

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Grand Crew NYC LLC		DOING BUSINESS AS (DBA) TBD	
STREET ADDRESS 75 Ninth Avenue Chelsea Market Retail Space #01D10		CROSS STREETS 15th - 16th Streets	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: See attached	ATTORNEY/ REPRESENTATIVE	NAME: Bernstein Redo PC
	PHONE:		PHONE: 212-651-3100
	EMAIL:		EMAIL: martha@brpclaw.com
MANAGER	NAME: TBD	LANDLORD	NAME: Jamestown LP
	PHONE:		PHONE: 212-220-3720
	EMAIL:		EMAIL:
APPLICATION TYPE <i>(Check One)</i>			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?	#1294237 expiration 5/31/2018	
	Is applicant making any alterations or operational changes?	<input checked="" type="radio"/> YES	NO
	If alterations or operational changes are being made, please describe/list all changes. New operator/new concept		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	As soon as possible
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="radio"/> YES	NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	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	11am-11pm	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-11pm
	Kitchen	11am-11pm	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-11pm
	Music	11am-11pm	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-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	

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	141	140	18	82	0	1	20
OUTSIDE <i>(Other than sidewalk café)</i>							
SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor? Portion of the ground floor with basement kitchen
Ground floor - 126; basement - 15

How frequently will the owner(s) be at the establishment? 40 hours/week, full-time

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO	
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO	
Will you be hosting private, promotional or corporate events?	<input checked="" type="radio"/> YES	NO	
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO	
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO	
Will security plan be implemented?	YES	NO	N/A
Will State certified security personnel be used?	YES	NO	N/A
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO	N/A
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO	N/A
Where will delivery bicycles be stored during the day when not in use?	N/A		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	unknown
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> 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	See attached rider	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Emails to all 1/4/2017	
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?		1/4/2017	
Where did applicant post the notice that was provided?		Front door of premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES	<input type="radio"/> NO 917-838-9724
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Bar Truman - restaurant		
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	Bar Truman
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" type="radio"/> 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"/> YES	<input type="radio"/> NO	
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="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?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	N/A is an existing premises		
When was the air conditioner installed?	unknown		

**Open into the Market

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ NOT APPLICABLE

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 NOT APPLICABLE

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 café?	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)

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

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

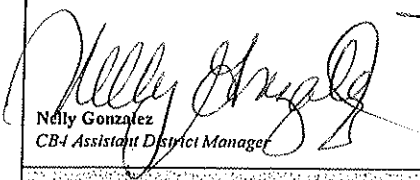
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

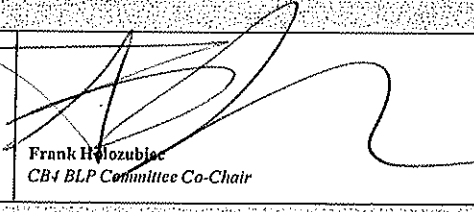
Manhattan Community Board 4 (MCB4) recommends:

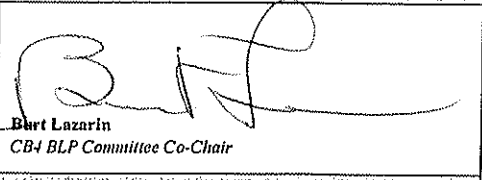
Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Hlozubiec
CB4 BLP Committee Co-Chair


Bert Lazarin
CB4 BLP Committee Co-Chair

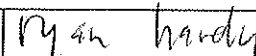
APPLICANT AGREEMENT WITH THE COMMUNITY

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.

SIGN HERE →


Martha M. Redo

PRINT NAME OF APPLICANT


Martha M. Redo

SIGNATURE OF APPLICANT

1/4/2017

DATE

Rider to Manhattan Community Board 4 Liquor License Stipulations Application

Grand Crew NYC LLC
Chelsea Markets – Retail Space 01D10
75 Ninth Avenue
a/k/a 425 West 15th Street
New York, NY 10011

Owners/Principals of Grand Crew NYC LLC

Laurent Gras – laurgras@aol.com
Ryan Hardy – ryan@dhgnyc.com
Grant Reynolds – grant@dhgnyc.com
Robert H. Bohr – roberthbohr@gmail.com

PUBLIC INTEREST STATEMENT - 500' RULE STATEMENT

RE: Grand Crew NYC LLC
75 Ninth Avenue, Retail Space 01D10
a/k/a 425 West 15th Street
New York, NY 10011

The subject premises is a small restaurant located on the ground floor within Chelsea Market at 75 Ninth Avenue between 15th and 16th Street, in the heart of the Chelsea neighborhood in Manhattan. Chelsea Market, an enclosed urban food court, shopping mall and office building, is under the High Line and within walking distance of Chelsea Piers.

The restaurant will be overseen by one of today's most talented chefs, Chef Laurent Gras. It will be open from 11AM – 11PM Sunday through Wednesday, and from 11AM – 12 Midnight Thursday - Saturday. There will be 18 tables with 66 seats, plus an additional ledge/counter seats for 16. The kitchen is located in the basement, which is not for patron access. There will be one (1) stand-up bar located at the front of the premises, with up to 20 bar stools. There will not be any live music at the premises, only recorded background music. There will not be any outside space.

The following sub-sections of section 64 of the ABC Law specifically address the statutory requirements for the public convenience and advantage when there are three or more establishments with full liquor licenses within 500 feet of the applicant:

(a) The number, classes and character of licenses in proximity to the location and in particular municipality or subdivision thereof.

There are numerous locations within a 500-foot radius of the applicant that hold full liquor licenses, approximately six (6) of which are also located in Chelsea Market. The area is predominantly commercial and the applicant premises is located inside Chelsea Market, an already established food court and shopping mall.

