



Jean-Georges Vongerichten Restaurant Spaces in the Public New York

**IS Chrystie Street Management LLC & VS-Chrystie LLC
215 Chrystie LLC/ New York, NY 10002**

Questionnaire for Restaurant License Application

- 1. Floor Plan**
- 2. Sample Menus**
- 3. Description of Restaurant/ Background of Owners**
- 4. Letters from Community Boards**

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THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
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www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change
Restaurant

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: March 30, 2016

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Vacant lot

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 215 Chrystie Street

Cross streets: Stanton Street and East Houston Street

Name of applicant and all principals: IS Chrystie Management LLC and VS-Chrystie LLC -
Jean-Georges Vongerichten and Philip Suarez

Trade name (DBA): To be determined

PREMISE:

Type of building and number of floors: The restaurant will be located on the ground floor of a 25 story building containing a 17 story above grade hotel.

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: Rear Garden

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No * What is maximum NUMBER of people permitted? Estimated 243
*To be obtained.

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-1

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Interior spaces 6AM-to 4AM and Exterior spaces 6AM to 12AM [4AM close if the exterior space is covered and soundproofed]. See also attached chart.

Number of tables? * Total number of seats? *
*See attached chart and diagram.

How many stand-up bars/ bar seats are located on the premise? Two
See attached stand-up bar list and diagram
(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): See attached stand-up bar list and diagram

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
See sample menus attached

What are the hours kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? _____

How many employees will there be? 180

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: See sound report attached to hotel questionnaire

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

See traffic report attached to hotel questionnaire

Will there be security personnel? Yes No (If Yes, how many and when) _____

See security plan attached to hotel questionnaire

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. See sound report attached to hotel questionnaire

Do you have sound proofing installed? Yes No

In the process of being installed as the restaurant is under construction

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: See attached list

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. See attached list

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business See attached list

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? None

How many On-Premise (OP) liquor licenses are within 500 feet? 11

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per _____.
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Estimated Breakdown of Restaurant Spaces

Restaurant Space/ Use	Square Footage	Anticipated Occupancy	Tables/Seating/Bars	Hours of Operation
Interior Restaurant Spaces				
Market; The Restaurant Bar and The Coffee Bar Ground Floor Public Space	1,914	55	Total Seating= 49 Tables= 8 / Seating= 40 29' – 9" x 9' – 2 ½" Stand-Up Bar= 9 bar stools Furniture= Tables, Chairs and Counter Seating	6AM – 4AM
Restaurant Ground Floor Public Space	1,500	114	Tables= 21 / Seating= 114 Furniture= Tables, Chairs, Booths and Counter Seating	6AM – 4AM
Total Interior Spaces	3,414	169	Tables= 29 / Seating= 154 / Bar Stools= 9 Total Seating= 163	
Exterior Restaurant Space				
Back Garden Ground Floor Public Space	1,800	74	Total Seating= 74 Tables= 23 / Seating= 74 11'- 11 ½" Stand-Up Bar= 0 bar stools Furniture= Tables, Chairs and Booths	6AM – 12AM (If covered and soundproofed 4AM)
GRAND TOTALS	5,214	243	Tables= 52 / Seating= 228 / Bar Stools= 9 Total Seating= 237	

No alcohol will be served in any venue before 10 am

Weekend hours will be in effect when any of the following holidays or events fall between Sunday and Wednesday: The eve and day of all legal holidays; i.e. Presidents' Day and Columbus Day, in addition to Valentine's Day, Halloween, Thanksgiving Eve, Christmas Eve, Christmas Day, New Years' Eve, New Year's Day and all days of the New York Fashion Weeks.

Jean-Georges Vongerichten is currently licensed in connection with the following licenses:

Origine LLC
dba Jo Jo Restaurant
160 East 64th Street
New York, NY 10021
Serial #1118394
2001 to present

Jean-Georges of Pound Ridge LLC
dba The Inn at Pound Ridge by Jean-Georges
258 Westchester Avenue
Pound Ridge, NY 10576
Serial #1271054
2013 to present

Jean-Georges Vongerichten previously had an interest in the following license:

The Lipstick Café Inc.
dba Vong
200 East 54th Street
New York, NY 10022
Serial #1027055
1992 to 2009

Philip Suarez is currently licensed in connection with the following licenses:

Gigino Inc
dba Gigino
323 Greenwich Street
New York, NY 10012
1994 to present

Gigino at Wagner Park LLC
20 Battery Park Place
New York, NY 10004
Serial #1108376
2000 to present

Philip Suarez previously had an interest in the following license:

E U Restaurant LLC
dba Piccola Positano
235 East 4th Street
New York, NY 10009
Serial #1221674

Jean-Georges Vongerichten and Philip Suarez are currently licensed in connection with the following licenses:

Triomphe Restaurant Corp
dba Jean-Georges
1 Central Park West
New York, NY 10023
Serial #1027249
1997 to present

ABC Home Furnishings Inc. and
Vongerichten-Suarez LLC
dba Parlour Café/ ABC Cocina/ ABC Kitchen
38 East 19th Street
New York, NY 10003
Serial #1024164
2014 to present

Mercer Kitchen LLC
dba Mercer Kitchen
147 Mercer Street
New York, NY 10012
Serial #1025120
1997 to present

Perry Street Project LLC
dba Perry Street Restaurant
176 Perry Street
New York, NY 10014
Serial #1160761
2005 to present

Sullivan Restaurant LLC
dba CO
230 Ninth Avenue
New York, NY 10001
Serial #1208123
2009 to present

Jean-Georges Vongerichten and Philip Suarez previously held an interest in the following licenses:

50 Restaurant Group LLC
dba WD 50
50 Clinton Street
New York, NY 10002
Serial #1123724
2002 to 2014

Leonard Street LLC
dba
66 Leonard Street
New York, NY 10013
Serial #1131272
2002 to 2012

