

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

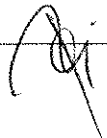
CORPORATION NAME <b>L' Atelier NYC LLC</b>		DOING BUSINESS AS (DBA) <b>L' Atelier de Joel Robuchon</b>			
STREET ADDRESS <b>85 Tenth Avenue</b>		CROSS STREETS <b>West 15th and west 16th Streets</b>	ZIP CODE <b>10011</b>		
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: <b>Alexandre Gaudalet</b>	ATTORNEY/ REPRESENTATIVE	NAME: <b>Donald M. Bernstein, Esq.</b>		
	PHONE: <b>347 558 3049</b>		PHONE: <b>212.651.3100</b>		
	EMAIL: <b>alex@investhospitality.com</b>		EMAIL: <b>donald@brpclaw.com</b>		
MANAGER	NAME: <b>To be determined</b>	LANDLORD	NAME: <b>Related Companies LP</b>		
	PHONE:		PHONE: <b>212 801 3719</b>		
	EMAIL:		EMAIL: <b>mwinston@related.com</b>		
<b>APPLICATION TYPE</b> <i>(Check One)</i>					
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		YES	NO	Yes
	What is/was the name and address of establishment?		See attached list		
	What were the dates applicant was involved with this former premise?				
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?				
	Is applicant making any alterations or operational changes?		YES	NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>				
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?				
	<i>Please list/describe the nature of all the changes and attach the plans:</i>				
<b>METHOD OF OPERATION</b>					
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	NO	No. Will file early November 2016		
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.	YES	NO	Yes		
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	NO	No		
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES	NO	Yes		

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-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM
	Kitchen	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM
	Music	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM	11AM-2AM
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		
*Live Music and/or DJ only for private events 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	240	170	20	74	None	Two	46*		
OUTSIDE <i>(Other than sidewalk café)</i>	N/A								
SIDEWALK CAFÉ	N/A								
How many floors are there? What is the capacity for each floor?					Ground Floor= 218 Basement= 22				
How frequently will the owner(s) be at the establishment?					Daily				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO	No - only if requested for a private event.		
Will applicant have bottle or table service for beverage alcohol?					YES	NO	No		
Will you be hosting private; promotional or corporate events?					YES	NO	Yes - No promotional events		
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO	No		
Will you have a security plan? If, yes please attach.					YES	NO	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	NO	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				

\*One customer bar has 9 bar stools and the second customer bar has 37 bar stools and serves as a food counter.

<b>LOCATION &amp; ZONING</b>			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Yes - see enclosed
Is a Public Assembly permit required?	YES	NO	Yes
Are your plans filed with DOB?	YES	NO	No

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> 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 list	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		N/A	
Who was your contact person at each group you met with?		N/A	
When did applicant post the notice that was provided?		To be provided	
Where did applicant post the notice that was provided?		To be provided	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	To be provided
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	NO	Yes, we will have job posting on our website.

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Craftsteak NYC LLC dba Colicchio & Sons/ Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Craftsteak NYC LLC
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	Yes. New signage will be installed that reads <i>L' Atelier de Joel Robuchon</i>
Will applicant have a vestibule within the establishment?	YES	NO	Yes
Will applicant use a storm enclosure?	YES	NO	<del>Yes</del> 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?	YES	NO	Yes
Will applicant comply with the NYC noise code?	YES	NO	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?	YES	NO	N/A
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?	YES	NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	N/A - soundproofing already installed - see attached
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	No to sound engineer Yes to placing speakers on the floor
Will the kitchen exhaust system extend to the roof?	YES	NO	*
Will the establishment have an illuminated sign?	YES	NO	No
Will the establishment have a canopy extending over the sidewalk?	YES	NO	Yes
Where will the air conditioner be located? What type is it?	Mechanical Room / Chilled Water Air Handling Units		
When was the air conditioner installed?	2008		

\*One kitchen exhaust system extends to the roof and one kitchen exhaust system extends to the loading dock

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

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
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	NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	N/A
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?	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	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
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	N/A

**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.*

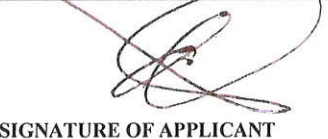
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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**CB4 REPRESENTATIVES**

 <b>Nelly Gonzalez</b> <i>CB4 Assistant District Manager</i>	 <b>Frank Hotozubić</b> <i>CB4 BLP Committee Co-Chair</i>	 <b>Burt Lazarin</b> <i>CB4 BLP Committee Co-Chair</i>
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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.

<b>SIGN HERE</b> →	Donald M. Bernstein, Esq, counsel for applicant  <i>P. Giokhri Ni</i> <b>PRINT NAME OF APPLICANT</b>	<b>SIGNATURE OF APPLICANT</b>	<b>10.07.2016</b> <b>DATE</b>
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10/18/16





List of Individuals that will be associated with the license

NAME
VAN NGUYEN AND JOHN ILLUZZI
PHILIPPE SCHRIQUI
JACQUES-ANTOINE GRANJON
XAVIER NIEL
JEFFREY A BLOMBERG
STEVE LAU
MATT SHIVELY
OLIVIER DOUCE
CREST LAR RESTAURANT (NY) LLC Invest Hospitality Entity
DELPHINE ARNAULT
Steve and Sandra Frost
JEFFREY YIM
Alice and Tim Tien
MARC DE CHAMBURE
CHRISTINE FETTER
MIKE STEWART
AG NEW YORK HOLDING

## List of Restaurants Managed by Invest Hospitality

- **La Table**, Houston, TX 1800 Post Oak Blvd [*December 2015-Present*]
- **Flipside Steak**, Santa Rosa CA [*Sept 2013-Nov 2015*]
- **Flipside Burger**, Santa Rosa CA [*Sept 2013-Nov 2015*]
- **Torc**, Napa, CA [*November 2013-Present*]
- **Claudette**, NY [*May 2014 – Present*]
- **Empire Diner**, NY [*January 2014-Dec 2015*]

