Will New York Nightlife Association and NYPD Best Practices be followed? YES NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation? YES NO

Will applicant be using delivery bicycles? If yes, how many? YES 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

MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN

Space/Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music
Main Floor/ Restaurant	Restaurant Space; Food consumption	40	5pm-11pm	26	38	N/A	N/A	Soft Background Music

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/>	
Are your plans filed with DOB?	<input checked="" type="checkbox"/>	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	HKNA (inc. Dog Run) - Kathleen Treat West 36th Street - Frank Strock	
	# 2	CHDC (inc. Bob's & bird parks) - Joe Restuccia Ryan Marciano	
	# 3	Hudson Yards Hell's Kitchen Alliance - Bob Benfatto; Patty Gouris Highline537 - Scott Hupe	
	# 4	Donna Langman Costumes - Donna Langman CHEKPEDS - Christine Berthet	
	# 5	Hell's Kitchen Block Associations - Julia Campanelli W 36th Block Association - Brian Weber; Cressida Connelly	
Please provide dates when applicant met with the groups listed above.		Emailed 5/3/24	
Who was your contact person at each group you met with?		(please see above)	
When did applicant post the notice that was provided?		May 3, 2024	
Where did applicant post the notice that was provided?		Doors and lampposts	
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"/>	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="checkbox"/>	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.			
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Manhattan Fare
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> NO	<input type="radio"/> YES	
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> NO	<input type="radio"/> YES	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> NO	<input type="radio"/> YES	
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="radio"/> NO	<input type="radio"/> YES	
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 type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input type="radio"/> NO	N/A - soft music only
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 type="radio"/> YES	<input type="radio"/> NO	N/A - Soft music only
Will the kitchen exhaust system extend to the roof?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Where will the air conditioner be located? What type is it?			
When was the air conditioner installed?			

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ

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

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ

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

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Manhattan Community Board 4 (MCB4) recommends:
(MCB4's recommendation is based on a vote taken at its
June 5, 2024 full board meeting, with 40 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	 Burt Lazarin 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>SIGN HERE →</p>	<p>Moneer Issa</p> <p>PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>05/07/2024</p> <p>DATE</p>
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This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	431 W 37th St, New York, New York, 10018
Geocode	Latitude: 40.75602 Longitude: -73.99639
Report Generated On	4/26/2024

8 Closest Liquor Stores		
Name	Address	Distance
ODYSSEY WINE & SPIRITS INC License ID: 0100-20-103729 Legacy Serial No.: 1255997	490 10TH AVE NEW YORK, NY 10018	416 ft
AMSTERWINE.COM INC License ID: 0100-23-126194 Legacy Serial No.: 1356273	475 9TH AVE SPACE A NEW YORK, New York 10018	420 ft
KSSWINE LLC License ID: 0091-21-122782 Legacy Serial No.: 1302013	509 W 38TH ST 509-511 W38TH ST NEW YORK, New York 10018	672 ft
MEENA SAMANI CORPORATION License ID: 0100-22-116891 Legacy Serial No.: 1273576	460 W 34TH ST STORE# 1 NEW YORK, New York 10001	848 ft
39TH STREET WINE INC License ID: 0100-20-103807 Legacy Serial No.: 1257090	354 W 39TH ST NEW YORK, New York 10018	1,008 ft
WEST 42 WINE & SPIRITS INC License ID: 0100-21-113750 Legacy Serial No.: 1335361	424 W 42ND ST NEW YORK, New York 10036	1,087 ft
MPW3 LLC License ID: 0100-22-115625 Legacy Serial No.: 1340858	589 9TH AVE NEW YORK, New York 10036	1,454 ft
CAMBRIDGE WINES & LIQUORS INC License ID: 0100-23-125319 Legacy Serial No.: 1023627	594 8TH AVENUE NEW YORK, New York 10018	1,479 ft