INTERNATIONAL LIST OF RESTAURANTS

UNITED STATES

NEW YORK

ABC COCINA

ABC KITCHEN

JEAN-GEORGES

NOUGATINE AT JEAN-GEORGES

TERRACE AT JEAN-GEORGES

JOJO

PERRY ST

SIMPLY CHICKEN

THE INN AT POUND RIDGE

THE MARK

THE MERCER KITCHEN

CHICAGO

PUMP ROOM

LAS VEGAS

PRIME STEAKHOUSE

JEAN-GEORGES STEAKHOUSE

MIAMI BEACH

MATADOR ROOM

MARKET AT EDITION

TROPICALE

BAHAMAS

PARADISE ISLAND

DUNE

CAFE MARTINIQUE

CHINA

SHANGHAI

JEAN-GEORGES

MERCATO

CHI-Q

FRANCE

PARIS

MARKET

FRENCH WEST INDIES

ST BARTHS

SAND BAR

ON THE ROCKS

JAPAN

TOKYO

JG TOKYO

MEXICO

LOS CABOS

SEARED

SUVICHE

UNITED ARAB EMIRATES

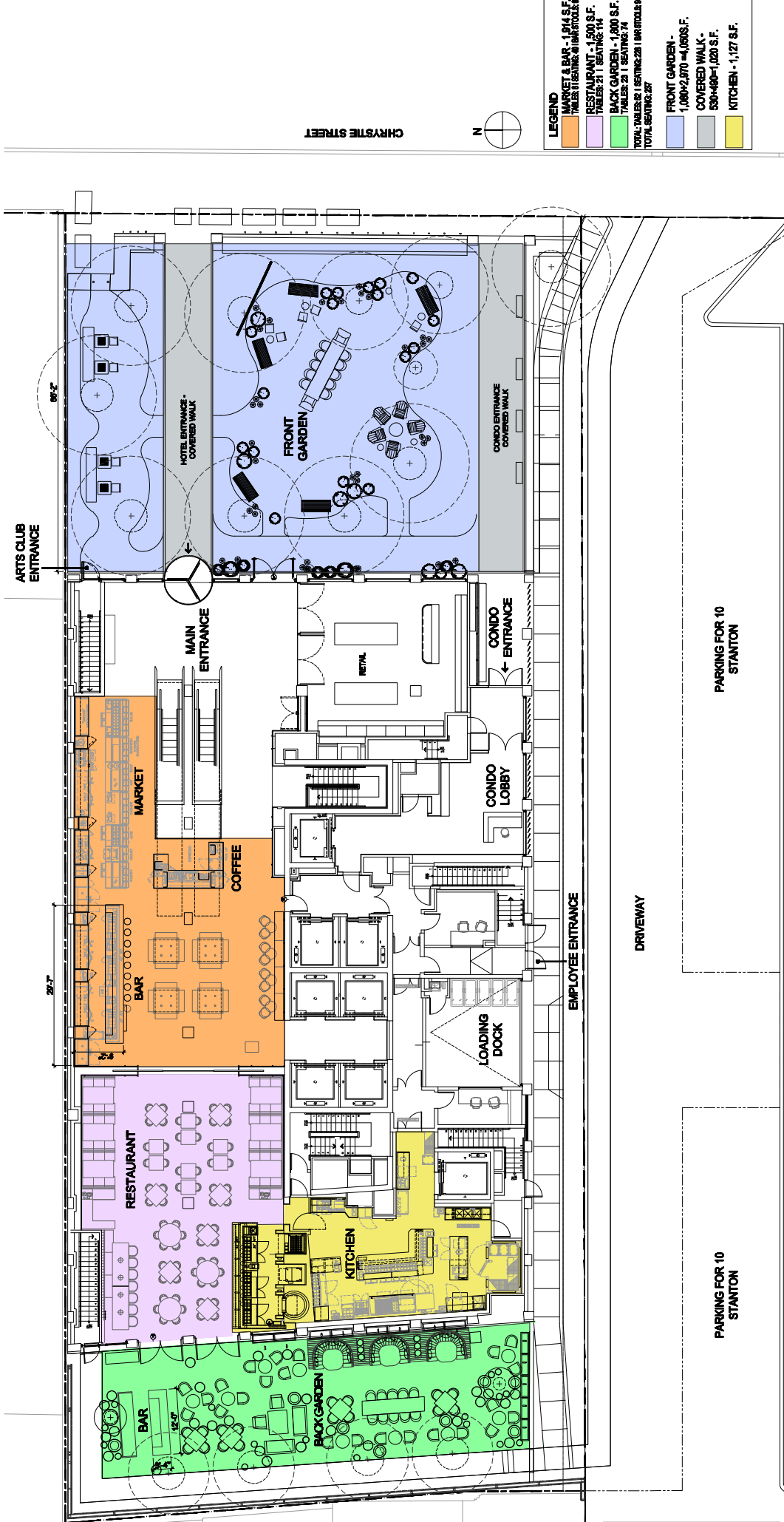
DUBAI

JEAN-GEORGES DINING ROOM

JEAN-GEORGES KITCHEN

(1)
Floor Plan

IS Chrystie Management LLC and VS-Chrystie LLC / 215 Chrystie Street / New York, NY 10002



Chrystie Street Hotel

215 Chrystie Street New York New York

(2)

Sample Menus

BREAKFAST

BREADS AND BAKED GOODS

Bakery Basket

(Selection of Breads, Muffins, Croissants) English Muffin, Bagel or Buttermilk Biscuit
Toast (Seven Grain, Rye-Sourdough, White, Gluten-Free) Croissant 5- Pain au Chocolat
Bran-Raisin, Banana, Berry-Corn Muffins Cinnamon Sugar Doughnut or Cheese Danish

GRAINS AND CEREALS

Steel-Cut Irish Oatmeal with Cinnamon Granola

Cereals

(Special K, Shredded Wheat, Cheerios, Raisin Bran) (Banana , Berries and Banana Berries)

FRUIT AND YOGURT

Fresh Fruit Plate

Plain Yogurt with Berries or Granola (with Banana, Berries and Granola) Yogurt Parfait
with Fresh Fruit Compote House Made Granola

EGGS

All eggs are organic

(Served with Roasted Potatoes, Tomatoes, Toast) Two Eggs any Style

Omelette with Coach Farm Goat Cheese Omelette with Baby Spinach, Gruyere Cheese Egg

White Omelette with Herbs

Eggs Benedict

Prime Boneless Ribeye Steak and Eggs

PANCAKES, WAFFLES, AND TOAST

Buttermilk Pancakes with Berries and Banana Brioche French Toast with Honey Crisp

Apples Belgian Waffles, Warm Blueberries,

Whipped Cream

Avocado Toast

(Russ & Daughters Smoked Salmon)

EGGS

All eggs are organic

(Served with Roasted Potatoes, Tomatoes, Toast) Two Eggs any Style
Omelette with Coach Farm Goat Cheese Omelette with Baby Spinach, Gruyere Cheese
Egg White Omelette with Herbs
Eggs Benedict
Prime Boneless Ribeye Steak and Eggs

PANCAKES, WAFFLES, AND TOAST

Buttermilk Pancakes with Berries and Banana Brioche French Toast with Honey Crisp
Apples Belgian Waffles, Warm Blueberries,
Whipped Cream
Avocado Toast
(Russ & Daughters Smoked Salmon)

SMOKED FISH AND BREAKFAST MEATS

Russ & Daughters Smoked Salmon Tomatoes, Capers, Onion, Toasted Bagel
Applewood Smoked Bacon Organic Turkey Bacon Niman Ranch Smoked
Ham Chicken Sausage

