

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
BK 19 Inc.		To be determined		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
400 West 43 <sup>rd</sup> Street, New York, NY 10036		9 <sup>th</sup> Ave		
<b>OWNER</b>	<b>NAME:</b> Babak Khorrami	<b>ATTORNEY</b>	<b>NAME:</b> Carreras & McCallen PLLC	
	<b>PHONE:</b> 212-470-0931		<b>PHONE:</b> 212-732-3640	
	<b>FAX:</b>		<b>FAX:</b> 212-732-3640	
<b>MANAGER</b>	<b>NAME:</b> Babak Khorrami	<b>LANDLORD</b>	<b>NAME:</b> M Plaza – c/o Related Companies	
	<b>PHONE:</b> 212-470-0931		<b>PHONE:</b>	
	<b>FAX:</b>		<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<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 checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____			
<b>License Type:</b>	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> <i>(check one)</i>	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>
		What is/was the name of establishment?	PB Empire Inc. and PB Empire II Corp.	
		What is/was the address of the establishment?	48 Carmines St./635 Amsterdam Ave	
		What were the dates the applicant was involved with this former premise?	Inactive since 12/31/2010/Inactive since 12/31/2011	
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<b>YES</b>	<b>NO</b>
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

12 a.m. 12 a.m. 12 a.m.

**OPERATIONAL ISSUES**

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12pm- 12am	12 p.m. -1 2 a.m.	12 p.m. - 12 a.m.	12 p.m. - 1 a.m.	12 p.m. - 1 a.m.	12 p.m. - 1a.m.	12 p.m. - 12 a.m.
	Music	Ambient	Music all	Through	Operating days			
	Kitchen	Food/Dinner	Served all	Through	Operating Times			

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
		30-40	11	28	1	1	9		

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	Ground Floor (74 persons) and no basement
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	Occasional
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	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	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	Possible Future Venture
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	

If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ
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**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.	YES	NO	N/A	Doors and windows always closed
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	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	N/A	As needed

## OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	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.	YES	NO	<input checked="" type="radio"/> 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.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	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="radio"/> YES	NO	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="radio"/> YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A

## LOCATION & ZONING

Primary Zoning District:	M-2-4	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	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.	YES	<input checked="" type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	NO	<input checked="" type="radio"/> N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: Building occupies the entire block		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board 4	
	# 2		
	# 3		

## ADDITIONAL INFORMATION: (Applicant Use)

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

ADDITIONAL STIPULATIONS: (Office Use Only)

NO USE OF OUTDOOR  
SPACE.

WILL SUBMIT ~~REPORT~~  
SOUND REPORT FROM A  
THIRD-PARTY ACOUSTICAL  
~~ENGINEER~~ ENGINEER TO  
CITY IN ADVANCE OF  
3/5/14 BOARD MEETING.

NO GAS COOKING.





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 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

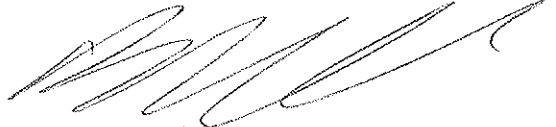
  
Paul Seres  
CB4 BLP Committee Co-Chair

**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 11, 2014

DATE

## MENU

400 West 43<sup>rd</sup> Street

### MAISON SALAD \$12

House blend lettuce, grape tomato, Persian cucumber, radish, fine herbs vinaigrette

### RED BABY BEETS \$13

With Coach Farm Goat Cheese

### FRISEE SALADE \$14

Candied walnuts, Roquefort, smoked bacon, sourdough crouton, granny smith apple, roasted shallot vinaigrette  
Country poached egg

### FRENCH ONION SOUP \$10

Sourdough, Gruyere, Emmental, local sweet onions

### CARPACCIO OF BLACK SEA BASS \$14

With Lime, Coriander and Mint

### TUNA TARTARE \$14

Avocado puree, baby cucumber & radish salad, red chili aioli, pickled jalapeno

### STEAK TARTARE \$13

Toast points, Dijon, capers, onions, parsley

### Three Cheese Ravioli \$17

with tomato sauce and basil

### SEA SCALLOP CERVICHE \$17

Cauliflower puree, onion confit, warm curry vinaigrette, apple celery leaf salad

### CHARCUTERIE \$18

Pate, speck, cornichons, & grain mustard



## RAW BAR M/P

Seafood Platter □ chilled lobster, shrimp cocktail, mussels, oysters and  
littleneck clams

