

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
The Vendange Group LLC		Ardesia		
STREET ADDRESS		CROSS STREETS		
510 W. 52 nd St.		10 th & 11 Ave.		
OWNER	NAME:	Mandy Oser	ATTORNEY	
	PHONE:	917-838-9384		
	FAX:	212-247-8181		
MANAGER	NAME:	N/A	LANDLORD	
	PHONE:			
	FAX:			
		NAME:	Ralph Hochberg	
		PHONE:	212-593-3000	
		FAX:	212-593-0353	
		NAME:	Clinton Green South LLC	
		PHONE:	212-262-1220	
		FAX:	212-915-3801	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input checked="" type="radio"/> Other (Explain): Wine Bar		
Method of Operation:		<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input checked="" type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain):		
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="checkbox"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	<input checked="" type="checkbox"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input checked="" type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans Upgrading to an on-premise liquor license				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM
	Music	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM
	Kitchen	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM	8AM-2AM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	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 Bars	Number of Seats	Number of Tables
	74	70	12	24	0	1	15	24	6

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="checkbox"/> 1-2	<input type="checkbox"/> 3-4	<input type="checkbox"/> 5+	Ground floor level-70	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="checkbox"/> NO	N/A		
Will applicant have bottle service?	YES	<input checked="" type="checkbox"/> NO	N/A		
Will you be hosting private parties and promotional events?	<input checked="" type="checkbox"/> YES	NO	N/A		
Will outside promoters be used?	YES	<input checked="" type="checkbox"/> NO	N/A		
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="checkbox"/> N/A		
Will State certified security personnel be used?	YES	NO	<input checked="" type="checkbox"/> N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	<input checked="" type="checkbox"/> N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	<input checked="" type="checkbox"/> NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	<input checked="" type="checkbox"/> NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	<input checked="" type="checkbox"/> N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	<input checked="" type="checkbox"/> N/A		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	<input checked="" type="checkbox"/> N/A		
If you plan to have music, what type(s)?	<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ		

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> N/A	OK Red
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	NO	<input checked="" type="checkbox"/> N/A	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	<input checked="" type="checkbox"/> N/A	

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A

LOCATION & ZONING			
Primary Zoning District:	Residential	Overlay (if Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
Building Type	<input checked="" type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input checked="" type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	None	
	# 2		
	# 3		

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

- no other change to method of partic
- will submit revised application re
doors & windows - revised p 2 of 6

OKMD


ADDITIONAL STIPULATIONS: (Office Use Only)

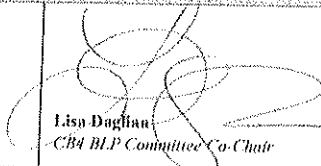
Manhattan Community Board 4 (MCB4) recommends:

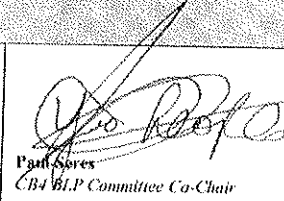
Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Soares
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE

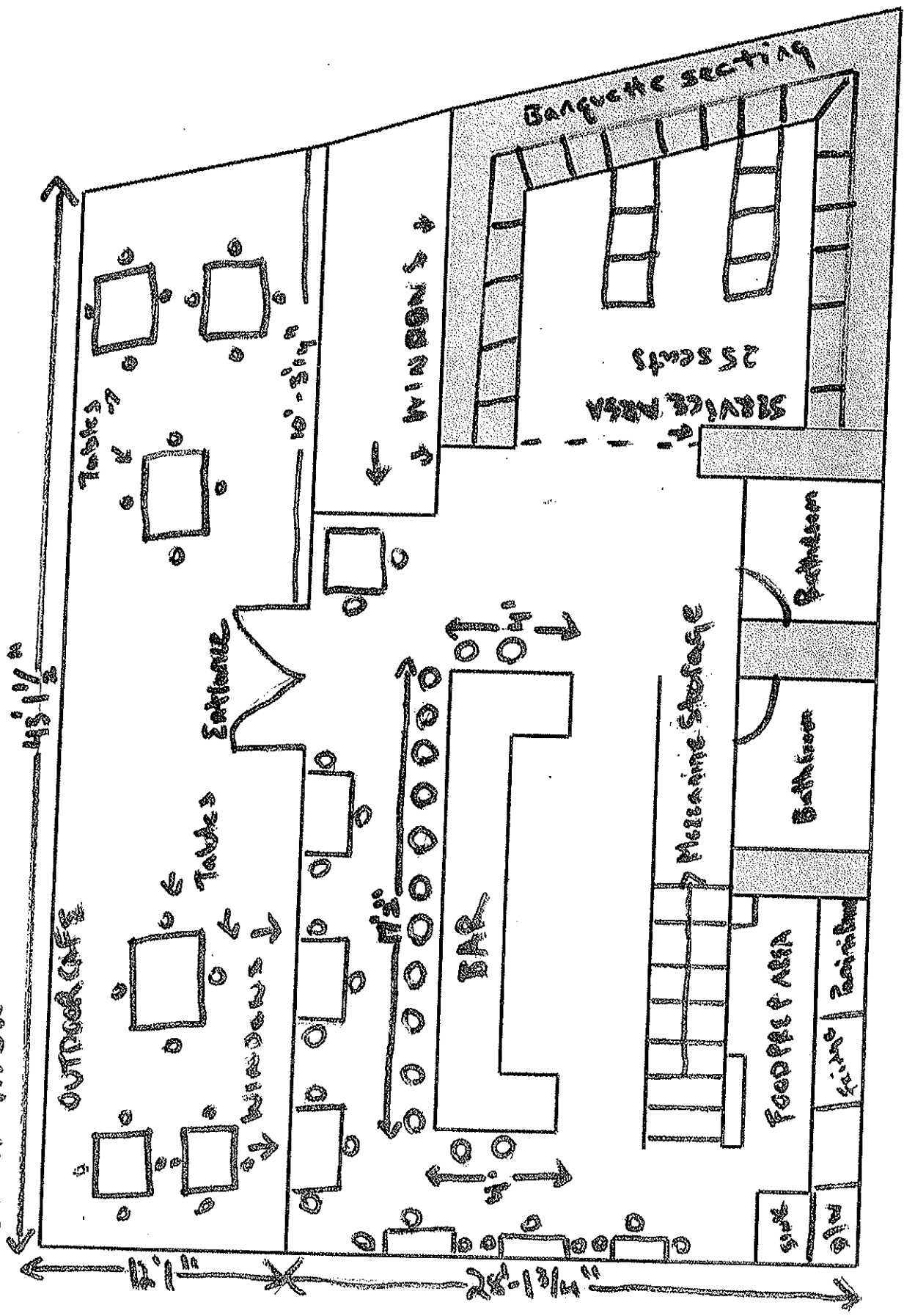



SIGNATURE OF APPLICANT

Tuesday,
February 12, 2013

DATE

Name: The Vendange Grange LLC
 P.O. #: A-10-21-21
 Address: 310 W. 52nd



artisanal cheeses

- BEN NEVIS**
South Albany, VT, raw sheep milk
- MAHON CURADO**
Minorca, Spain, raw cow milk
- SQUARE CHEESE**
West Cornwall, VT, raw goat milk
- CAMBERT-HERVÉ MONS**
France, pasteurized cow milk
- SALVA CREMASCO**
Lombardia, Italy, raw cow milk
- QUADRELLLO DI BUFULA**
Lombardia, Italy, pasteurized buffalo milk
- PIPER'S PYRAMID**
Greenville, IN, pasteurized goat milk
- RICOTTA GINEPRO**
Abruzzo, Italy, raw organic sheep milk
- WINNIMERE**
Greensboro, VT, raw cow milk
- KIND OF BLUE**
Weston, VT, pasteurized cow milk

served with seasonal garnishes and Amy's Bread
each 5-5 slate of six 30

beverages

- Selection of G.U.S. Sodas 3
- Diet Coke 3
- Acqua Panna (500ml) 3
- Pellegrino (500 ml) 5
- Espresso 4
- Cappuccino 5
- Americano 4
- Selection of serendipITEA 4