HOUSEMADE JUICES & SMOOTHIES

Red

Beet, Carrot, Orange, Ginger

Green

Spinach, Kale, Apple, Lemon

Coconut

Coconut Meat, Coconut Water, Vanilla Smoothie

HOT BEVERAGES

Coffee 5, Espresso, Cappuccino , Latte

Pumpkin Spice Latte , Hot Chocolate , Hot Apple Cider

Teas- Organic Breakfast, Lavender Earl Grey, Green, Organic Oolong, Peppermint,
Fresh Mint, Chamomile

COLD BEVERAGES

Orange Juice Grapefruit Juice Pomegranate Juice Kombucha
Tea

LUNCH

MARKET TABLE (FOR SHARING)

Baked Olives
Cured Meats and Local Cheeses Peekytoe Crab
Fritters, Aioli and Basil Kabocha Squash and
Ricotta Toast
Crispy Squid with Sweet Chili Dipping Sauce
White Bean Dip, Rosemary Flatbread, Olive Oil, Espelette Pepper
Sashimi Salmon with Crispy Sushi Rice, Chipotle Mayo and Ponzu Ricotta Cheese
with Black Mission Fig Jam, Olive Oil, Grilled Sourdough

APPETIZERS

Lentil Soup with Herbs and Parmesan
Chicken and Coconut Milk Soup, Jasmine Rice Tuna
Spring Roll, Soy Bean Purée
Roasted Baby Beets with Coach Farm Goat Cheese Carpaccio of
Black Sea Bass with Lime, Coriander and Mint Endive Salad with
Pear, Honey Crisp Apple, Blue Cheese
Steamed Shrimp Salad with Avocado, Mushroom, Tomato, Champagne Vinaigrette Warm
Whole Artichoke, Mustard Mayonnaise, Chervil and Lemon
Shaved Fennel Salad with Arugula, Parmesan and Mushroom Organic Raw
Kale Salad, Parmesan, Lemon, Green Chili

PIZZAS

Oven Roasted Spinach, Fontina, and Mozzarella
Mozzarella, Tomato and Basil
Black Truffle and Fontina Cheese
Ricotta and Broccoli Rabe with Spicy Salami
Barry Wine's Raw Tuna and Wasabi

ENTRÉE

- Tagine of Steamed Black Sea Bass, Simmered with Orange and Cumin, Couscous
- Organic King Salmon with Brussels Sprouts, Mashed Potatoes, Black Truffle Vinaigrette 29
- Fish and Chips with Gulf Flounder, Tartar Sauce and Watercress
- Roasted Hake with Maple-Celeriac Puree, Pink Peppercorn Vinaigrette
- Crispy Flounder Sandwich, Sauce Gribiche, Sweet Mustard Cole Slaw Three
- Cheese Ravioli, Tomato Sauce and Basil
- Rigatoni with Meatballs and Smoked Chili Tomato Ragu
- Veal Milanese with Parmesan, Pecans, Escarole and Lemon
- Omelette with Coach Farms Goat Cheese and Parsley
Rosemary-Potato Galette, Mesclun Salad
- Organic Turkey Burger with Roasted Peppers, Smoky Aioli, French Fries
- Grilled Burger, Pepperjack Cheese, Avocado
Crunchy Red Onions, Russian Dressing, French Fries
- Grilled Chicken Sandwich with Spicy Mayo, Crunchy Onions and Basil
- Roasted Lamb Sandwich with Roasted Red Pepper
Arugula and Herbed Mayonnaise
- Schaller & Weber Hot Dog with Kimchi Relish, Dijon Mustard and French Fries
- Roast Chicken with Green and Yellow French Beans, Baby Carrots, Mashed Potatoes
- Prime Black Angus Ribeye, Crisp Fingerling Potatoes, Chickpeas, Sage
Spicy Roasted Garlic Aioli

SIDES

- | | |
|---------------------------------------|-------------------|
| Grilled or Steamed Vegetables | French Fries |
| Sautéed Tuscan Kale | Mashed Potatoes |
| Sautéed French Beans and Baby Carrots | Macaroni & Cheese |
| Sautéed Brussels Sprouts | Sautéed 7 Grains |

DINNER

MARKET TABLE

Baked Olives
Cured Meats and Local Cheeses
Peekytoe Crab Fritters, Aioli and Basil Kabocha
Squash and Ricotta Toast
Crispy Squid with Sweet Chili Dipping Sauce
White Bean Dip, Rosemary Flatbread, Olive Oil, Espelette Pepper
Sashimi Salmon with Crispy Sushi Rice, Chipotle Mayo and Ponzu
Ricotta Cheese with Black Mission Fig Jam, Olive Oil, Grilled Sourdough