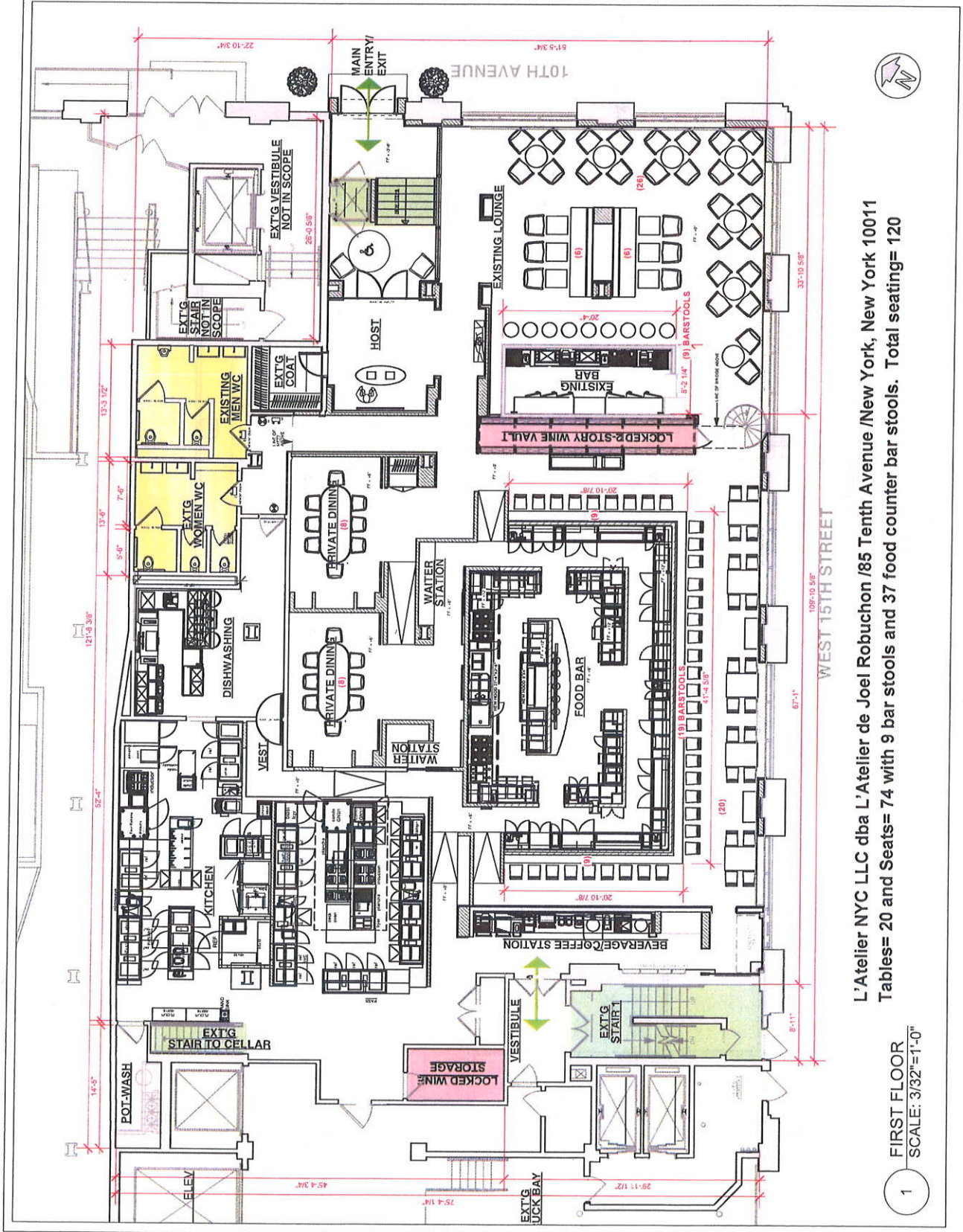
## List of Block Associations That Were Contacted

- 300 West 15th Street Block Association: Jim Jasper at [jjasper@gc.cuny.edu](mailto:jjasper@gc.cuny.edu)
- 200 West 16th Street Block Association: Will Rogers  
at [willrrogers@gmail.com](mailto:willrrogers@gmail.com)
- 100 West 17/18th Streets Block Association: Craig Slutzkin  
at [craig.slutzkin@outlook.com](mailto:craig.slutzkin@outlook.com)
- 100 West 17/18th Streets Block Association: Judy Klein  
at [jakmail@earthlink.net](mailto:jakmail@earthlink.net)
- 300 West 18th/19th Streets Block Association: Cheryl Kupper  
at [clkupper@aol.com](mailto:clkupper@aol.com)
- 300 West 18th/19th Streets Block Association: Laura Evans  
at [laural4evans@gmail.com](mailto:laural4evans@gmail.com)
- Bill Borock at [wborock@hotmail.com](mailto:wborock@hotmail.com)
- Miguel Acevedo at [fultonyouth@gmail.com](mailto:fultonyouth@gmail.com)

## Sound Proofing and Sound System

We are in a commercial building with no residential buildings abutting us and it is a class I construction so the concrete works as the sound insulation between us and the floors above us and on the ground level. We are next to the loading dock and the service corridor and the materials in the building are made out of drywall and insulation. The sound system will be Bose.

LIQUOR LICENSE APPLICATION



**SEATING TOTALS PER PLAN**

AREA:	TABLES:	SEATS:
FOOD BAR - BARSTOOLS	1	37
FOOD BAR - TABLE SEATING	5	20
PRIVATE DINING - TABLE SEATING	2	16
LOUNGE BAR - BARSTOOLS	1	9
LOUNGE BAR - TABLE SEATING	13	38
<b>TOTALS:</b>	<b>20</b>	<b>120</b>