ardesia



snacks & small plates

- ASSORTMENT OF OLIVES** 3
- DEVILED EGGS (5)** 5
pickled jalapeño, potato chip
- CROQUETTES** 5
smoked paprika aioli
- CHICKEN LIVER MOUSSE** 7
apple compote, sage
- SHRIMP** 9
chorizo, garlic, white wine broth, Amy's Bread
- HOMEMADE NY STYLE PRETZELS** 7
Dijon mustard, cheese sauce
- QUAIL EGG TOAST** 9
house-cured bacon, fried quail egg, hollandaise
- HOUSE-CURED PASTRAMI** 14
braised sauerkraut, toasted rye bread
- SPICED LAMB SKEWERS (2)** 11
mint-yogurt sauce
- SEARED FLANK STEAK** 11
salsa verde
- BRANDADE** 14
Norwegian salt cod, new potatoes, toasted Amy's Bread

seasonal salads & sandwiches

- ARUGULA SALAD** 7
Pecorino Romano, lemon vinaigrette
- BEEF SALAD** 9
fresh goat cheese, citrus, walnuts, tarragon vinaigrette
- BUTTERHEAD LETTUCE SALAD** 10
haricot vert, pickled baby turnip, fried shallots, buttermilk-yogurt dressing
- ROASTED CAULIFLOWER** 8
garlic, lemon, gremolata
- PULLED PORK SLIDERS** 8
pickled cipollini onions
- DUCK BANH MI** 14
house-cured duck, spicy duck pâté, sriracha aioli, pickled vegetables

charcuterie

- MORTADELLA (HOUSE-MADE)** 5
- SAUCISSON** 6
- MANGALISTA CALABRESE SPECK** 6
- FINOCCHIONA** 6
- WILD BOAR SALAMI** 6

desserts

- ICE CREAM SANDWICH**
choice of ice cream, homemade chocolate cake
- S'MORES**
homemade cinnamon graham crackers, toasted marshmallow, chocolate sauce
- FRESH BAKED COOKIES**
(please allow 12-15 minutes)
each 5

dessert wine & beer

- Torrentz Sparkling Dessert Wine, NV, Argentina 10
- Churchill LBV Port, 2003, Portugal 9
- Museum Muscat, Yalumba, NV, Australia 10
- The Rare Wine Company Madeira, Charleston, Sercial Special Reserve 14
- Frülj Strawberry Ale, Belgium 8
- Eden Vermont Ice Cider, "Cavillie Blend", VT 2010 12

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"qui a bu, boira"

He who has drunk once, will drink again

- old French proverb

WHAT IS GROWER CHAMPAGNE ?

A Grower Champagne is one produced, from soil to bottle, by one family, on their land, in their cellar. Much like the philosophy which drives the farm to table movement in the U.S. today, the Grower Champagne movement centers around small, family run estates farming organically and biodynamically. This is an entirely different philosophy than that of the 'big' champagne houses, who must buy grapes from all over the region in order to satisfy much larger production demands. Also, the big houses seek to maintain a consistent flavor profile through multiple disgorgements (when different "batches" of wines are cork finished), while Grower Champagnes are, in essence, specific expressions of the vineyard.

WHY DRINK IT?

Because Grower Champagnes are honest and real wines grown and made by a vintner, by a family, hand-crafted and estate-bottled. There is depth of character in these wines and they are expressive of where the grapes were grown and who grew them. Just as we like to go to the farmer's market and enjoy the amazing taste of vegetables and fruits grown with care and ripened properly – these wines taste individual, special and memorable.

Bin Bottle

Vintage Bl/Gl

champagne & sparkling

CHAMPAGNE			
102	Pommery, Brut Royal	NV	80
115	Taittinger, Comtes de Champagne, Blanc de Blancs	2000	274
112	Coutier, Tradition Brut (375ml)	NV	48
113	Moncuit, Blanc de Blancs, Grand Cru Brut (375ml)	NV	60
114	Chartogne-Taillet, "Cuvee St. Anne" Brut (375ml)	NV	67
ROSE			
115	Gatinois, Brut Rosé Grand Cru	NV	110
107	Charles Lafitte	NV	40/10
CAVA			
105	Raventos i Blanc, L'Hereu, Spain	2009	48/12
PROSECCO			
108	Toffoli, Prosecco di Conegliano-Valdobbiadene, DOC	NV	44/11
LAMBRUSCO			
110	La Battagliola, Grasparossa di Castelvetro DOC, Emilia-Romagna	2011	38