APPETIZERS

Lentil Soup with Herbs and Parmesan
Chicken and Coconut Milk Soup, Jasmine Rice Tuna
Spring Roll, Soy Bean Purée
Roasted Baby Beets with Coach Farm Goat Cheese Carpaccio of
Black Sea Bass with Lime, Coriander and Mint Endive Salad with
Pear, Honey Crisp Apple, Blue Cheese
Steamed Shrimp Salad with Avocado, Mushroom, Tomato, Champagne Vinaigrette Warm
Whole Artichoke, Mustard Mayonnaise, Chervil and Lemon
Shaved Fennel Salad with Arugula, Parmesan and Mushroom Organic
Raw Kale Salad, Parmesan, Lemon, Green Chili

PIZZAS

Oven Roasted Spinach, Fontina, and Mozzarella
Mozzarella, Tomato and Basil
Black Truffle and Fontina Cheese
Ricotta and Broccoli Rabe with Spicysalami
Barry Wine's Raw Tuna and Wasabi

PASTA

Three Cheese Ravioli, Tomato Sauce and Basil

Rigatoni with Meatballs and Smoked Chili Tomato Ragu

FISH

Steamed Skate with Tarragon, Sesame Seed, Sushi Rice, Broccoli

Tagine of Steamed Black Sea Bass, Carrots Simmered with Orange and Cumin,

Couscous Organic King Salmon with Brussels Sprouts, Mashed Potatoes, Black Truffle

Vinaigrette Fish and Chips with Gulf Flounder, Tartar Sauce and Wildcress

Roasted Hake with Maple-Celeriac Puree, Pink Peppercorn Vinaigrette

Maine Lobster Roasted with Artichokes, Garlic, Fingerling Potatoes

MEAT

Veal Milanese with Parmesan, Pecans, Escarole and Lemon

Grilled Burger, Pepperjack Cheese, Avocado

Crunchy Red Onions, Russian Dressing, French Fries

Roast Chicken with Green and Yellow French Beans, Baby Carrots, Mashed Potatoes

Prosciutto Wrapped Pork Chop with Glazed Mushrooms, Sage

Grilled Lamb Chops, Creamy White Beans, Leeks, Spicy Red Pepper Crust

Prime Black Angus Ribeye, Crisp Fingerling Potatoes, Chickpeas, Sage

Spicy Roasted Garlic Aioli

SIDES

Grilled or Steamed Vegetables

Sautéed Tuscan Kale

Sautéed French Beans and Baby Carrots

Sautéed Brussels Sprouts

French Fries

Mashed Potatoes

Macaroni & Cheese

Sautéed 7 Grains

(3)
**Description of Restaurant/
Background of Owner**

PUBLIC HOTEL, NEW YORK

February 22, 2016

PUBLIC NEW YORK FOOD & BEVERAGE

Public New York's Food & Beverage venues throughout the Hotel are a mix of food, beverage and entertainment outlets both inside and outside to complement the ground floor Jean-Georges Market Restaurant and Coffee Bar.

MARKET & COFFEE BAR

The Market & Coffee Bar will be a vibrant, modern day, reimagined canteen / market serving gourmet food by world-renowned Michelin starred Chef Jean-Georges Vongerichten. The Market & Coffee Bar will be open for breakfast through late night. Take out offerings will include specialty brewed coffees, fresh juices, yogurt bar, gelato, bakery, soups, salads, charcuterie, Lower East Side world-famous ethnic specialties such as Matzo Ball soup and Knishes, Korean BBQ chicken, Nova Scotia lox and sturgeon.

JEAN-GEORGES RESTAURANT, BAR & GARDEN

The Restaurant by world-renowned Michelin starred Chef Jean-Georges Vongerichten will feature authentic wood burning pizzas, flatbreads, pastas and other unique and original gourmet Italian specialties together with a very sophisticated wine list. Chef Jean-Georges Vongerichten will also create a special gourmet chef's tasting table with a farm-to-table concept.

JEAN-GEORGES VONGERICHTEN

Though Jean-Georges Vongerichten is one of the world's most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges is responsible for the operation and success of a constellation of three and four star restaurants worldwide.

Born and raised on the outskirts of Strasbourg in Alsace, France, Jean-Georges' earliest family memories are of food. He began his training in a work-study program at Auberge de l'Ill as an apprentice to Chef Paul Haeberlin, then went on to work under Paul Bocuse and Master Chef Louis Outhier at L'Oasis in southern France. With this impressive three star Michelin background, Jean-Georges traveled to Asia and continued his training at the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore and the Mandarin Hotel in Hong Kong.