Schools within 500 feet		
Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
Metropolitan Community Church	421 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
G.F. 37 Rest. Group, LLC Application ID: NA-0340-23-148652	455 W 37th St New York, New York 10018	191 ft
T&P 10TH AVENUE HOST LLC Application ID: NA-0340-23-103445	485 10th Ave New York, New York 10018	483 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
MANHATTAN FARE CORP License ID: 0340-22-106299 Legacy Serial No.: 1275093	431 W 37TH ST UNIT B NEW YORK, New York 10036	35 ft
MERCADO BY FRIEDMANS LLC License ID: 0340-23-139131 Legacy Serial No.: 1345149	483 10TH AVE STE 102 NEW YORK, New York 10018	483 ft
CHI RESTAURANT & BAR INC License ID: 0340-22-109732 Legacy Serial No.: 1345007	492 494 9TH AVE NEW YORK, New York 10018	521 ft
KYMA HUDSON LLC License ID: 0340-23-138135 Legacy Serial No.: 1336481	445 W 35TH ST NEW YORK, New York 10001	534 ft
AIYARA THAI INC License ID: 0340-23-136704 Legacy Serial No.: 1315875	480 9TH AVE NEW YORK, New York 10018	546 ft
SB TAVERN LLC License ID: 0340-23-128528 Legacy Serial No.: 1350080	496 9TH AVE NEW YORK, New York 10018	557 ft
WALKINSTOWN INC License ID: 0340-22-106704 Legacy Serial No.: 1265095	508 9TH AVE NEW YORK, New York 10018	563 ft
CAMAPA LTD License ID: 0340-22-107289 Legacy Serial No.: 1323797	474 9TH AVE NEW YORK, NY 10018	567 ft
IL PUNTO RISTORANTE LLC License ID: 0340-22-106091 Legacy Serial No.: 1156801	507 509 9TH AVE NEW YORK, New York 10018	570 ft
511 9TH COMMERCIAL LLC License ID: 0340-22-104740 Legacy Serial No.: 1297390	511 9TH AVE NEW YORK, New York 10018	584 ft
PHILLIPS 35 INC License ID: 0340-23-135037 Legacy Serial No.: 1279904	450 10TH AVE NEW YORK, New York 10018	601 ft
451 TENTH AVENUE RESTAURANT LLC & 451 RESTAURANT License ID: 0340-23-135914 Legacy Serial No.: 1347314	451 10TH AVE SPACE 451 NEW YORK, New York 10018	657 ft
LEGACY RECORDS NYC LLC License ID: 0340-21-119023 Legacy Serial No.: 1306167	517 W 38TH ST NEW YORK, New York 10018	658 ft
NUTPOPTHAI INC License ID: 0340-23-137316 Legacy Serial No.: 1314632	460 9TH AVE NEW YORK, New York 10018	659 ft
SET CLUB INC, THE License ID: 0349-23-123819 Legacy Serial No.: 1347083	455 10TH AVE AKA 451 TENTH AVE- SPACE 451 NEW YORK, New York 10018	665 ft
NITTI GROUP INC, THE License ID: 0340-22-114725 Legacy Serial No.: 1312915	523 9TH AVE NEW YORK, New York 10018	678 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
WRECKING CLUB LLC, THE License ID: 0340-23-138611 Legacy Serial No.: 1342197	458 9TH AVE NEW YORK, New York 10018	698 ft
SCOOZI EVENTS NYC INC License ID: 0346-22-116042 Legacy Serial No.: 1340630	517 W 37TH ST AKA 505 W 37TH ST NEW YORK, New York 10018	725 ft
451 TENTH SENIOR LIVING OPCO LLC, ATRIA NY OPTG CO License ID: 0340-23-139052 Legacy Serial No.: 1347189	505 W 35TH ST AKA 451 10TH AVE- 13TH FL NEW YORK, New York 10001	730 ft
444 TENTH F&B LLC License ID: 0343-23-121846 Legacy Serial No.: 1295732	444 10TH AVE NEW YORK, New York 10001	732 ft
QUADRUM 38 F&B LLC & RHG Midtown LLC License ID: 0343-23-103131 Legacy Serial No.: 1327317	351 W 38TH ST NEW YORK, New York 10018	743 ft
542 TACO LLC License ID: 0340-22-114863 Legacy Serial No.: 1292055	524 9TH AVE NEW YORK, New York 10018	745 ft

First Course

BlueFin Tuna



: None (Finger Food)



: **Walnut wood holder on white square
or round plate with napkin**

Spiel:

Japanese BlueFin Tuna tartare with grilled pickled corn. Please gently pick it up with your fingers and enjoy it in one bite.