(b) Evidence that all necessary licenses and permits have been obtained from the state and all other governing bodies

There is currently a Temporary Certificate of Occupancy for Chelsea Market. If an updated Temporary Certificate of Occupancy is required for the premises, same will be issued by the New York City Department of Buildings when any renovations are complete. The applicant will apply for any and all necessary licenses, permits and certifications including, but not limited to, Workers Compensation and Disability Insurance, Certificate of Authority to Collect Sales Taxes, Certificate of Assumed Name and Department of Health and Mental Hygiene permit.

(c) Effect of the grant of the license on vehicular traffic and parking in proximity to the location

The premises is located in the currently open and operating Chelsea Market. The premises is a relatively small restaurant with a capacity of only 126. The application is for a transfer as the premises was already occupied by a restaurant. Therefore, approval of the application and issuance of an On-Premises Liquor License will not negatively impact traffic patterns in and around the premises. Further, the premises is located in Chelsea Market which spans the block is between 9th Avenue and 10th Avenue, both of which are particularly wide streets. Chelsea Market is easily accessible by New York City Transit buses and subways as well as New York City taxi cabs. Parking garages/parking lots are available in the area, including a public parking garage just across the street from Chelsea Market on 15th Street.

(d) The existing noise level at the location and any increase in noise level that would be generated by the proposed premises

The application is for a transfer as the premises was already occupied by a restaurant which held an On-Premises Liquor License. Additionally, Chelsea Market is currently open and operating with other licensed premises within the market as well as numerous other retail businesses. Therefore, issuance of the license will not cause an unusual increase in noise levels in this area. It will instead offer another and unique location for New Yorkers and tourists alike visiting Chelsea Market to enjoy a meal. Again, there will not be any live or loud music at the premises, only recorded background music.

(e) The history of liquor violations and reported criminal activity at the proposed premises

There are no known violations or any history of criminal activity at the premises.

Issuance of the instant license will promote the public interest in that it will be a positive contribution to the economy by way of the jobs created, wages paid, income, sales and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base.

Accordingly, we believe approval of this application and issuance of an On-Premises Liquor License will promote the public interest and convenience and the Community Board should so find. We therefore request that the Community Board approve the application.

Lunch Menu

Snacks

"Accras" (Salted Cod Fritters), Spicy dipping sauce
Octopus, White Bean, Olive Oil
Grilled Vegetable Salad, Winter Greens, Aged Balsamic
Farcis Provencaux (Stuffed Vegetables)
Crispy Sardine, Escabeche Dressing
Grilled Country Bread, Fresh Tomato pulp, Proscuitto
Tortilla (Potatoes, Onions and Eggs)
Beef Carpaccio, Olive oil, Parmesan
Fried Prawn with Garlic
Cheese and Charcuterie Platter

Lunch Set

Grilled Salmon

Roasted Sasso Chichen

Pan Fried Skirt Steak

Oven baked Vegetables

Dessert

Tropezienne Tart, Orange Water Brioche, Vanilla Curd
Malasadas, Salted Caramel Curd
Chocolate Mousse
Tiramisu
Lemon Tart, Torched Meringue
Ice Cream and Sorbet

Diner Menu

Snacks

"Accras" (Salted Cod Fritters), Spicy dipping sauce
Octopus, White Bean, Olive Oil
Grilled Vegetable Salad, Winter Greens, Aged Balsamic
Farcis Provencaux (Stuffed Vegetables)
Crispy Sardine, Escabeche Dressing
Grilled Country Bread, Fresh Tomato pulp, Proscuitto
Tortilla (Potatoes, Onions and Eggs)
Beef Carpaccio, Olive oil, Parmesan
Fried Prawn with Garlic
Cheese and Charcuterie Platter

Appetizer

Winter Greens, Baked Radishes, Grapefruit, Tarragon Dressing
Surf Clams Sliced Raw, Citrus, Lemon Olive Oil
Fresh Cheese, Maitake Mushrooms, Dill Salad, Soldiers
Scallop, Grilled over Coal, Radicchio, Honey Dressing
Guinea Hen Quenelle, Crispy Skin,
Caillette Provencale (Pork Pate), Pickles, Mustard, Grilled Country Bread
Mixed Green, Fresh Herbs, Lemon Dressing

Pasta

Potato Gnocchi, Mussel Bouillabaise, Spicy Rouille
Ravioli Nicoise, Braised Short Rib and Swiss Chard Filling, Grated Pecorino
Crabmeat Agnolotti, Bottarga-Butter Sauce
Bigoli, Veal Ragout, Pecorino
Canneloni, Winter Green, Ricotta, Parmesan
Watercress Risotto, Escargot Meuniere
Spaghetti Alla Chitarra,

Main Course

Baked Codfish, Olive oil, Parsley, Potatoes
Atlantic Salmon, Ras El Hanout, Meyer Lemon Bouillon, Homemade Couscous
Skirt Steak, Bone Marrow Sauce, Polenta, Turnip
Rabbit Porchetta, Herbs Filling, Romanesco
Sasso Chicken Grilled over Coal, Honey Lemon Glaze, Cauliflower
Lamb Shank Tagine, Salted Lemon, Apricot, Pita Bread
Winter Celery and Sage Baked in Salt Crust, Forest Mushroom Bolognese

Cheese Selection

Dessert

Tropezienne Tart, Orange Water Brioche, Vanilla Curd
Malasadas, Salted Caramel Curd
Chocolate Mousse
Tiramisu
Lemon Tart, Torched Meringue
Ice Cream and Sorbet

Proximity Report for Location:

December 29, 2016

75 9 Ave, New York, NY, 10011

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
CHELSEA WINERY LTD	75 9TH AVENUE	135 ft
HOME OF CHEERS CORP	188 90 8TH AVE	1020 ft
HAYMARKET WINE LLC	19 LITTLE WEST 12TH ST	1035 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	1150 ft
IN A GLASS LLC	156 10TH AVENUE, SOUTH STORE	1260 ft
HIGHLINE WINE MARKET CORP	156 10TH AVE	1260 ft
MANLEYS WINES & SPIRITS INC	35 8TH AVENUE	1460 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
TRUMAN GROUP INC, THE	75 9TH AVE	0 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	0 ft
LOBSTER PLACE INC, THE	75 9TH AVE	0 ft
DZGF2 LLC	75 9TH AVE	0 ft
MKT GROUP LLC	75 9TH AVENUE	135 ft
BUDDAKAN NY LP	75 9TH AVE CHELSEA MARKET	140 ft
RANA USA LLC	75 9TH AVE STE 01A55	140 ft
HUDSON RIVER INN LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVENUE	190 ft
MARITIME F&B LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVE 2ND FLOOR	190 ft
MARITIMA LLC	88 9TH AVE	205 ft
MARISCOS CHELSEA LLC	409 W 15TH ST	280 ft
408 W 15 MEMBERS LLC & BOWERY HOSPITALITY GROUP	408 410 W 15TH ST	345 ft
BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR	369 W 16TH ST	345 ft
CLEAVER COMPANY INC, THE	428 W 16TH ST AKA 75 9TH AVE	345 ft

Name	Address	Approx. Distance
ORIGINAL HOMESTEAD,THE	56 9TH AVENUE	345 ft
DT HOSPITALITY GROUP INC	110 9TH AVE	400 ft
GREENWICH VILLAGE ENTERTAINMENT GROUP LLC	431 WEST 16TH STREET 2ND FL	440 ft
LDV 16 LLC	357 W 16TH ST	455 ft
ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC	355 W 16TH ST	475 ft
346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC	355 W 16TH STREET	475 ft
SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM	355 W 16TH STREET	475 ft
MEATPACKING RESTAURANT LLC	44 9TH AVE AKA 351 356 W 14 ST	485 ft
SUTOL OPERATING CO LLC	409 411 W 14TH STREET	500 ft
400 WEST 14TH INC	400 W 14TH STREET	520 ft
DLP GROUP LLC	132 9TH AVE	605 ft
VIRCAN GROUP LLC	136 9TH AVE	655 ft
LUCKY 13 LLC	355 W 14TH STREET	685 ft
THE VAULT LLC	VAULT AT 675 HUDSON ST	730 ft
675 HUDSON VAULT LLC	675 HUDSON STREET	730 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
RESTAURANT ASSOCIATES LLC	75 9TH AVE	0 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	0 ft
URBAN DAIRY LLC	75 9TH AVE	0 ft
LAS RAMBLAS RESTAURANT LLC	355 W 16TH STREET	475 ft

Unmapped licenses within zipcode of report location

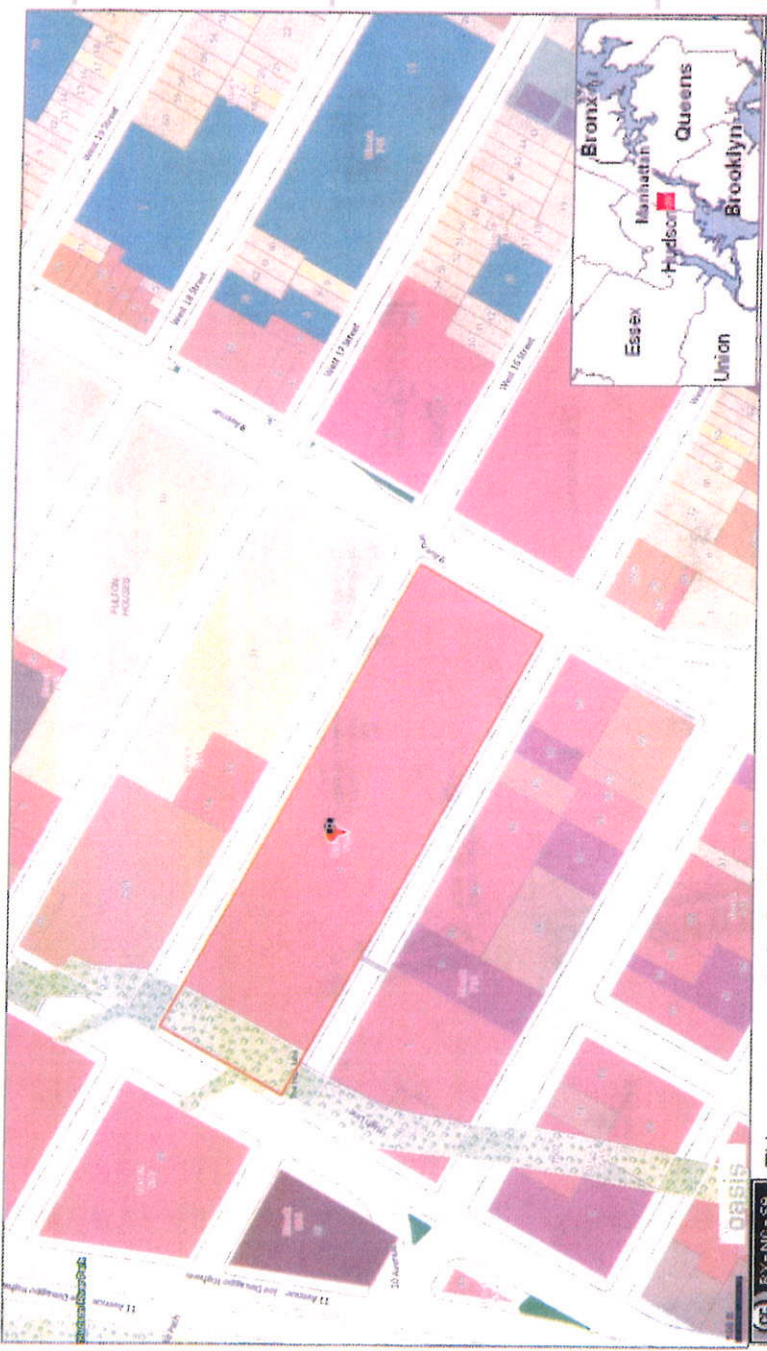
Name	Address
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75 Ninth Avenue