- LEGEND:**
- PUBLIC RESTROOMS
  - LIQUOR STORAGE AREA
  - CUSTOMER SERVICE BAR
  - STAIRS/ELEVATORS
  - ENTRY/EXIT

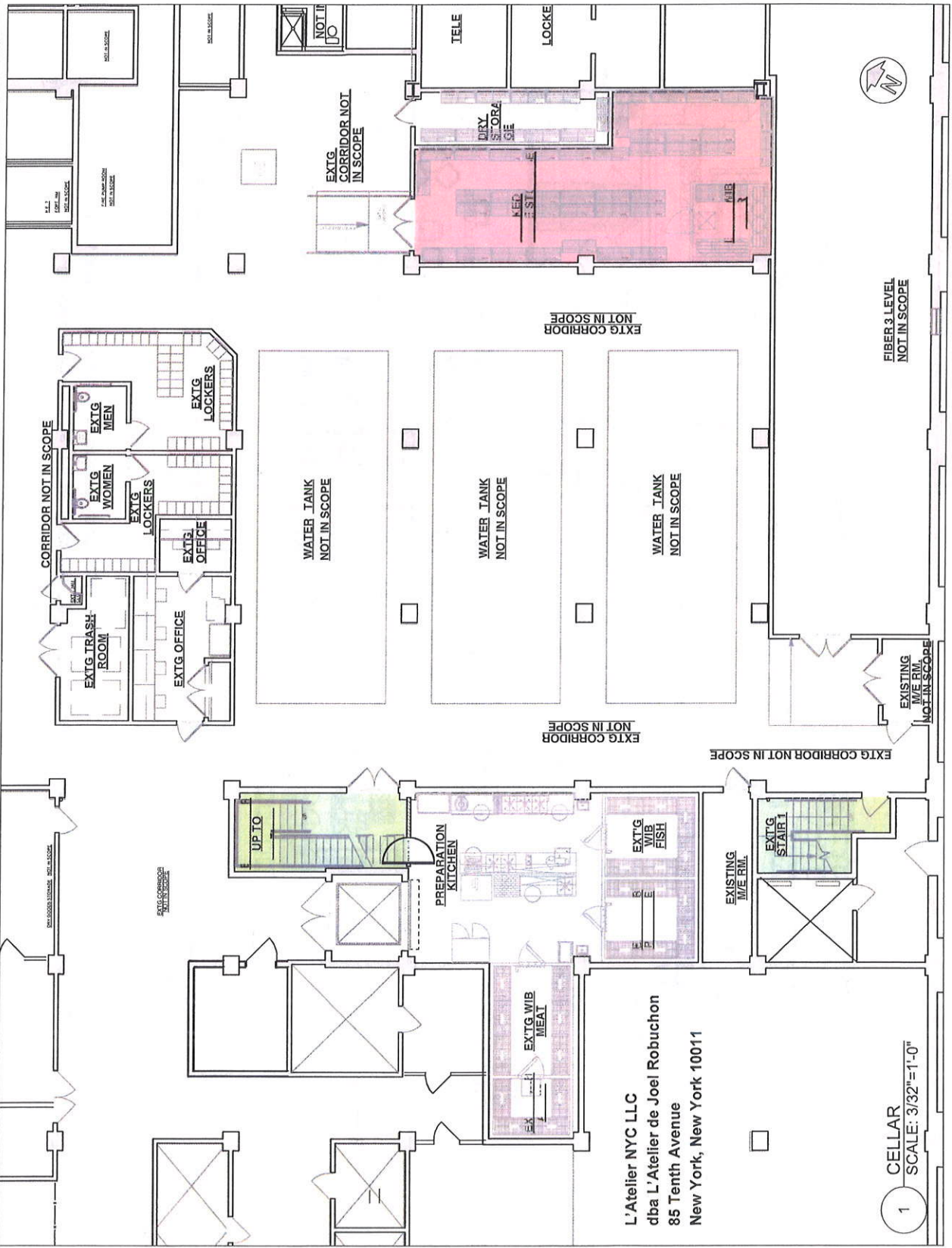
**DRAWING TITLE:** LIQUOR LICENSE DIAGRAMS  
 INVEST HOSPITALITY LLC, Robuchon  
 85 Tenth Avenue  
 NEW YORK, NY 10011  
 Richard H. Lewis Architect  
 444 Central Park West  
 New York, NY 10025  
 Tel: 212-685-5707  
 Fax: 212-685-5707

**ISSUED:** 2016-09-28

L'Atelier NYC LLC dba L'Atelier de Joel Robuchon /85 Tenth Avenue /New York, New York 10011  
 Tables= 20 and Seats= 74 with 9 bar stools and 37 food counter bar stools. Total seating= 120

1  
 FIRST FLOOR  
 SCALE: 3/32"=1'-0"

LIQUOR LICENSE APPLICATION



L'Atelier NYC LLC  
 dba L'Atelier de Joel Robuchon  
 85 Tenth Avenue  
 New York, New York 10011

1 CELLAR  
 SCALE: 3/32"=1'-0"

LEGEND:

- PUBLIC RESTROOMS
- LIQUOR STORAGE AREA
- CUSTOMER SERVICE BAR
- STAIRS/ELEVATORS
- ENTRY/EXIT

DRAWING TITLE:

LIQUOR LICENSE DIAGRAMS  
 INVEST HOSPITALITY-LA Robuchon  
 85 Tenth Avenue  
 NEW YORK, NY 10011  
 Richard H. Lewis Architect  
 444 Central Park West  
 New York, NY 10019  
 Tel: 212-865-5255  
 Fax: 212-865-5707

ISSUED:

2016-09-28

L' Atelier NYC LLC  
dba L' Atelier de Joel Robuchon  
85 Tenth Avenue  
New York, New York 10011



L' Atelier NYC LLC  
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New York, New York 10011





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85 Tenth Avenue  
New York, New York 10011