WP:

2013 Dom Perignon Brut

(Champagne glass)

- Bluefin Tuna tartare using Wakame and Otoro tuna from Japan marinated with lemon oil and chives
- Corn cream
- Grilled pickled corn from New Jersey
- Wasabi leaf
- Potato chip
- Wasabi grated
- Lemon wedge
- Pickled Korean soy ramp condiment
- Flowers: Watercress, Wasabi flower, Red Oxalis, Marigold

Allergies: n/a

Second Course:

Alaskan King Crab

WP:

2013 Dom Perignon Brut

(Champagne glass)



: None (Finger Food)



: **Black glossy small Jaune de Chrome plate** **Components**

Spiel:

Alaskan King Crab served on a crispy buckwheat tart with Granny Smith Apple. Please enjoy it with your fingers, in one bite.

- Sobacha buckwheat tart shell
- Alaskan King Crab marinated with king crab emulsion made out of its own cooking juices
- Granny Smith apple
- Seabuckthorn berry
- Cured Jidori egg yolk
- saffron

Allergies: Shellfish

Third Course

A5 Wagyu

 Finger Food

 : **Small Hering Amuse Plate**
(Berlin, Germany) *matte for counter, glossy for tables *

Spiel:

Crispy nori tarte with A5 Wagyu Beef Tartare, Crispy Kelp and Caviar. Please pick it up with your fingers and enjoy it in one bite.

WP: 2013 Dom Perignon
(Champagne glass)

Components

- Nori tarte
- A5 Wagyu beef tartare
 - Wagyu comes from Miyazaki prefecture in Japan, highest quality Wagyu on the market, famous for its marbling
- Green Shiso Leaf
- Truffle cream cheese
- Kaluga Queen Caviar (Thousand Islands Lake in Xin'anjiang Reservoir, China)
- Pickled red onion
- Crispy kelp
- Shiso bloom
- Chive tops

Allergies/ Acceptions:

No Beef: Tartare from Sawara (Japanese Spanish Mackerel, similar to hamachi) * or Shima Aji (Japanese Amberjack)

Fourth Course

Hokkaido Uni



: Finger food



: Jaune de Chrome glossy medium black plate
(Limoges, France) One per plate

Spiel:

Uni (sea urchin) from Hokkaido, Japan served on top of a crispy Belgian waffle with butternut squash puree and preserved black truffle. The waffle recipe is from one of our Chefs, Chef Marco, grandma's recipe from the Netherlands.

The Chefs recommend you pick it up with your fingers and enjoy it in two bites.

WP: 1997 Chenin Blanc from Moulin Touchais, Coteaux du Layon, Loire, France (dessert wine from Loire) (AP)

Components

- Crispy Belgian waffle
- Butternut squash puree
- preserved Black truffle puree from Perigord, France
- Bafun Uni from Hokkaido

Allergies/ Restrictions: Truffle, Uni, Gluten

Madai



: dessert spoon, dessert fork



: J1 Coquet wide soup bowl with ridges or flat J1 Coquet white plate with ridges (Limoges, France)

Spiel: Madai, sashimi style, (Sea Bream from Kyushu Island, Japan) lightly torched with Binchotan charcoal served with Ikura Trout Roe and Myoga ginger

WP: 2021 Graci “Muganazzi”, Etna, Sicily (100% Carricante grapes) (AP glass)