Legend

- Transit, Roads, Reference Features**
Roads, ferries, commuter rail, neighborhood names
- Roads**
Major Roads
Interstate Highways
Tunnels
- Neighborhood/Town Labels**
County Boundaries
Ferry
Commuter Rail
- NYC subway routes and stations**
- Parks, Playgrounds, & Open Space**
Parks & Public Lands
Forested Areas (NJ)
Community Gardens
School property with garden
Playgrounds
Green Spaces Along Streets
Golf Courses
Baseball/Soccer/Football Fields
Tennis/Basketball/Handball Courts & Tracks
Cemeteries
- Land Use**
Block/Lot Boundaries
Building footprints in gray
- 1 & 2 Family Residential
Multi-family Residential
Mixed Use
Open space & outdoor recreation
Commercial
Institutions
Industrial
Parking
Transportation / Utilities
Vacant Lots



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(Not all items in the legend may be visible on the map.)

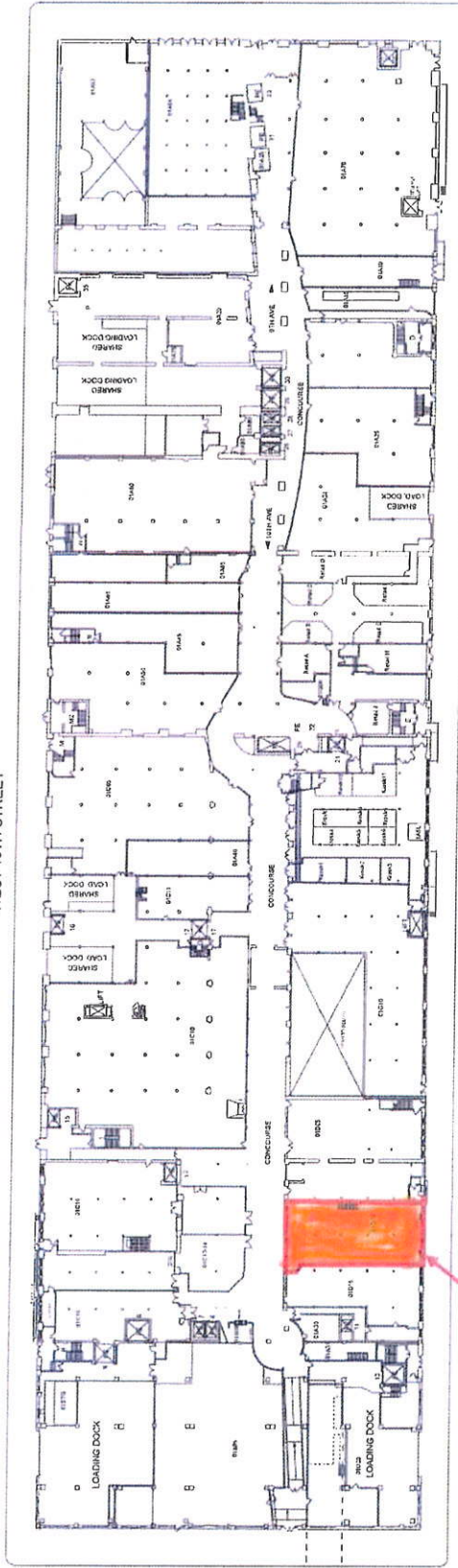


Map data ©2017 Google 100 ft

CHELSEA MARKET - FLOOR 1



WEST 16TH STREET



WEST 16TH STREET

Applicant Space

10TH AVENUE

9TH AVENUE

Concourse Level Layout

ARCHITECT

INNOVATIVE DESIGN GROUP, INC.
 37 WEST 57th STREET,
 NEW YORK, NY 10019
 TEL: 212-244-3870
 FAX: 212-244-3878
 E-MAIL: info@idgny.com

TSE
 200 WEST 42nd STREET,
 NEW YORK, NY 10018
 TEL: 212-244-3870
 FAX: 212-244-3878
 E-MAIL: info@tse.com

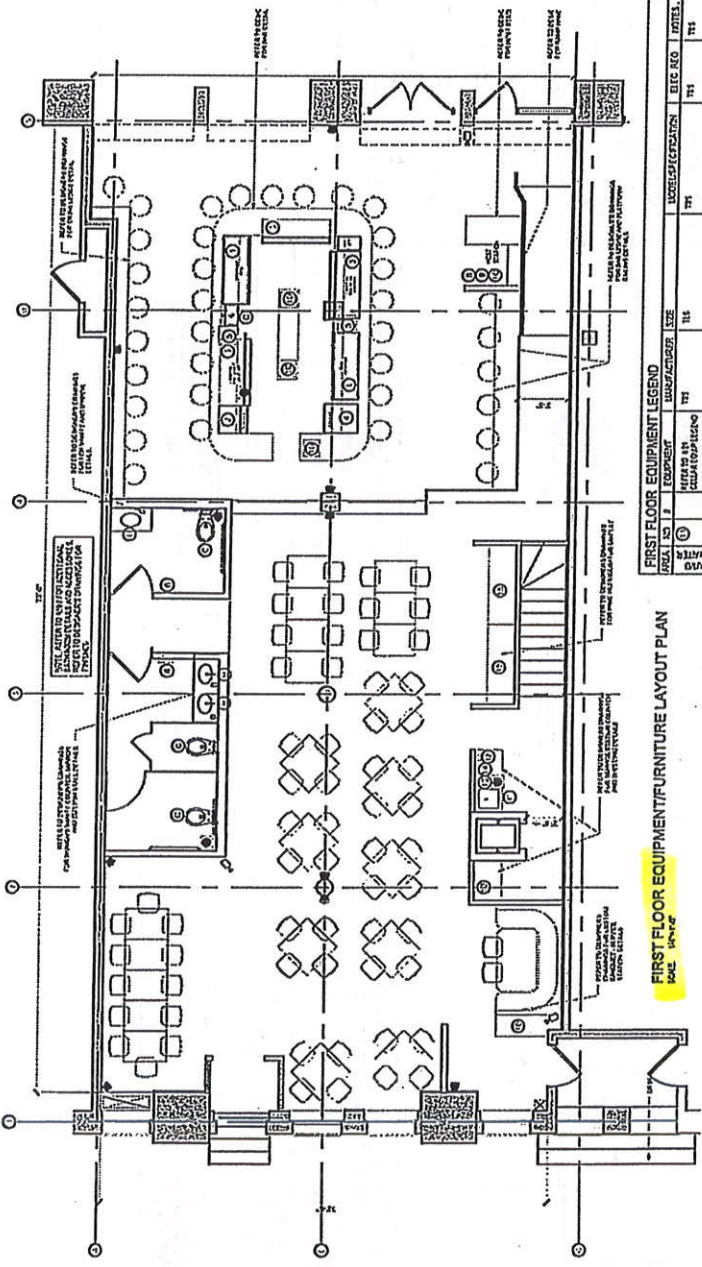
DESIGNER
ALBERTINI + NELSON
 233 EAST 40th STREET
 NEW YORK, NY 10017
 TEL: 212-244-3870