Bin Bottle Vintage Btl/Gl

old world white

FRANCE

206	Sancerre, "La Guiberte" Domaine Alain Gueneau, Loire Valley	2010	64
207	Jurançon Sec, Chant des Vignes, Domaine Cauhape, Jurançon	2011	43
209	Côte Catalanes, Côté Est, Lafage, Languedoc-Roussillon	2011	36/9
215	Chablis, Patrick Piuze, "Terroir de Chablis"	2011	54
213	Domaine de Gioielli, Coteaux du Cap Corse, Corsica	2010	60
216	Anjou, Château de Bois-Brinçon, Terre de Grès, Loire Valley	2010	45
217	Muscadet Sèvre-et-Maine, "Orthogneiss," Domaine de l'Ecu, Loire Valley	2010	44

AUSTRIA

304	Gemischter Satz, Weingut Christ, Vienna	2011	44/11
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GERMANY

405	Riesling, Eins Zwei Dry "3", Josef Leitz, Rheingau	2011	44/11
407	Riesling Spätlese, Rudesheimer Magdalenenekreuz, Josef Leitz, Rheingau	2002	66

SLOVENIA

500	Ribolla Movio, Brda	2008	60
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GREECE

700	Moschofilero, Tselepos, Mantinia	2010	42
701	Assyrtiko - Wild Ferment, Gai'a, Santorini	2011	52

ITALY

801	Pinot Bianco, Alois Lageder, Alto-Adige	2011	36/9
804	Pigato, Terre Bianche, Riviera Ligure di Ponente D.O.C.	2011	40/10

SPAIN

902	Moscatel Seco, Botani, Sierras de Malagá	2010	40/10
904	Albariño, Valdeanxas, Rias Baixas	2011	42
905	Equipo Navazos-Niepoort, Vino Blanco	2009	72
906	Núvol Blanc, Ediciones I-Limitadas, Montsant	2011	56/14

new world white

UNITED STATES

1013	Chardonnay, Qupe, "Bien Nacido Y-Block", Santa Maria Valley	2011	48/12
1014	Tocai Friulano, Channing Daughters, South Fork, Long Island	2010	40/10
1011	Semi-dry Riesling, Hermann J. Wiemer, Finger Lakes	2011	44/11
1012	Pinot Gris, Montinore, Willamette Valley	2010	38
1015	Sauvignon Blanc, Groth, Napa Valley	2011	48/12
1016	Chardonnay, Arnot-Roberts, Santa Cruz Mountains	2011	74

ARGENTINA

1201	Torrentes, Laborum, El Porvenir de los Andes, Salta	2011	35
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ROSÉ

1306	AIX, Coteaux d'Aix en Provence	2011	48/12
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Bin	Bottle	Vintage	Btl / Gl
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old world red

FRANCE			
1423	Chambolle-Musigny, Lignier-Michelot, Vieilles Vignes	2010	120
1404	Vacqueyras "Les 2 Monardes" Domaine la Monardiere, S. Rhone	2010	47
1421	Chateauneuf-du-Pape, Domaine La Roquette, Southern Rhone	2008	84
1405	Medoc, Château Greysac, Bordeaux	2008	52/13
1407	Chinon, "Les Picasses," Olga Raffault, Loire Valley	2007	60
1419	Cotes du Roussillon Villages, "Effet Papillon," Les Vignes de l'Aire	2011	36/9
1422	"Raisins Gaulois," Marcel Lapierre, Vin de France	2011	44/11
1425	Crozes-Hermitage, "Silène," J.L. Chave, Northern Rhone	2010	54
1426	Côte Rôtie, La Barbarine Mathilde et Yves Gangloff, Northern Rhone	2001	212
1427	Château Latour à Pomerol, Bordeaux	1995	240
AUSTRIA			
2302	Tinhof, "Blau+Red" Burgenland	2009	36/9
ITALY			
1517	Brunello di Montalcino, Tenuta Pietranera, Tuscany	2006	96
1503	Lagrein, Tramin, Alto Adige	2010	32/8
1506	Chianti Classico, Felsina, Tuscany	2009	52
1511	Sangiovese, San Polo Rubio IGT, Montalcino	2010	48/12
1515	Nero D'Avola, "Re Federico," Pupillo, Sicily	2010	44/11
1516	Barbera d'Alba, Cavallotto, "Vigna del Cuculo" Bricco Boschis DOC	2008	60
1518	Rosso di Valtellina DOC, Ar.Pe.Pe., Lombardy	2009	72
SPAIN			
1609	Toro, Muruve, Crianza	2009	48/12
1607	Mencia, Bodegas Triton, Castilla-Leon	2009	44/11
1606	R. Lopez de Heredia, Viña Tondonia, "Cubillo Crianza," Rioja	2005	50