Components

- Madai (Japanese Sea Bream from Kyushu Island), 3 day dry aged/matured
- Ceviche (made with coriander, lime juice, kafir lime, lemongrass, mint, ginger, passionfruit) mixed with Hokkaido sea urchin
- Myoga ginger sliced
- Ikura Trout Roe (from Poconos, Pennsylvania)
- Pickled jalapeño brunoise
- Smoked Creme Fraiche
- Cilantro oil
- Green anise powder
- Flowers: Micro cilantro, Cilantro bloom

Allergies: Shellfish, Cilantro, Dairy

Sixth Course

Maine Diver Scallop



: dessert spoon, fork and knife



: **Hering White plate small or glossy white bowl (JL Coquet)**

Spiel: Grilled Maine Diver Scallop with Vin Jaune sauce, Fig leaf oil and Kaluga Queen caviar.

WP: Sake Kuheji, "Betsu Atsurae", Junmai Daiginjo, Hyogo (Sake glass)

Components

- Grilled Maine Diver Scallop
- Vin Jaune sauce (Vin Jaune is an oxidized wine from Jura, France)
- Kaluga queen caviar (one of the best caviars coming from Sturgeon Roe, from the Thousand Island Lake, buttery and mild in flavor)
- Crispy potato cubes
- Red onion marmalade
- Braised Burdock Root (Gobo in Japanese), earthy, nutty root vegetable, similar to Salsify
- Fig Leaf Oil
- Citrus Lace leaf (has intense citrus tangerine flavor)

Allergies:

Shellfish

Abalone

WP: Gruner Veltliner 2022 Axpoint Smaragd,
Franz Hirtzberger



: dessert spoon, fork



Spiel: Abalone from Hokkaido, Japan served with Koshihikari sushi rice, white asparagus from Wachau, Austria and an Abalone sauce with seaweed.

Components

- Abalone from Ezo, Hokkaido, Japan
- Koshihikari sushi rice cooked with mascarpone, shio kombu, parmesan, garlic
- White asparagus from Wachau, Austria
- Abalone sauce made from the livers of Abalone with seaweed stock
- Garnish: Pickled kombu, seagrapes, Kinome leaf


**Kinome leaf is a Japanese herb from the Szechuan peppercorn tree with a delicious mint flavor

**Abalone is a large gastropod mollusk. The large sea snail is most often found in cold waters of New Zealand, Australia, South Africa, Japan, and the west coast of North America. It has extremely rich, flavorful, and highly prized meat that is considered a culinary delicacy.

Allergies: Mollusk

Eighth Course

Norwegian Langoustine

: dessert spoon, fork and knife

: White Hering Berlin bowl

Spiel: Grilled Norwegian Langoustine with Satay sauce and a yuzu froth

WP: 2020 Chardonnay, “Macon-Verze”, Domaine Leflaive (Josephine glass)

Components

- Grilled Norwegian Langoustine
- Satay sauce (chili peppers, peanuts, ginger, curry paste, kafir oil, langoustine oil, lime)
- Mango condiment with cucumber, coriander, thai basil, mint
- Langoustine XO (chili, garlic, shallots, head of langoustine, chili oil)
- Yuzu froth
- Purple curry powder (Type of curry powder, purple color and floral notes come from dried hibiscus leaves)
- Kafir Oil

No Lango: Grilled Fish

Allergies: Shellfish, Peanut

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Ninth Course

Turbot



Fish Fork, Fish Knife, Dessert

Spoon



: Large White Hering Berlin bowl

Spiel: Grilled Wild Caught 18+ lb Turbot from Holland with hearts of palm, razor clams and an essence of chives, topped with the Firefly squid coming from Namerikawa, Japan.

WP: Luis Seabra, “Granito Cru”, Douro, Portugal 2021 (AP or Josephine) (100% Alvarinho grapes)

Components:

- Grilled Turbot (wild caught 18+lb Turbot from Holland)
- Chive Essence (fish consomme base made from the head and roasted bones of the turbot, dashi, finished with chive oil and finger lime.)
- Hearts of Palm from Hawaii, grilled and pickled
- Razor clams and the skirt pieces of the turbot fins added in to sauce
- Firefly squid coming from Namerikawa, Japan off Toyama Bay.