THE FOLLOWING INFORMATION IS FOR THE ARCHITECT'S USE ONLY. IT IS THE ARCHITECT'S RESPONSIBILITY TO VERIFY THE ACCURACY OF ALL INFORMATION PROVIDED TO THE ARCHITECT. THE ARCHITECT SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES. THE ARCHITECT SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES. THE ARCHITECT SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.

PROJECT NO: 100-100-100
DATE: 10/10/10
SCALE: AS SHOWN
PROJECT NO: 100-100-100
DATE: 10/10/10
SCALE: AS SHOWN

PROJECT
 DIAR TRUMAN
 75 NINTH AVE, NEW YORK, NY
FIRST FLOOR EQUIPMENT/FURNITURE PLAN

SCALE: 1/8" = 1'-0"
DATE: 10/10/10
PROJECT NO: 100-100-100
SCALE: 1/8" = 1'-0"
DATE: 10/10/10
PROJECT NO: 100-100-100



FIRST FLOOR EQUIPMENT/FURNITURE LAYOUT PLAN
 SCALE: 1/8" = 1'-0"

AREA ID	EMPLOYMENT	MANUFACTURER	SIZE	QUANTITY	LOCATION	DATE	NOTES
1	TABLE	AMERICAN	36" x 48" x 24"	10	BAR AREA	10/10/10	SEE PLAN FOR LOCATION
2	CHAIR	AMERICAN	18" x 18" x 30"	20	BAR AREA	10/10/10	SEE PLAN FOR LOCATION
3	TABLE	AMERICAN	36" x 48" x 24"	10	HOST AREA	10/10/10	SEE PLAN FOR LOCATION
4	CHAIR	AMERICAN	18" x 18" x 30"	20	HOST AREA	10/10/10	SEE PLAN FOR LOCATION

AREA ID	EMPLOYMENT	MANUFACTURER	SIZE	QUANTITY	LOCATION	DATE	NOTES
5	TABLE	AMERICAN	36" x 48" x 24"	10	BAR AREA	10/10/10	SEE PLAN FOR LOCATION
6	CHAIR	AMERICAN	18" x 18" x 30"	20	BAR AREA	10/10/10	SEE PLAN FOR LOCATION

AREA ID	EMPLOYMENT	MANUFACTURER	SIZE	QUANTITY	LOCATION	DATE	NOTES
7	TABLE	AMERICAN	36" x 48" x 24"	10	BAR AREA	10/10/10	SEE PLAN FOR LOCATION
8	CHAIR	AMERICAN	18" x 18" x 30"	20	BAR AREA	10/10/10	SEE PLAN FOR LOCATION

AREA ID	EMPLOYMENT	MANUFACTURER	SIZE	QUANTITY	LOCATION	DATE	NOTES
9	TABLE	AMERICAN	36" x 48" x 24"	10	BAR AREA	10/10/10	SEE PLAN FOR LOCATION
10	CHAIR	AMERICAN	18" x 18" x 30"	20	BAR AREA	10/10/10	SEE PLAN FOR LOCATION



INNOVATIVE DESIGN
GROUP, INC.
227 WEST 37TH STREET,
NEW YORK, NY, 10018
TEL: 212 344-3370
FAX: 212 344-3370
E-MAIL: INFO@IDGNY.COM

MEP ENGINEER



TSF
Engineering, PC
200 WEST 11TH STREET
NEW YORK, NY, 10011
TEL: 212 279-1100
FAX: 212 279-1100
E-MAIL: INFO@TSFENR.COM

DESIGNER

ALBERTINI & NELSON
210 EAST 69TH STREET
NEW YORK, NY 10022
212 679-2100

THE FOLLOWING IS A SUMMARY OF THE DESIGN AND CONSTRUCTION OF THE MECHANICAL, ELECTRICAL AND PLUMBING SYSTEMS FOR THE CELLAR KITCHEN EQUIPMENT ROOM. THE DESIGN AND CONSTRUCTION OF THE MECHANICAL, ELECTRICAL AND PLUMBING SYSTEMS SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.