## MENU OF SMALL TASTING PORTIONS

<b>*LE CARPACCIO</b> de noix de Saint-Jacques au corail d'oursin <b>Scallop carpaccio with sea urchin</b> .....	<b>33</b>
<b>*LA DAURADE</b> relevée de citron vert sur une pulpe de tomate acidulée à l'huile vierge <b>Snapper marinated with lime, tomato and virgin olive oil</b> .....	<b>26</b>
<b>LES ANCHOIS</b> frais marinés à l'aubergine confite <b>Fresh marinated anchovies with sliced eggplant confit</b> .....	<b>24</b>
<b>LE JAMBON</b> « Iberico de Bellota » escorté de pain toasté à la tomate <b>« Iberico de Bellota » ham with toasted tomato bread</b> .....	<b>40</b>
<b>LE FOIE GRAS</b> frais de canard cuit au torchon <b>Traditionally poached chilled duck foie gras</b> .....	<b>37</b>
<b>LA VENTRECHE</b> de thon confit sur une gelée de primeurs comme un « pan bagnat » <b>Tuna belly confit on a young vegetable gelée</b> .....	<b>22</b>
<b>*LA CEBETTE</b> blanche sur une flamiche au lard fumé, œuf de caille « miroir » et asperges vertes <b>White onion tart with smoked bacon, quail egg “mirror” and green asparagus</b> .....	<b>24</b>
<b>LES RAVIOLES</b> de foie gras dans un bouillon de poule avec une fleurette pimentée <b>Foie gras ravioli in a warm chicken broth with herbs</b> .....	<b>34</b>
<b>*L'ŒUF</b> cocotte et sa crème légère d'épinards et croutons dorés <b>Egg cocotte topped with a light spinach cream and golden croutons</b> .....	<b>20</b>
<b>LE MACARONI</b> gratiné au Comté, asperges vertes et poitrine de veau fumée <b>Macaroni in a Comté gratin, green asparagus and smoked veal bacon</b> .....	<b>23</b>
<b>*LA LANGOUSTINE</b> dans une papillote croustillante au basilic <b>Crispy langoustine fritter with basil pesto</b> .....	<b>23</b>
<b>*LES HUITRES</b> de Kusshi pochées dans leurs coquilles au beurre salé <b>Poached baby Kusshi oysters with French salted butter</b> .....	<b>29</b>
<b>LE HOMARD</b> du Maine en fricassée aux champignons des bois et jus crémé aux aromates <b>Maine lobster fricassée with mushrooms and creamy aromatic sauce</b> .....	<b>38</b>
<b>LE KAMPACHI</b> laqué de soja clair, salade d'endives moutardées <b>Caramelized kampachi with soy and endive salad</b> .....	<b>33</b>
<b>*LE FOIE GRAS</b> de canard chaud aux baies rouges acidulées <b>Seared duck foie gras with sweet and sour wild berries</b> .....	<b>39</b>
<b>*LE BURGER</b> de bœuf au foie gras et aux poivrons verjutéés <b>Beef and foie gras burgers with caramelized bell peppers</b> .....	<b>33</b>
<b>LE RIS DE VEAU</b> clouté de laurier frais à la feuille de romaine farcie <b>Calf sweetbread with fresh laurel and stuffed romaine lettuce</b> .....	<b>30</b>
<b>LA CAILLE</b> au foie gras, caramélisée avec une purée de pommes de terre <b>Foie gras stuffed free-range quail with mashed potatoes</b> .....	<b>25</b>

## HOT AND COLD APPETIZERS

<b>LES LEGUMES</b> de saison en méli-mélo à l'huile d'olive vierge	
<b>Seasonal vegetable salad</b> .....	<b>29</b>
<b>LE SAUMON FUME</b> avec une galette de pomme de terre	
<b>Smoked salmon with a potato galette</b> .....	<b>31</b>
<b>LE HOMARD</b> du Maine en salade préparée au moment	
<b>Maine lobster salad with a sherry vinegar dressing</b> .....	<b>49</b>
<b>LE CRABE ROYAL</b> à la mozzarella façon Monégasque	
<b>King crab in a salad of greens, tomatoes and fresh mozzarella</b> .....	<b>39</b>
<b>LE JAMBON</b> « Iberico de Bellota » escorté de pain toasté à la tomate	
<b>“Iberico de Bellota“ ham with toasted tomato bread</b> .....	<b>60</b>
<b>*LES LANGOUSTINES</b> en papillotes croustillantes au basilic	
<b>Crispy langoustine fritters with basil pesto</b> .....	<b>59</b>
<b>LES SPAGHETTIS</b> à notre façon	
<b>L'Atelier style spaghetti</b> .....	<b>33</b>

## FISH AND MEATS

<b>LE HOMARD</b> du Maine en fricassée aux champignons des bois et jus crémé aux aromates	
<b>Maine lobster fricassée with mushrooms and creamy aromatic sauce</b> .....	<b>72</b>
<b>LE BAR</b> rôti sur la peau, curry vert et salade de poireaux tièdes en vinaigrette	
<b>Sea bass roasted on the skin, green curry and warm leeks salad</b> .....	<b>43</b>
<b>LE KAMPACHI</b> laqué de soja clair, salade d'endives moutardées	
<b>Caramelized kampachi with soy and endive salad</b> .....	<b>57</b>
<b>*LE BŒUF</b> , la « cape » en tranches et échalotes rôties	
<b>Cap of beef ribeye with roasted shallots</b> .....	<b>51</b>
<b>LA CAILLE</b> au foie gras, caramélisée avec une purée de pommes de terre	
<b>Foie gras stuffed free-range quail with mashed potatoes</b> .....	<b>47</b>
<b>*L'ENTRECOTE</b> de bœuf de Wagyu à la plancha	
<b>Wagyu beef ribeye (12 oz)</b> .....	<b>97</b>
<b>*LE TOURNEDOS</b> de bœuf au poivre de Malabar	
<b>Malabar pepper coated beef tenderloin</b> .....	<b>72</b>
<b>*L'ONGLET</b> en tartare et ses frites à l'ancienne	
<b>Steak tartar with old-fashioned French fries</b> .....	<b>41</b>

## CHEESES

<b>LES FROMAGES</b> sélectionnés par nos soins	
<b>Selection of cheeses</b> .....	<b>14</b>
<b>LA TOMME DE BREBIS</b> de l'Abbaye de Belloc et sa confiture de cerises noires	
<b>Sheep's cheese from Belloc Abbey with black cherry marmalade</b> .....	<b>14</b>

Tous nos pains sont faits maison par notre équipe de boulangers  
**All our breads are made in house by our bakery**

## PUBLIC INTEREST STATEMENT / 500' RULE STATEMENT

L' Atelier NYC LLC  
dba L' Atelier Joel Robuchon New York  
85 Tenth Avenue  
New York, New York 10011

The subject premises will be an upscale French restaurant located at 85 Tenth Avenue between West 15<sup>th</sup> and West 16<sup>th</sup> Streets in the Chelsea neighborhood of Manhattan.