Allergies: Chive, shellfish (razor clams)

A4 Wagyu Ribeye



Main course fork, steak knife



Black plate from Jaune de Chrome (Limoges, France) (counter), or white Hering Berlin flat bowl (table)

Spiel: Grilled A4 Ribeye from Kagoshima, Japan with green asparagus from California, morel mushrooms, grilled wild ramps and crispy leeks from Tokyo.

WP: 2014 Réserve de la Comtesse, Paulliac, Bordeaux

Components:

- Grilled A4 Ribeye (Kagoshima Prefecture, Japan)
- Grilled green asparagus from California
- Caramelized onion
- Yuzu cream
- Wild ramps
- Morel mushrooms
- Preserved black truffle from Perigord, France
- Crispy Leek from Tokyo
- Wasabi
- Beef Jus with truffle

No meat: Grilled fish (changes day to day) with Miso sauce, celery root puree and grilled scallions.

Eleventh Course:

Strawberry



Large dessert spoon



White Hering Berlin bowl with red stripe

Spiel: First dessert, we have two types of fresh strawberries from Japan, White from Murata Farm in Ibaraki and red Amaou strawberry from Kyushu Island. They are served with Hokkaido milk ice cream infused with lemon verbena.

WP: Rose Champagne, Billecart

Salmon (Sake glass)

Components:

- Red Amaou * strawberry from Fukuoka in Kyushu Island OR Gariguettes strawberries from South of France
- White strawberry grown from Murata Farm in Ibaraki
- Hokkaido Milk ice cream infused with fresh lemon verbena
- Lemon verbena oil
- Strawberry chip
- Strawberry consomme

*The Amaou strawberry is a very special type of Japanese strawberry grown in the Fukuoka prefecture. Its name is an acronym derived from the best attributes of the fruit, and in Japanese it stands for amai (sweet), marui (round), okii (big) and umai (tasty). For these reasons, Amaou is known as the "king" of Japanese strawberries! Amaou strawberries are most well known for their bright red color, large size, and sweet flavor.

*Hokkaido milk has a mild, almost vanilla-like flavor and a rich texture that coats the taste buds. It's used in various dairy products such as cheese, ice cream, butter, bread, cakes, chocolates and even beer. Popular treat in Japan is Hokkaido milk soft serve ice cream.

Allergies: Dairy

Twelfth Course:

Rhubarb



: Tea Spoon



: White Dome Bowl JI Coquet (Limoges, France)

Spiel: Rhubarb sorbet served with crispy rice, Sansho pepper and a rhubarb sake granita. The Chefs recommend taking the spoon to the bottom to enjoy all of the different layers

WP: Rose Champagne, Billecart

Salmon (Sake glass)

Components:

- Toasted rice cremeux
- Rhubarb sorbet
(Rhubarb coming from Holland)
- Meringue round with Japanese red sansho pepper
- Crispy Rice
- Crispy Rhubarb
- Rhubarb compote
- Rhubarb Sake granita
- Toasted rice powder

Allergies: Alcohol (sake is cooked), Dairy

Petit Fours (13th & 14th Course)

Hojicha Cream Puff & White Chocolate Caramel

Madeline with Miso & Pistachio & Canelé with Pandan Leaf



: Finger food



: JL Coquet ridged plate (with candle for celebration)

Ercuis silver tower

Spiel: White chocolate caramel and a Hojicha cream puff

For your final bites, we have a freshly baked Madeline with miso and pistachios and Canelé with Pandan leaf. The Chefs recommend enjoying them while they are warm.