Oysters (priced per pc.) □

1/2 Dozen Littleneck Clams

Shrimp Cocktail

## PIZZA

Oven Roasted Spinach Fontina and Mozzarella \$13

Mozzarella Tomato and Basil \$11 □

Black Truffle and Fontina Cheese \$14

Ricotta and Broccoli Rabe with Spicy Salami \$11

## DESSERT

VALRHONA CHOCOLATE CAKE  
Cocoa Bean Brittle, Vanilla Ice Cream

CHEESECAKE  
Crushed Raspberries, Orange Flower Honey and Raspberry Sorbet

BUTTERSCOTCH PUDDING  
Salted Caramel and Crème Fraiche

SORBET TRIO

FIG AND GREEN APPLE SUNDAE  
Cinnamon Streusel Crunch, Spiced Whipped Cream

Cappuccino, Espresso, Tea

# WINE

## CHAMPAGNE & VIN PETILLANT

Selim, De Conciliis, (Fiano/Aglianico), Campania, Italy	NV	36
Domaine de La Taille Aux Loups 'Triple Zero', Montlouis-Sur-Loire	NV	37
Chartogne-Taillet, "Cuvee St. Anne"	NV	60
Lanson, Brut	NV	68
Goutourbe, Rose, Vallee de la Marne	NV	82
Marie Courtin, "Resonance", Extra Brut	NV	84
Krug, "Grand Cuvee" 375 ML	NV	86
Egly-Ouriel, Brut Tradition	NV	102
Larmandier-Bernier, Rose de Saignee Extra Brut, 1er Cru Cote de Blancs	2009	107
Dom Ruinat, Rose	NV	126
Billecart-Salmon, Cuvee Nicholas Francois Billecart	2000	135
Salon, Brut, Blanc de Blancsd, Cote de Blancs	1999	375

## VIN BLANC

### ALSACE

Daniel Dampf, 1er Cru, "Vaillons"	2010	52
Riesling, Grand Cru, "Saering", Vendage Tardive, Dirlor Cade	2009	54
Daniel-Etienne Defaix, 1er Cru, "Les Lys"	2002	74
Riesling, "Cuvee Frederich Emile", Trimbach	2005	83
Riesling, "Clos St. Hune", (Rosacker Vineyard), Trimbach	2005	225

### BURGUNDY/MACONNAIS

Pugliny Montrchet, Jean Marc Boillot	2011	32
Saint Veran, "La Grand Bruyere", Domaine Jean-Paul Paquet	2010	36
Pugliny Montrchet, Jean Marc Boillot 375 ml	2011	59
Auxey-Duresses, Fichet	2010	64
Meursault, "Les Charrons", Jean-Marc Boillot	2011	87
Chassagne-Montrchet, 1er Cru, "Chenevottes", Jean-Marc Morey	2006	103
Corton-Charlemagne, Grand Cru, Louis Latour	2007	110
Meursault, 1er Cru, "Perrieres", Jean-Michel Ganoux	2007	140
Corton-Charlemagne, Grand Cru, Bonneau Du Martray	2010	246

### LOIRE VALLEY/

### SOUTHWESTERN FRANCE

Montlouis Sur Loire, "Clos de Volagre" Clos de la Briderie	2008	33
Muscadet Sevre et Maine, Orthogneiss, Domaine de L'Ecu	2010	35
Sancerre, "Cuvee Silex", Domaine Serge Laloue	2011	42
Vouvray, Sec, Clos du Bourg, Huet	2011	47
Vouvray, Demi-Sec, Philippe Foreau	2009	54
Palette, Chateau Simone	2007	85

### JURA

Arbois, Chardonnay 'LES Bruyeres' Domaine Andre Et Mireilles Tissot	2010	61
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### RHONE VALLEY

St. Peray, Francois Villard	2011	44
Chateauneuf du Pape, Domaine du Vieux Lazaret	2010	56
Condrieu, "La Petite Cote", Yves Cuilleron	2011	92
Chateauneuf du Pape, Clos de Papes	2010	170

### WHITE WINES OF THE WORLD

Riesling, Nahe, Spatlese, Dr. Crusius, Traiser, Germany	2009	38
Riesling, Rheingau, Grunlack Spatlese, Schloss Johannisberg, Germany	2011	76

# WINE

## VIN ROUGE

### BEUJOLAIS

Jean-Folliard, 'Cote du Py', Morgon 2011 55

### BORDEAUX-LEFT BANK

Chateau Lalande Borie, St-Julien 2009 68  
 Chateau Lafon Rochet, 4th Growth, St-Estephe 2006 74  
 Chateau D'Armailhac, 5th Growth, Pauillac 1996 110  
 Chateau Leoville-Las-Cases, 2nd Growth 1999 295  
 Chateau Pichon Lalande, Comtesse de Lalande, 2nd Growth Pauillac 1996 375