It was during this time spent working and traveling throughout Asia that Jean-Georges developed his love for the exotic and aromatic flavors of the East. His signature cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavors and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes. Jean-Georges' culinary vision has redefined industry standards and revolutionized the way we eat.

Jean-Georges has published several cookbooks reflecting his influential style of cooking, including *Simple Cuisine* (Wiley, 1990); *Cooking at Home with a Four Star Chef* (Broadway Books, 1998), for which he won the Best Cookbook Award from the James Beard Foundation in 1999; and *Simple to Spectacular* (Broadway Books, 2000). In October 2007, he released *Asian Flavors of Jean-Georges*, featuring beloved recipes from his restaurants Spice Market, Vong, and 66.

Most recently, Jean-Georges released *Home Cooking with Jean-Georges: My Favorite Simple Recipes* (Clarkson Potter 2011). In this book Jean-Georges shares the recipes for easy, quick and seasonal meals that are Vongerichten family favorites, including Crab Toasts with Sriracha Mayonnaise, Watermelon and Blue Cheese Salad, Herbed Sea Bass and Potatoes in Broth, Lamb Chops with Smoked Chile Glaze and Warm Fava Beans, Tarte Tatin, and Buttermilk Pancakes with Warm Berry Syrup.

Jean-Georges is involved in every aspect of his restaurants – concept, menu, architectural design, staff selection and trainings – in an ongoing effort to create restaurants that are both timely and enduring. Inspired by his travels, Jean-Georges is constantly developing fresh concepts and evolving as a chef and restaurateur, both adapting to and impacting the global culinary landscape.

Jean-Georges has opened a number of new restaurants including The Inn at Pound Ridge by Jean-Georges, ABC Kitchen, ABC Cocina, Simply Chicken at Madison Square Garden, The Pump Room in The Public Chicago and Eden Rock in St. Barths. Most recently, Jean-Georges ventured to Roppongi Hills to open JG Tokyo, a 14-counter seat restaurant.

Jean-Georges has appeared on Live! With Regis and Kelly, the Today Show, Good Morning America, The Martha Stewart Show, The Early Show on CBS, Top Chef, the Food Network, in the 1995 PBS series In Julia's Kitchen with Master Chefs and Sundance Channel's Iconoclasts with Hugh Jackman. Additions since then include NBC's Late Night with Jimmy Fallon, Fox 5 "Good Day Café" and The Today Show. He is also co-hosted his wife Marja's PBS series, Kimchi Chronicles.

Jean-Georges has made culinary history and developed a reputation as remarkable as his food by tapping his deep understanding of the restaurant world and pairing it with his forward-thinking vision. Yet, after years of success, Jean-Georges' favorite retreat is still the kitchen, and his favorite meals dished from a street cart in Thailand.

Phil Suarez

Born and raised in Washington Heights in New York City, Phil Suarez's combination of swagger and *savoir faire* is legendary in both the restaurant and production industry.

A college sports career pitching on the first athletic scholarship ever to be awarded in the history of advertising parlayed itself into a part-time job at renowned advertising executive George Lois' television production department. His experience under mentor and boss George Lois led Suarez to partner with Bob Giraldi. The two formed **Giraldi Suarez Productions** in 1973 and went on to produce award-winning commercials and music videos. As his company continued to thrive, Suarez saw a natural extension of his production life into the restaurant business, saying, "It was like going from one theatre to another. I loved that I could translate the art of production into another realm equally thrilling to me as music and television".

In 1980, he opened his first restaurant, **Positano**, which was inspired by his time spent traveling and absorbing the decadent culinary gems of southern Italy. The restaurant evoked the flavors of its eponymous coastal village and paved the way for Suarez's relationship with internationally renowned chef Jean-Georges Vongerichten. In 1991, the two opened Jojo, a contemporary French *atelier* that went on to earn sterling accolades including three stars from *The New York Times* and the title of 1992 "Restaurant of the Year" from *Esquire* magazine.

Suarez went on to create **Patria**, an homage to his Puerto Rican heritage. The restaurant was a pioneer, bringing the then-unfamiliar flavors of Latin America into a fine dining context and furthering the career of Chef Douglas Rodriguez, often called the father of Nuevo-Latino cuisine. Patria was a launching pad for Suarez whose projects have come to include national and international dining destinations like **Gigino Trattoria**, **Vong** restaurants, **Jean Georges**, **Mercer Kitchen** and **Prime Steakhouse**. The subsequent years would see the opening of acclaimed restaurants like **Chambers Kitchen**, **Perry St**, **Lucy** and **Spice Market**, a temple of Southeast Asian street food. Suarez and Vongerichten, who have worked together for more than 20 years, continue to create restaurants that are both timely and enduring such as their most recent NY opening, **Matsugen**, in which they partnered with Japan's Matsushita brothers to create an upscale Japanese restaurant serving authentic soba as well as sushi and hot dishes.