L'Atelier will take the place of the former Craftsteak NYC LLC dba Colicchio and Sons which operated at the location from April 2006 to September 2016.

L'Atelier de Joël Robuchon is the name of eleven French gourmet restaurants located in Bangkok, Hong Kong, Las Vegas, London, Paris, Singapore, Taipei, Tokyo, Shanghai, Monaco and Macao. The restaurants serve French haute cuisine in a stylized environment. Many of the seats are arranged to overlook the meal preparation in the kitchen.

L'Atelier translates to "workshop" and the term *atelier* is commonly used to refer to the workshop of an artist in the fine or decorative arts. The restaurants feature sushi bar like seating around the kitchen allowing guests to watch the chefs at work.

The Paris location of L'Atelier de Joël Robuchon in Saint Germain was voted the 12th best in the world in *Restaurant* magazine's Top 50 in 2012. The Las Vegas location is known for its 3-course prix fixe menu: L'Unique.

The signature dishes on the menu include scallop carpaccio with sea urchin, poached chilled duck foie gras, beef and foie gras burgers with caramelized bell peppers, main lobster salad and foie gras stuffed free range chicken.

The management team for the new L'Atelier Chelsea location includes Alexandre Gaudalet and Patrick Gioannini of Invest Hospitality. Alex is the Founder and CEO of Invest Hospitality specializing in the acquisition, development and growth of hospitality brands. Invest Hospitality has developed the brand of L'Atelier de Joel Robuchon in the United States and Central and South America.

Alexandre has twenty-four years in the hospitality business. He was COO of BR Guest Hospitality, general manager at Craftsteak and Vice President of Food & Beverage for the MGM Grand in Las Vegas. Throughout his career Alex was trained in some of the most celebrated establishments in the work including La Tour d'Argent and Hotel le Meurice in Paris, Le Gavroche and The Savoy in London and The Breakers in Palm Beach Florida.

Patrick Gioannini is a Managing Director at Invest Hospitality. Patrick too has extensive hospitality experience. He held the position as Director of Food & Beverage for the Mandarin Oriental New York, was general manager for Jean-Georges Restaurant at the Trump International Hotel & Tower New York and was general manager for Le Cirque restaurant in New York. Patrick began his hospitality career as a cooking consultant at the Alain Ducasse restaurant at the Hotel de Paris in Monte Carlo.

Christophe Bellanca will be the corporate executive chef at L'Atelier de Joel Robuchon. Chris was the corporate executive chef for BR Guest and the BLT Group overseeing the culinary teams for multiple restaurants. He was named Best New Chef for L'Orangerie in Los Angeles. He was executive chef at Le Cirque and Aureole in New York. Chris has worked with some of the most famous chefs in the world - including Joel Robuchon who has earned two Michelin Stars and Georges Blanc who has earned three Michelin Stars.

The new restaurant will have 20 tables with 120 seats which include 9 bar stools at one customer bar and 37 bar stools at the second customer bar which also serves as a food counter. The second customer bar is situated around an open kitchen.

The restaurant will have background music and will not have any outdoor spaces. The proposed hours of operation are 11:00AM to 2:00AM seven days a week.

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 18 establishments that hold full liquor licenses within 500' of L'Atelier located in this vibrant Chelsea neighborhood that range from upscale restaurants to nightclubs. The one motel is the Liberty Inn which is 412' from the applicant. The Liberty Inn has operated as an hourly rate motel in the area for a number of decades. The area was once a gritty neighborhood since the late 1960s featuring dive bars and establishments of ill repute. The neighborhood began a transformation in the late 1990s by adding the famous High Line Park, Chelsea Market and high end and sleek residential buildings. Many of the newer residential buildings were designed by famous architects.

The neighborhood includes upscale restaurants such as Toro which is 193' from the applicant, Del Posto which is 134' from the applicant, Morimoto which is 162' from the applicant and Buddakan which is 102' from the applicant. Toro has a soft industrial design and features a tapas menu. Del Posto is a very fancy Italian restaurant, as are Morimoto and Buddakan.

There is still a thriving night life in this area of Chelsea which includes three sophisticated nightclub venues. 1 Oak Club Lounge is 499' from the applicant and attracts patrons who tend to be famous. High Line Ballroom is 502' from the applicant and operates as a nightclub with live music. Avenue is 505' from the applicant and is a two story nightclub lounge.

L'Atelier de Joël Robuchon will be a welcomed new addition to this neighborhood with eclectic venues. The applicant will be the only upscale French restaurant in the area and will certainly be a destination for neighborhood residents and business professionals who are seeking a unique and satisfying dining experience.

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

The premises will renew the Temporary Certificate of Occupancy which shows occupancy for 240 and Use Group 6 - Eating and Drinking Establishment. The applicant will apply for a Department of Health and Mental Hygiene permit and will have all the necessary Fire Department Inspections. They will further apply for a NYS Certificate of Authority to Collect Sales Taxes and a Certificate of Assumed Name.

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

The granting of the on-premises license will have no effect on vehicular traffic or parking since the space has been previously licensed from April 2006 to September 2016. With an anticipated maximum seating capacity of 120 the premises will not create any significant traffic burden. The former restaurant had a maximum seating capacity for 188 guests.

The area is mainly commercial and located two blocks from the Westside Highway. There are a number of parking garages in the area and patrons can either walk to the restaurant, take public transportation or taxis.

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

The establishment will only have background music and no outdoor spaces. The restaurant closes no later than 2:00AM. The space was previously licensed since 2006 and approval of the application and issuance of a full liquor license will not cause an unusual increase in noise levels in this area. The restaurant will be located in a commercial building with no residential tenants.