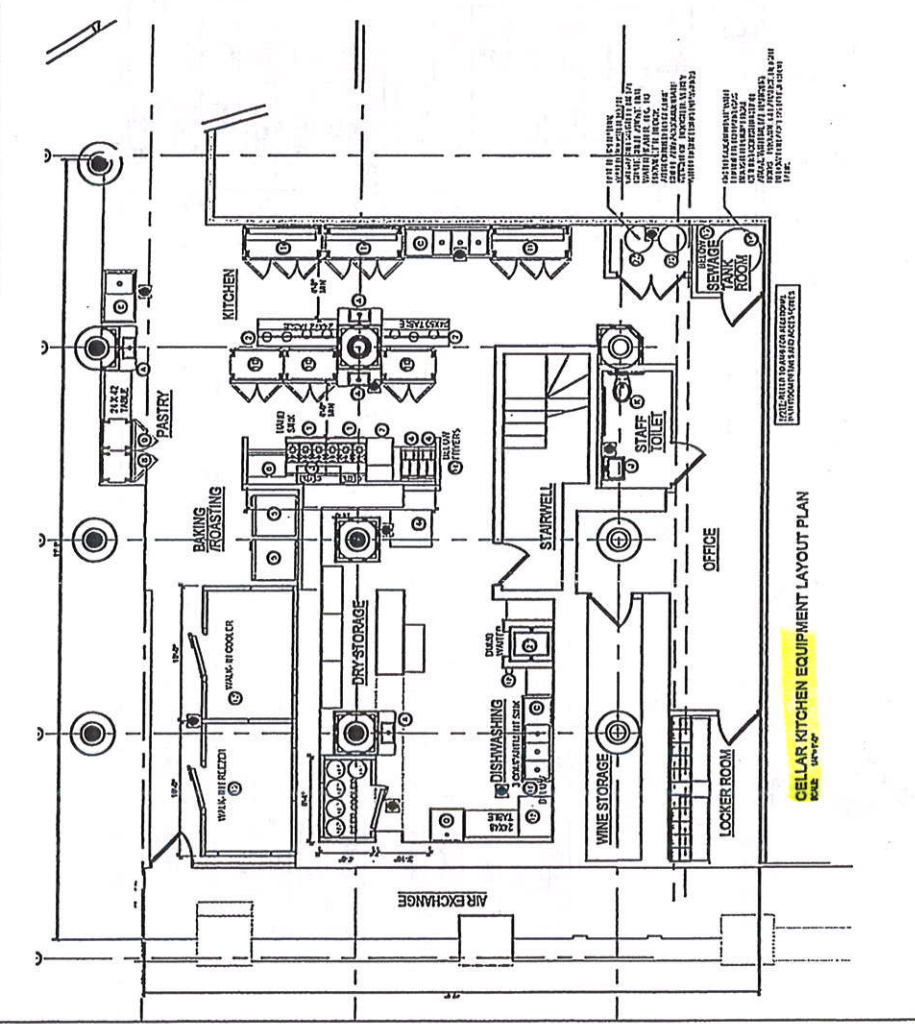
PROJECT RESPONSES:
QUESTIONS REFERRED TO THE ARCHITECT
QUESTIONS REFERRED TO THE MECHANICAL ENGINEER
QUESTIONS REFERRED TO THE ELECTRICAL ENGINEER
QUESTIONS REFERRED TO THE PLUMBING ENGINEER

PROJECT:
CELLAR EQUIPMENT ROOM
75 NINTH AVE, NEW YORK, NY

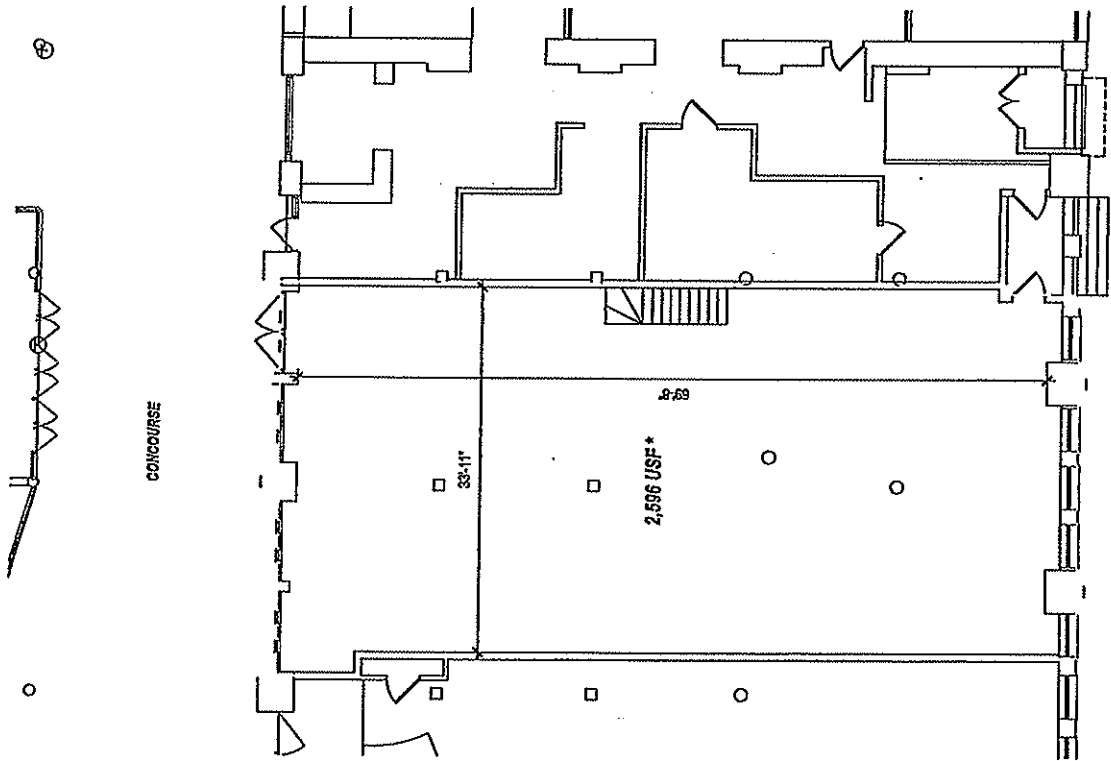
SCALE & DATE:
SCALE: AS SHOWN
DATE: 08/11/11
DRAWN BY: J. [Name]
CHECKED BY: [Name]
PROJECT NO.: A107.00
SHEET NO.: 1 OF 11