### BORDEAUX-RIGHT BANK

Chateau La Croix Romaine, Lalande de Pomerol 2010 49  
 Chateau Vignot, Grand Cru, St-Emilion 2005 71  
 Chateau Lassegue, Grand Cru, St-Emilion 2005 155  
 Chateau Certan de May, Pomerol 2005 180  
 Chateau Trotanoy, Pomerol 1975 850

### BURGUNDY

Chorey-Les-Beaunes, Vieilles Vignes, Michel Gay et Fils 2008 46  
 Bourgogne, "Les Pince Vin", Alain Burguet 2008 54  
 Marsannay, 'Les Grasses Tete' Domaine Bruno Clair 2009 67  
 Gevrey Chambertin, 1er Cru, "Lavaux St. Jacques", Domaine Harmand Geoffroy 2006 120  
 Morey St. Denis, "La Rue de Vergy" Perrot-Minot 2009 132  
 Nuits-St-Georges, Emmanuel Rouget 2010 170  
 Vosne-Romanee, Emmanuel Rouget 2010 195  
 Vosne-Romanee, 1er Cru, "Clos Des Reas" Monopole Domaine Michel Gros 2010 205  
 Echezeaux, Grand Cru, Emmanuel Rouget 2010 395

### LANGUEDOC & PROVENCE

Minervois, La Liviniere, "Les Planels" Syrah, Chateau Maris 2009 42  
 Bandol, "Longue Garde" Domaine Le Galatin 2000 61

### RED WINES OF THE OLD WORLD

Nerello Mascalese, "Passopisciaro", Sicily, Italy 2009 64  
 Barbaresco, "Cichin", Ada Nada, Piedmont, Italy 2007 72  
 Barolo, Scarzello, Piedmont, Italy 2005 91  
 Merlot/Cabernet Franc, "Valadorna", Chianti Classico, Tuscany, Italy 2007 95  
 Brunello di Montalcino, Collemattoni, Tuscany, Italy 2006 125  
 Barolo, "Pajana" Riserva, Seghesio, Piedmont, Italy 1996 140

### RHONE

Vacqueryas, Domaine Le Couroulu 2009 39  
 St. Joseph, "Les Vinsonnes", Alain Voges 2009 58  
 Chateauneuf du Pape, Chateau Macoill 2009 64  
 Cornas, "Les Chailles", Alain Voges 2009 76  
 Chateauneuf du Pape, "Cuvee Traditional" Chateau de la Gardine 2010 86  
 Cote-Rotie, "La Germinie" Domaine Duclaux 2006 96  
 Hermitage, Gilles-Robin 2009 110  
 Chateauneuf du Pape, Domaine du Pegau, Reservee 2009 165  
 Chateauneuf du Pape, Chateau de Beaucastel 1994 180  
 Chateauneuf du Pape, Chateau de Beaucastel 2003 200  
 Cote-Rotie, "La Landonne", Rene Rostaing 2006 205  
 Chateauneuf de Pape, Chateau de Beuacastel 2000 225  
 Chateauneuf du Pape, Chateau de Beaucastel 1995 240  
 Chateauneuf du Pape, Chateau de Beaucastel 1998 240  
 Chateauneuf du Pape, Chateau de Beaucastel 1999 240

### RED WINES OF THE UNITED STATES

Cabernet Franc, Element, Finger Lakes, NY 2010 41  
 Petit Syrah, Lytton Estate, Ridge Vineyards, Sonoma Valley, CA 2010 48  
 Pinot Noir, "Narcisse", Sonoma Coast, CA 2009 69  
 Pinot Noir, De Lancelotti, Chehalem Mountains, OR 2010 84  
 Cabernet Sauvignon, Anakota, Knights Valley, Sonoma, CA 2003 87  
 Cabernet Sauvignon/Merlot, "Ciel du Cheval" Andrew Will, Walla Walla, WA 2009 88  
 Cabernet Sauvignon, Anakota, Knights Valley, Sonoma, CA 2005 89  
 Cabernet Sauvignon, Anakota, Knights Valley, Sonoma, CA 2004 94  
 Cabernet Sauvignon, Mt. Brave, Mount Veeder, Napa Valley, CA 2009 103  
 Pinot Noir, "L'Esperance", Soliste, Russian River Valley, Sonoma, CA 2010 105  
 Cabernet Sauvignon, Freemark Abbey, Napa Valley, CA 1984 120  
 Cabernet Franc/Merlot, "Le Desir", Verite, Sonoma Valley, CA 2007 450