new world red

UNITED STATES			
1712	Cabernet Sauvignon, Heitz Cellars, Napa Valley	2006	87
1703	Pinot Noir, Knox Alexander, Au Bon Climat, Santa Maria Valley	2009	95
1702	Pinot Noir, "Tous Ensemble" Copain, Anderson Valley	2010	68/17
1714	Zinfandel, "York Creek", Ridge, Napa Valley	2009	66
1716	Cabernet Sauvignon, Clos Julien, North Coast	2009	48/12
ARGENTINA			
2002	Malbec, Catena, Mendoza	2010	56/14
2003	Pinot Noir, Saurus, Familia Schroeder, Patagonia	2010	44/11
2004	Pinot Noir, Bodegas Chacra, Patagonia	2010	62
CHILE			
2102	Carménère, Casas del Bosque, Rapel Valley	2010	52/13
AUSTRALIA			
1803	Shiraz/Grenache/Mouvèdre, "Stonehorse" Kaesler, Barossa Valley	2008	48

Bin Bottle

Vintage Bl/Gl

dessert

3002	Torronez Sparkling, Deseado Schroeder, Patagonia, Argentina	NV	40/10
3003	LBV Port, Churchill, Portugal	2003	9
3004	Museum Muscat, Yalumba, Rutherglen, Australia	NV	40/10
3005	Madeira, Rare Wine Company, Charleston Sercial Special Reserve	NV	14
3006	Eden Vermont Ice Cider, "Calville Blend", West Charleston, Vermont	2010	12

beer

DRAFT

Duvel	(BEL)	8
Allagash White	(USA)	8
Lagunitas IPA	(USA)	7
Six Point - Seasonal Selection	(USA)	7

BOTTLE

Chimay	(BEL)	9
Edelweiss	(AUT)	9
Reissdorf Köisch	(GER)	8
Einbecker (non-alcoholic)	(GER)	7
Estrella Damm Inedit	(ESP)	11
Magners Cider	(IRL)	6
Kopparberg Pear Cider	(SWE)	7
Hitachino Nest Ale	(JAP)	10
Früli Strawberry Ale	(BEL)	8
Negra Modelo	(MEX)	6
Abita Light	(USA)	6
Coopers Stout	(AUS)	7

ardesia



VIA: EMAIL

January 25, 2013

Manhattan Community Board No. 4
330 West 42nd Street
26th Floor
New York, NY 10036

Attn: Nelly Gonzalez

Dear Ms. Gonzalez,

After operating for the last three years in the Hell's Kitchen community as a wine bar, we are seeking to change our wine and beer license to On Premise Liquor. Our intent is to maintain the character of the high quality establishment that we have created and with full liquor we'd like to meet the demands of our guests and be able to offer a concise menu of cocktails as well as after dinner drinks. Many of our guests come in after attending theater locally or after dinner and time and time again we have requests for after dinner drinks which unfortunately, to this point we have been unable to accommodate. We are most definitely not looking to become a bar that offers shots or a wide range of cocktails. If our petition is successful, we'll focus on quality not quantity.

Per your email below, attached to this email please find:

- Completed BLP Liquor License Stipulations Application
- Floor Plan
- Sample Menus

We look forward to seeing you at the Community Board Meeting on February 12th.

Thank you.

Sincerely,

Mandy Oser

The Vendange Group, LLC d/b/a Ardesia, 510 West 52nd Street, NY, NY 10019
Cell: 917-838-9384
Email: mandy@ardesia-ny.com