TYPE	NO.	DESCRIPTION	DATE	BY	REV.
MECHANICAL	1	ROOF AIR CONDITIONING UNIT	08/11/11	J. [Name]	1
ELECTRICAL	2	POWER DISTRIBUTION PANEL	08/11/11	J. [Name]	1
PLUMBING	3	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	4	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	5	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	6	SEWER LINE	08/11/11	J. [Name]	1
MECHANICAL	7	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	8	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	9	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	10	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	11	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	12	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	13	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	14	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	15	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	16	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	17	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	18	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	19	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	20	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	21	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	22	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	23	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	24	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	25	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	26	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	27	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	28	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	29	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	30	WATER SUPPLY LINE	08/11/11	J. [Name]	1

TYPE	NO.	DESCRIPTION	DATE	BY	REV.
MECHANICAL	31	ROOF AIR CONDITIONING UNIT	08/11/11	J. [Name]	1
ELECTRICAL	32	POWER DISTRIBUTION PANEL	08/11/11	J. [Name]	1
PLUMBING	33	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	34	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	35	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	36	SEWER LINE	08/11/11	J. [Name]	1
MECHANICAL	37	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	38	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	39	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	40	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	41	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	42	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	43	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	44	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	45	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	46	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	47	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	48	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	49	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	50	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	51	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	52	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	53	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	54	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	55	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	56	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	57	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	58	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	59	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	60	WATER SUPPLY LINE	08/11/11	J. [Name]	1



TYPE	NO.	DESCRIPTION	DATE	BY	REV.
MECHANICAL	61	ROOF AIR CONDITIONING UNIT	08/11/11	J. [Name]	1
ELECTRICAL	62	POWER DISTRIBUTION PANEL	08/11/11	J. [Name]	1
PLUMBING	63	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	64	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	65	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	66	SEWER LINE	08/11/11	J. [Name]	1
MECHANICAL	67	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	68	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	69	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	70	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	71	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	72	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	73	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	74	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	75	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	76	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	77	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	78	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	79	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	80	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	81	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	82	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	83	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	84	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	85	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	86	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	87	WATER SUPPLY LINE	08/11/11	J. [Name]	1
MECHANICAL	88	EXHAUST FAN	08/11/11	J. [Name]	1
ELECTRICAL	89	RECEPTACLES	08/11/11	J. [Name]	1
PLUMBING	90	WATER SUPPLY LINE	08/11/11	J. [Name]	1



Dimensions shown are based on construction plans; final as-built dimensions may vary

*Usable Square Feet (USF) is a standard unit of building measurement employed by the Manhattan real estate industry. It is determined by the Real Estate Board of New York (REBNY) to be the following: gross floor area minus all vertical penetrations and any mechanical rooms that service the building. Vertical penetrations are measured to the outside face of the enclosing walls and include elevator shafts, mechanical shafts, fire tower courts, exit stairs and atrium openings. Gross floor area is the area of the building enclosed by the exterior perimeter building shell excluding terraces, roof areas, and parking. Loading docks are included, except the area occupied by trucks. The total floor USF for a floor with one tenant and a floor with multiple tenants is exactly the same. USF for a tenant is measured to the outside face of walls between the tenant and shared / common areas. Walls shared by (between) tenants are split between the respective tenants.

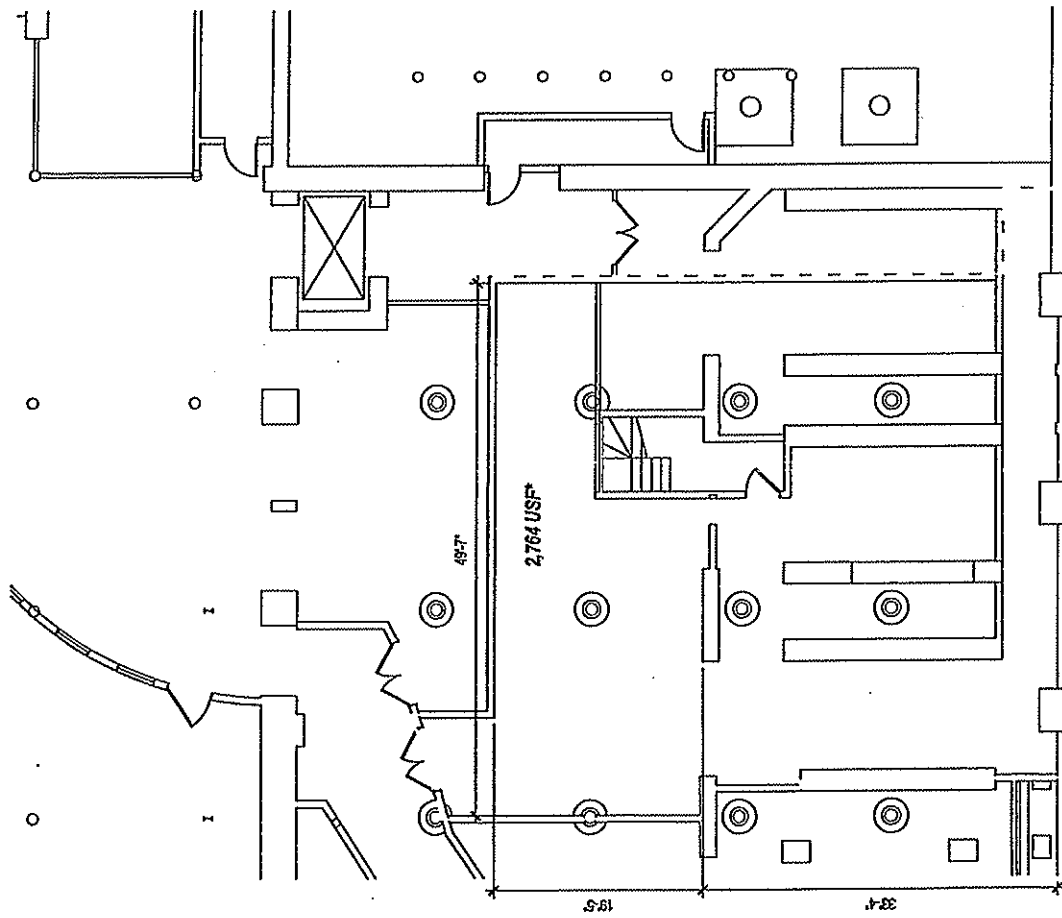
TERMINAL LEASING PLAN - SUITE 0400 - CONCOURSE LEVEL