Components:

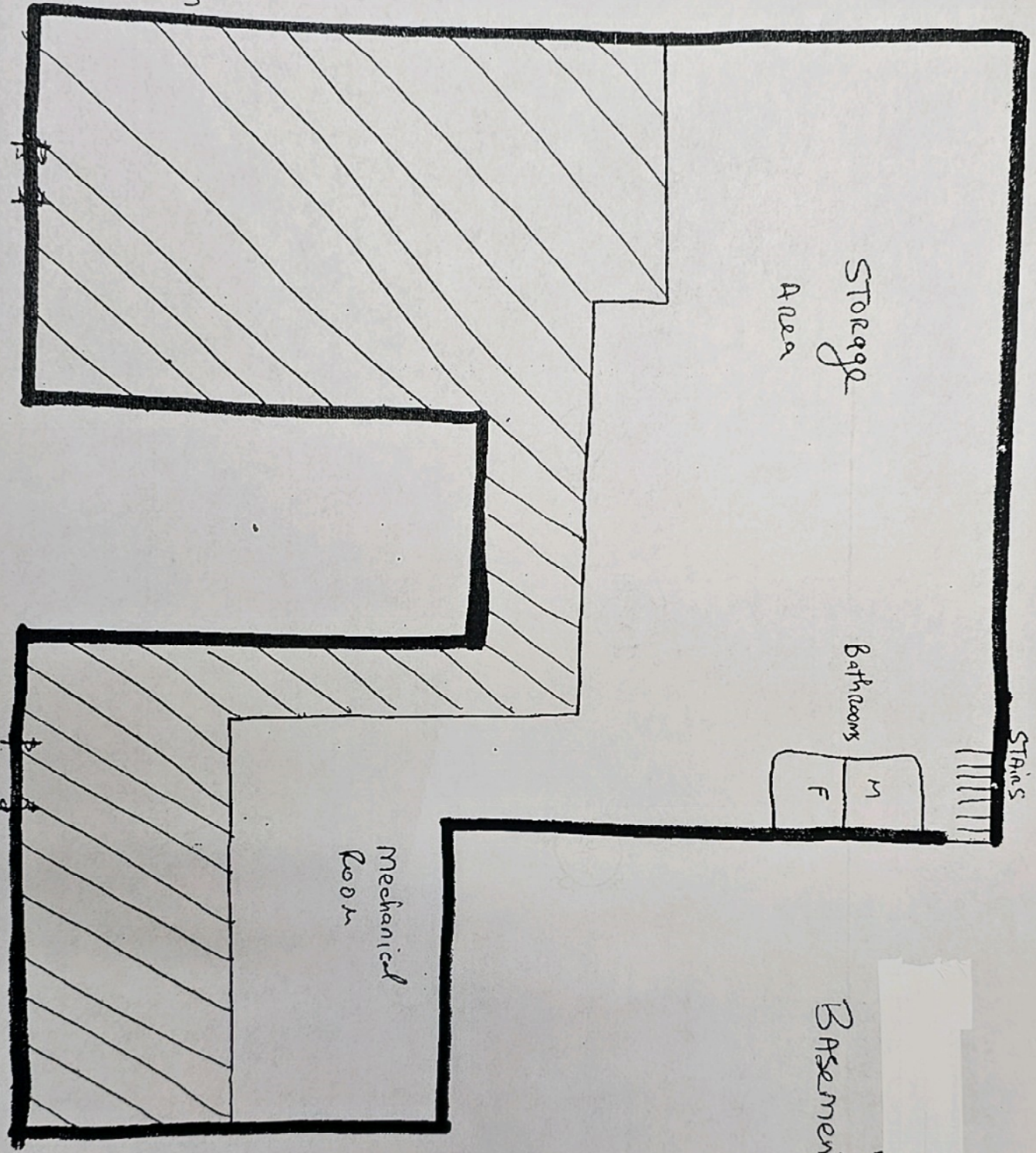
- Pate a choux filled with Hojicha cream (dairy, gluten)
- White Chocolate Caramel (dairy)
- Madeline with housemade miso and Sicilian pistachios (nuts, gluten)
- Canelé* with Pandan Leaf (gluten)

A canelé is a small French pastry historically flavored with rum and vanilla with a soft and tender custard center and a dark, thick caramelized crust. Comes from Bordeaux, France originally.

Allergies:

Gluten, Dairy, Nuts

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431 WEST 37th STREET

Basement