Suarez's newest venture with Vongerichten is a partnership with **Starwood Hotels & Resorts Worldwide, Inc.** and private equity firm **Catterton Partners** to create an international, multi-concept restaurant and licensing business under the company name **Culinary Concepts by Jean-Georges**. This new business will develop, own, operate, manage and license world-class restaurants created by Jean-Georges, including New York City's highly successful **Spice Market**, new-to-be-developed multi-unit Jean-Georges restaurant concepts and freestanding restaurants outside of Starwood's hotels. **Culinary Concepts by Jean-Georges** has already opened **Spice Market** in Atlanta, GA and Istanbul, Turkey, with another to open in Doha later this year. 2008 will also see **Market** restaurants in Los Cabos, Doha and Buckhead, GA as well as a **J&G Steakhouse** in Scottsdale, AZ. 2009 openings will begin early in the year with **Market** in Vancouver, and promises **J&G Steakhouses** in such varied locations as Mexico City, Hawaii and Washington, DC. The goal is to have approximately 50 restaurants in operation over the next several years.

Suarez's contributions to the New York cultural arena are not limited to his illustrious restaurants. He has actively served on the Board of Directors of the Police Athletic League for more than 20 years. He has also been on the Board of the New York Urban Coalition, acted as President of the Catholic Big Brothers Association, and is a member of the New York State Commission on Human Rights. He maintains a commitment to Harlem's residential revival, manifest in his investments in the Harlem Horizon condominiums. He is a recipient of the Ellis Island Medal of Honor and was presented with the Outstanding Leadership Award from the Armory High School Sports Foundation. *Crain's New York Business* counted him among their 100 Most Influential Business Leaders in 2002 and then again in 2003 as one of their 100 Most Powerful Minority Business Leaders.

Equal parts imagination, professionalism and class, Phil Suarez is a respected member of the dining community and one of its most accomplished leaders.

(4)

Letters from Community Boards

MANHATTAN COMMUNITY BOARD FIVE

Vikki Barbero, Chair

450 Seventh Avenue, Suite 2109
New York, NY 10123-2199
212.465.0907 f-212.465.1628

Wally Rubin, District Manager

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

February 22, 2016

RE:

**IS Chrystie Street Management LLC &
VS-Chrystie LLC
215 Chrystie LLC/ New York, NY 10002**

Dear Ms. Stetzer:

In relation to the above applicant, please be advised that Community Board Five has previously approved liquor license applications for ABC Home Furnishings Inc. and Vongerichten-Suarez LLC at 38 East 19 Street (DBA: Parlour Café/ ABC Cocina/ ABC Kitchen). We have no record of complaints from this establishment at this time.

Sincerely,



Nicholas Athanail, Chair
Public Safety and Quality of Life Committee
Community Board Five

Jules Vigh

From: John Martinez <jmartinez@cb7.org>
Sent: Tuesday, February 23, 2016 3:00 PM
To: Jules Vigh
Subject: RE: Jean Georges and new restaurant in CB#3

Jules – we have never had any complaints re Jean-Georges, located in the Trump International Hotel & Tower.

John P. Martinez
Assistant District Manager

Community Board 7/ Manhattan
250 West 87th Street
212.362.4008
www.nyc.gov/mcb7

[Join our e-mail list!](#)

From: Jules Vigh [<mailto:jvigh@victorbernstein.com>]
Sent: Tuesday, February 23, 2016 2:33 PM
To: John Martinez <jmartinez@cb7.org>
Cc: Donald Bernstein <dbernstein@victorbernstein.com>
Subject: Jean Georges and new restaurant in CB#3

Hi John:

Thank you for speaking to me about the no complaints letter for:

Triomphe Restaurant Corp
dba Jean-Georges
1 Central Park West
New York, NY 10023
Serial #1027249
1997 to present

We are requesting a “no complaints” letter in connection with the new Jean Georges – Phillip Suarez restaurant to open on Chrystie Street for the following applicants

IS Chrystie Street Management LLC &
VS-Chrystie LLC
215 Chrystie LLC/ New York, NY 10002

Thank you.