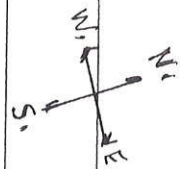


(e) The history of liquor violations and reported criminal activity at the proposed premises

Upon information and belief; and to the best of our knowledge there are no current SLA violations for this space. To the best of our knowledge there is no known 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 maintained, continued 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. We therefore request that the Community Board approve the application.



HUDSON RIVER

OUTDOOR AREA

11th AVENUE

AREA SURVEY: DIAGRAM # 1  
 85 10th AVENUE  
 NEW YORK, N.Y.

OCTOBER 3, 2016.

NOT-TO-SCALE

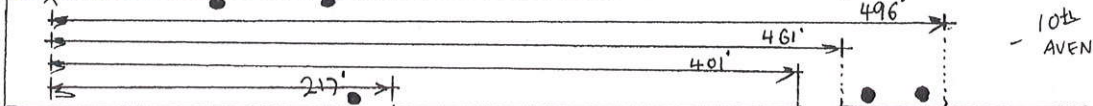
CONSTRUCTION SITE

SELF STORAGE BUILDING

99 10th AVE  
 DRUG ENFORCEMENT ADMINISTRATION OFFICE BUILDING

TORO 85 10th AVE FULL LIQ. LIC. # 1269109 GARAGE GARAGE BUILDING ENTRANCE APPLICANT	COMMERCIAL BUILDING ENTRANCE CT LIC. # 1293794 4th FLOOR CT LIC. # 1293795 - PENDING DEL POSTO 85 10th AVENUE FULL LIQ. LIC. # 1158211 SONS & DAUGHTERS 85 10th AVENUE FULL LIQ. LIC. # 1293189
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SEE DIAGRAM # 2



10th AVENUE

HORIMOTO RESTAURANT 88 10th AVENUE FULL LIQ. LIC. # 1160630 CHELSEA MARKET LIQUOR LICENSES INSIDE: ● THE GREEN TABLE - OP # 1130458 ● LOBSTER PLACE - OP # 1277087 ● DIZENG OFF - OP # 1291839 ● BAR TUMANAN - OP # 1294237 ● THE TIPPLER - OP # 1248780 ● BUDDAKAW - OP # 1160625 ● GIOVANNI RANA - OP # 1258636 CHALET CHELSEA TAVERN WINE LICENSE - PENDING	CYCLING CLASSES EXTERIOR STAIRS OF HIGHLINE RENTAL OFFICE SERVICE ENTRANCE FLORIST PET BOARDING & GROOMING (UNDER CONSTRUCTION) PARKING GARAGE ART GALLERY HIGHLINE BALLROOM 431 WEST 16th STREET 2ND FLOOR MUSIC VENUES - DANCE FULL LIQ. LIC. # 1183604 WESTERN BEEF GROCERY - BUTCHER OUTDOOR PARKING LOT	GYM-SPORTS CLUB RESIDENTIAL BUILDING KAPPO TOTTO RESTAURANT WINE LICENSE RESIDENTIAL BUILDING BUILDING EXIT DOORS DELIVERY ENTRANCE HAIR SALON & GALLERY PUBLIC PARKING GARAGE BUILDING EXIT DOORS ALLEYWAY RESIDENTIAL BUILDING YARD RESIDENTIAL BUILDING	AVENUE 116 10th AVENUE FULL LIQ. LIC. # 1221455 ARTICHOKE PIZZA 457 W. 17th STREET FULL LIQ. LIC. # 1237499 OAK CLUB - LOUNGE 453 W. 17th STREET FULL LIQ. LIC. # 1170926 1 STAY COMMERCIAL BUILDING PLAYGROUNDS RESIDENTIAL BUILDING YARD RESIDENTIAL BUILDING
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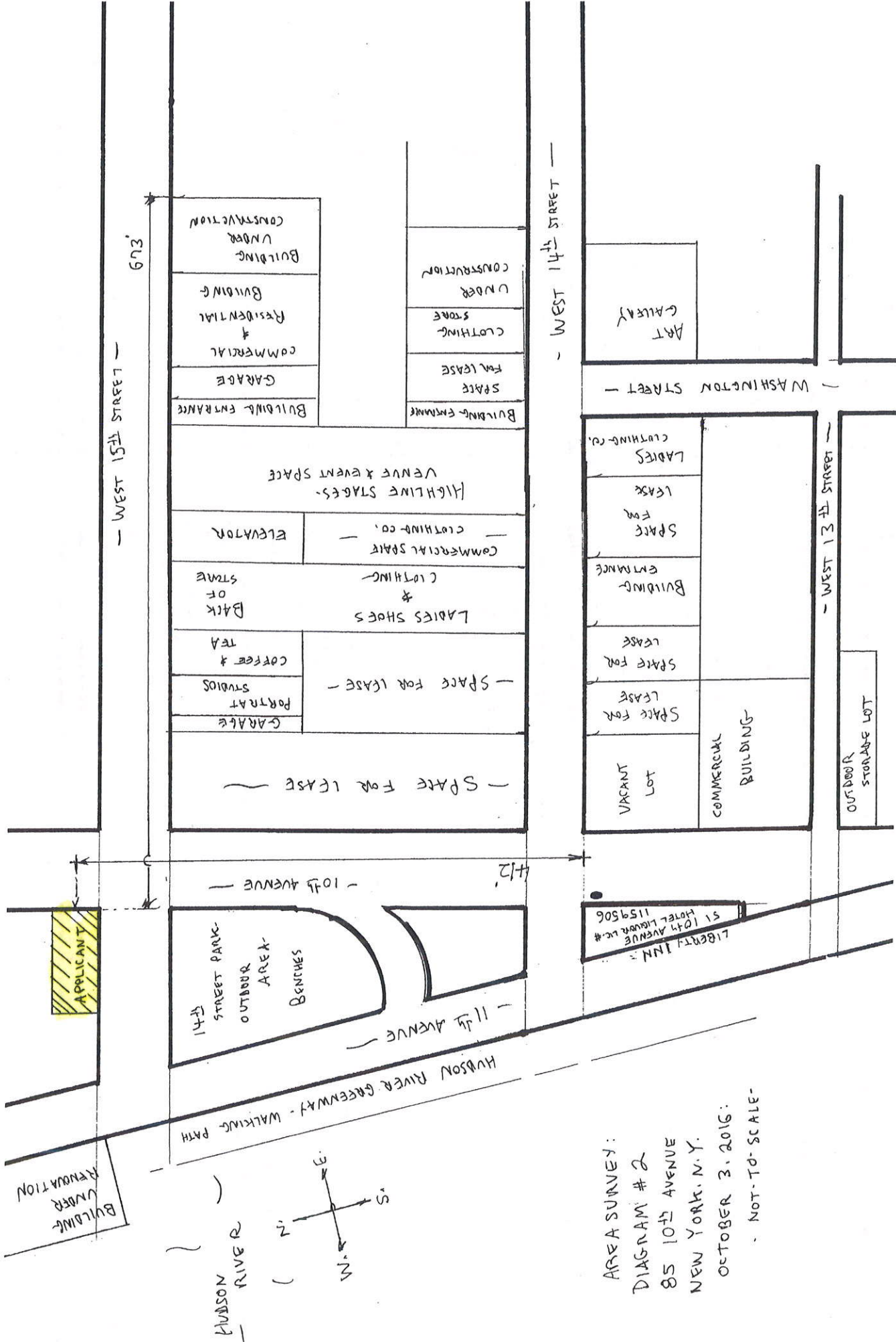
WEST 15th STREET