1/15/2016

Scale: 3/32" = 1'-0"

STUDIOS

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Dimensions shown are based on construction plans; final as-built dimensions may vary

*Usable Square Feet (USF) is a standard unit of building measurement employed by the Manhattan real estate industry. It is determined by the Real Estate Board of New York (REBNY) to be the following: gross floor area minus all vertical penetrations and any mechanical rooms that service the building. Vertical penetrations are measured to the outside face of the enclosing walls and include elevator shafts, mechanical shafts, fire lower courts, exit stairs and atrium openings. Gross floor area is the area of the building enclosed by the exterior perimeter building shell excluding terraces, roof areas, and parking. Loading docks are included, except the area occupied by trucks. The total floor USF for a floor with one tenant and a floor with multiple tenants is exactly the same. USF for a tenant is measured to the outside face of walls between the tenant and shared / common areas. Walls shared by (between) tenants are split between the respective tenants.

RENTAL LEASING PLAN - CURE STUDIO - GROUND LEVEL

Scale: 1/8" = 1'-0"

11/28/2016

STUDIOS

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Laurent Gras

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LGrasNYC@gmail.com

[Facebook.com/ChefLaurentGras](https://www.facebook.com/ChefLaurentGras)

[Instagram/Twitter @LaurentGras](https://www.instagram.com/LaurentGras)

Laurent Gras is recognized as one of the most talented chefs cooking today, known for a personal and innovative cuisine. He has attained three Michelin Stars at three different restaurants, on two continents. He has been “Best New Chef” from Food & Wine Magazine to San Francisco Magazine. His eateries are “Best New Restaurant” from Esquire Magazine to the James Beard Foundation to CS Magazine. Echoes of the same sentiment come from his colleagues, like chef David Chang who wrote, “Gras is, I think, ounce-for-ounce the best cook in the world.”

Gras was born and raised on the Côte d’Azur in France. At age 15, Gras entered hotel school and began working. His early resume is a formable list of great chefs including Jacques Maximin, Alain Senderens and Guy Savoy.

After attaining three-stars in the Guide Michelin, first at the Louis XV in Monte-Carlo, and second at Alain Ducasse Paris, as Chef de Cuisine, Gras decided it was time to find his own restaurant.

Gras arrived in New York City in 1997 at the Waldorf Astoria's Peacock Alley. He went on to the Fifth Floor restaurant in San Francisco. In 2007 Gras opened L2O in Chicago, having the opportunity to design the restaurant from the ground up. L2O earned three Michelin stars in 2011 in the first Chicago edition of the guidebook.

Laurent’s creativity extends to photography and writing. His groundbreaking L2O Blog, garnered a global audience and recognition. His innovative online cookbook, *Laurent Gras: My Provence* (Alta Editions 2012), won two IACP awards: Judges Choice and New Media. In 2016 he began a column for *Saveur Magazine, Season to Taste*, a column exploring the evolution of favorite dishes.

Today he brings all his experience together at Laurent Gras Consulting. The New York-based culinary agency offers services from concepts to menu development, and kitchen design to retail products, to clients around the globe. He is also an advisor to several food tech start-ups, and the Food Future accelerator.













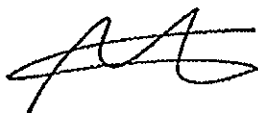


Certificate of Occupancy

CO Number: 122463529T002

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00713	Certificate Type: Temporary
	Address: 75 NINTH AVENUE	Lot Number(s): 1	Effective Date: 11/02/2016
	Building Identification Number (BIN): 1012541		Expiration Date: 01/31/2017
	Building Type: Altered		
This building is subject to this Building Code: 1968 Code			
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: 1-B	(2014/2008 Code)	
	Building Occupancy Group classification: B	(2014/2008 Code)	
	Multiple Dwelling Law Classification: None		
	No. of stories: 8	Height in feet: 112	No. of dwelling units: 0
C.	Fire Protection Equipment: Standpipe system, Fire alarm system, Sprinkler system		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is issued with the following legal limitations: None		
Outstanding requirements for obtaining Final Certificate of Occupancy:			
There are 13 outstanding requirements. Please refer to BISWeb for further detail.			
Borough Comments: None			



Borough Commissioner

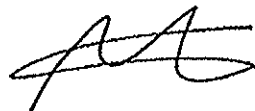


Commissioner

Certificate of Occupancy

CO Number: 122463529T002

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	15	OG	F-2		6	KITCHEN, ACCESSORY STORAGE
001	126	150	A-2		6	EATING AND DRINKING ESTABLISHMENT
STANDPIPE AND SPRINKLER APPROVED BY FIRE DEPT. MARCH 19, 1948						
END OF SECTION						



Borough Commissioner



Commissioner

END OF DOCUMENT

122463529/002 11/2/2016 10:57:48 AM