WEST 16th STREET

WEST 17th STREET

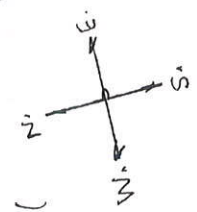
WEST 18th STREET

SEE DIAGRAM # 2



BUILDING UNDER RENOVATION

Hudson River



AREA SURVEY:  
 DIAGRAM # 2  
 85 10th AVENUE  
 NEW YORK, N.Y.

OCTOBER 3, 2016:  
 NOT TO SCALE

LIBERTY INN  
 51 10th AVENUE  
 HOTEL LICENSURE LC.# 1159506

Hudson River Greenway - Walking Path

14th STREET PARK-  
 OUTDOOR  
 AREA-  
 BENCHES

APPLICANT

673'

WEST 15th STREET

WEST 14th STREET

WEST 13th STREET

WASHINGTON STREET

10th AVENUE

11th AVENUE

BUILDING UNDER CONSTRUCTION  
 BUILDING UNDER CONSTRUCTION  
 CLOTHING STORE FOR LEASE  
 SPACE FOR LEASE  
 BUILDING ENTRANCE  
 HIGHLINE STAGES - VENUE & EVENT SPACE  
 COMMERCIAL SPACE - CLOTHING CO.  
 ELEVATOR  
 LADIES SHOES & BUILDING ENTRANCE  
 COFFEE & TEA  
 SPACE FOR LEASE -  
 PORTRAIT STUDIOS  
 GARAGE  
 SPACE FOR LEASE  
 GARAGE  
 COMMERCIAL BUILDING  
 VACANT LOT  
 SPACE FOR LEASE  
 SPACE FOR LEASE  
 BUILDING ENTRANCE  
 SPACE FOR LEASE  
 LADIES CLOTHING CO.  
 ART GALLERY

OUTDOOR STORAGE LOT

①

LOCATIONS WITH FULL-ON-PREMISES  
LIQUOR LICENSES LOCATED WITHIN  
500 FEET OF 85 10<sup>th</sup> AVENUE  
NEW YORK, N.Y.

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①

LIBERTY INN:

HOTEL LIQUOR LICENSE # 1159506

51 10<sup>th</sup> AVENUE

412 FEET FROM APPLICANT

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②

TORO - # 1269109

85 10<sup>th</sup> AVENUE

193 FEET FROM APPLICANT

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③

SONS & DAUGHTERS: # 1293189

85 10<sup>th</sup> AVENUE

52 FEET FROM APPLICANT

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④

DEL POSTO: # 1158217

85 10<sup>th</sup> AVENUE

134 FEET FROM APPLICANT

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⑤

MORIMOTO - RESTAURANT: # 1160630

88 10<sup>th</sup> AVENUE

162 FEET FROM APPLICANT

---

(2)

(6)

85 10<sup>th</sup> AVENUE -

CATERING ESTABLISHMENT

LIQUOR LICENSE # 1293794

18 FEET FROM APPLICANT

---

(7)

ARTICHOKE BASILLES PIZZA: # 1257499

457 W. 17<sup>th</sup> STREET

471 FEET FROM APPLICANT

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(8)

1 OAK-CLUB-LOUNGE: # 1170926

453 W. 17<sup>th</sup> STREET

499 FEET FROM APPLICANT

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(9)

HIGHLINE BALLROOM

MUSIC VENUES - DANCE: # 1103604

431 WEST 16<sup>th</sup> STREET

502 FEET FROM APPLICANT

---

(10)

AVENUE: # 1221455

116 10<sup>th</sup> AVENUE

505 FEET FROM APPLICANT

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NEXT PAGE →

(3)

FULL LIQUOR LICENSES LOCATED IN  
CHELSEA MARKET - 10<sup>th</sup> AVENUE  
ENTRANCE TO MARKET IS  
102 FEET FROM APPLICANT

---

(11)

THE GREEN TABLE: # 1130458

(12)

LOBSTER PLACE: # 1277087

(13)

DIZENGOFF: # 1291839

(14)

BAR TRUMAN: # 1294237

(15)

THE TIPPLER: # 1248780

(16)

BUDDAKAN, N.Y.: # 1160625

(17)

GIOVANNI RANA: # 1258636

(18)

LOS MARISCOS: # 1293690

CATERING ESTABLISHMENT LIQ. LIC. # 1293663 - FLOOR #2

---

3 PENDING CATERING ESTABLISHMENT  
LIQUOR LICENSES:

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(1)

1293795 - 85 10<sup>th</sup> AVENUE - FLOOR #11

(2)

1293661 - IN CHELSEA MARKET - FLOOR #8

(3)

1293992 - IN CHELSEA MARKET - FLOORS 4, 5, 6

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[CLICK HERE TO SIGN UP FOR BUILDINGS NEWS](#)

NYC Department of Buildings  
Property Profile Overview

85 TENTH AVENUE

10 AVENUE : 81 - 95  
 11 AVENUE : 28 - 44  
 WEST 15 STREET : 501 - 513  
 WEST 16 STREET : 500 - 518

MANHATTAN 10011

Health Area : 5500  
 Census Tract : 99  
 Community Board : 104  
 Buildings on Lot : 1

BIN# 1012277

Tax Block : 687  
 Tax Lot : 29  
 Condo : NO  
 Vacant : NO

[View DCP Addresses...](#) [Browse Block](#)

[View Zoning Documents](#)

[View Challenge Results](#)

[Pre - BIS PA](#)

[View Certificates of Occupancy](#)

Cross Street(s): WEST 15 STREET, WEST 16 STREET

DOB Special Place Name:

DOB Building Remarks:

Landmark Status:

Special Status: N/A

Local Law: YES

Loft Law: NO

SRO Restricted: NO

TA Restricted: NO

UB Restricted: NO

Environmental Restrictions: N/A

Grandfathered Sign: NO

Legal Adult Use: NO

City Owned: NO

Additional BINs for Building: NONE

Additional Designation(s): HILI - HIGH-LINE ADJACENCY

Special District: UNKNOWN

This property is located in an area that may be affected by the following:

Tidal Wetlands Map Check: No

Freshwater Wetlands Map Check: No

Coastal Erosion Hazard Area Map Check: No

Special Flood Hazard Area Check: Yes

[Click here for more information](#)

Department of Finance Building Classification: O6-OFFICE BUILDINGS

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

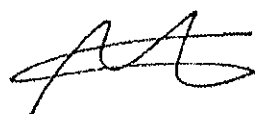
	Total	Open	<a href="#">Elevator Records</a>
<a href="#">Complaints</a>	35	0	<a href="#">Electrical Applications</a>
<a href="#">Violations-DOB</a>	109	4	<a href="#">Permits In-Process / Issued</a>
<a href="#">Violations-ECB (DOB)</a>	47	0	<a href="#">Illuminated Signs Annual Permits</a>
<a href="#">Jobs/Filings</a>	365		<a href="#">Plumbing Inspections</a>
<a href="#">ARA / LAA Jobs</a>	2		<a href="#">Open Plumbing Jobs / Work Types</a>
<b>Total Jobs</b>	<b>367</b>		<a href="#">Facades</a>
<a href="#">Actions</a>	222		<a href="#">Marquee Annual Permits</a>
OR Enter Action Type:			<a href="#">Boiler Records</a>
OR Select from List: <input type="text" value="Select..."/>			<a href="#">DEP Boiler Information</a>
AND: <input type="text" value="Show Actions"/>			<a href="#">Crane Information</a>
			<a href="#">After Hours Variance Permits</a>

# Certificate of Occupancy

**CO Number: 104024048T038**

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.*

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 00687	<b>Certificate Type:</b> Temporary
	<b>Address:</b> 85 10 AVENUE	<b>Lot Number(s):</b> 29	<b>Effective Date:</b> 10/11/2016
	<b>Building Identification Number (BIN):</b> 1012277		<b>Expiration Date:</b> 01/09/2017
		<b>Building Type:</b> Altered	
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b>	NON-COMB: 1-B	
	<b>Building Occupancy Group classification:</b>	E	
	<b>Multiple Dwelling Law Classification:</b>	None	
	<b>No. of stories:</b> 10	<b>Height in feet:</b> 176	<b>No. of dwelling units:</b> 0
<b>C.</b>	<b>Fire Protection Equipment:</b> None associated with this filing.		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b> None		
<b>Outstanding requirements for obtaining Final Certificate of Occupancy:</b>			
There are 11 outstanding requirements. Please refer to BISWeb for further detail.			
<b>Borough Comments:</b> None			



Borough Commissioner



Commissioner



*Certificate of Occupancy*

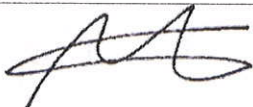
CO Number:

104024048T038

**Permissible Use and Occupancy**

All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group 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			F-4			BOILER ROOM AND STORAGE
CEL	200	OG	F-4		6	EATING AND DRINKING ESTABLISHMENT
CEL	22	OG	D-2		6	KITCHEN
ME Z	42	100	F-4		6	EATING AND DRINKING ESTABLISHMENT
ME Z			F-4			MANUFACTURING
001	293	100	F-4		6A	MANUFACTURING, LOADING AND RECEIVING AND AND EATING AND DRINKING ESTABLISHMENT
001	294	100	F-4		12	EATING AND DRINKING ESTABLISHMENT, EATING AND DRINKING ESTABLISHMENT WITH ENTERTAINMENT AND DANCING
001	218	100	F-4		6	EATING AND DRINKING ESTABLISHMENT
001	12		D-2		6	KITCHEN
002			F-4			MANUFACTURING AND OFFICES
003 010			F-4			MANUFACTURING ON EACH FLOOR FLOORS



Borough Commissioner



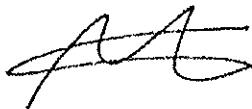
Commissioner

# Certificate of Occupancy

CO Number: **104024048T038**

I hereby state that I have exercised a professional standard of care in certifying that the filed application is complete and in accordance with applicable laws, including the rules of the Department of Buildings, as of this date. I am aware the Commissioner will rely upon the truth and accuracy of this statement. I have notified the owner that this application has been professionally certified. If an audit or other exam discloses non-compliance, I agree to notify the owner of the remedial measures that must be taken to meet legal requirements. I further realize that any misrepresentation or falsification of facts made knowingly or negligently by me, my agents or employees, or by others with my knowledge, will render me liable for legal and disciplinary action by the Department of Buildings and other appropriate authorities, including termination of participation in the professional certification procedures at the Department of Buildings.

**END OF SECTION**



Borough Commissioner



Commissioner

**END OF DOCUMENT**