Jules Vigh

From: Pfefferblit, Noah (CB) <npfefferbilt@cb.nyc.gov>
Sent: Wednesday, February 24, 2016 11:19 AM
To: Jules Vigh; Switaj, Diana (CB)
Cc: Donald Bernstein
Subject: RE: Jean Georges / Phillip Suarez and new restaurant in CB#3

Jules we have no complaints on file as far as I know regarding the establishment on Greenwich Street. The other is in Financial District and Diana can best respond regarding that location.

Regards,

Noah Pfefferblit
District Manager
Manhattan Community Board 1
npfefferbilt@cb.nyc.gov
1 Centre Street, Room 2202 North
New York, NY 10007
Phone (212)669-7970 (o), 347-635-5720 (mobile)
Website: nyc.gov/html/mancb1/



From: Jules Vigh [<mailto:jvigh@victorbernstein.com>]
Sent: Tuesday, February 23, 2016 2:48 PM
To: Pfefferblit, Noah (CB); Switaj, Diana (CB)
Cc: Donald Bernstein
Subject: Jean Georges / Phillip Suarez and new restaurant in CB#3

Good Afternoon Noah and Diana:

I tried to call you regarding our request below - please contact us with any questions.

We are requesting a "no complaints" letter addressed to CB#3 in connection with the new Jean Georges - Phillip Suarez restaurant to open on Chrystie Street. The letter is for the "no complaints" for the two current Phillip Suarez restaurants in CB#1 for -

Gigino Inc
dba Gigino
323 Greenwich Street
New York, NY 10012
1994 to present

Gigino at Wagner Park LLC
20 Battery Park Place
New York, NY 10004
Serial #1108376
2000 to present

The new restaurant on Chrystie Street is for the following Jean Georges & Phillip Suarez applicants -

IS Chrystie Street Management LLC & VS-Chrystie LLC
215 Chrystie LLC/ New York, NY 10002

Please address the letter to: and please send to us by Friday or early next week.

Manhattan Community Board #3
59 East 4th Street
New York, NY 10003
Attention: Ms. Susan Stetzer, District Manager

Thank you.

Kind regards,

Jules

Jules Vigh, Paralegal | Victor & Bernstein, P.C.
18 East 41st Street, 10th Floor | New York, NY 10017
Tel.: 212.486.6000 | Fax: 212.486.8668 | Cell: 646.358.0653
jvigh@victorbernstein.com | www.victorbernstein.com

Jules Vigh

From: Switaj, Diana (CB) <dswitaj@cb.nyc.gov>
Sent: Wednesday, February 24, 2016 1:49 PM
To: Jules Vigh
Cc: Pfefferblit, Noah (CB); Donald Bernstein
Subject: RE: Jean Georges / Phillip Suarez and new restaurant in CB#3

We have not had any complaints regarding the establishment on 20 Battery Park Place either.

Diana Switaj, Director of Planning and Land Use
Manhattan Community Board 1
1 Centre Street, Room 2202 North
New York, NY 10007
PHONE (212)669-7973 FAX (212) 669-7899

Website: nyc.gov/html/mancbl/



From: Jules Vigh [<mailto:jvigh@victorbernstein.com>]
Sent: Wednesday, February 24, 2016 1:41 PM
To: Switaj, Diana (CB)
Cc: Pfefferblit, Noah (CB); Donald Bernstein
Subject: RE: Jean Georges / Phillip Suarez and new restaurant in CB#3

Hi Diana:

Please respond to our request when you have a chance this week.

Thank you,

Jules

Jules Vigh, Paralegal | Victor & Bernstein, P.C.
18 East 41st Street, 10th Floor | New York, NY 10017
Tel.: 212.486.6000 | Fax: 212.486.8668 | Cell: 646.358.0653
jvigh@victorbernstein.com | www.victorbernstein.com

From: Pfefferblit, Noah (CB) [<mailto:npfefferbilt@cb.nyc.gov>]
Sent: Wednesday, February 24, 2016 11:19 AM
To: Jules Vigh; Switaj, Diana (CB)
Cc: Donald Bernstein
Subject: RE: Jean Georges / Phillip Suarez and new restaurant in CB#3

Jules we have no complaints on file as far as I know regarding the establishment on Greenwich Street. The other is in Financial District and Diana can best respond regarding that location.

Regards,



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

330 West 42nd Street, 26th floor New York, NY 10036
tel: 212-736-4536 fax: 212-947-9512
www.nyc.gov/mcb4

DELORES RUBIN
Chair

JESSE BODINE
District Manager

February 26, 2016

Donald Bernstein
18 East 41st Street
New York, NY 10017

Re: Sullivan Restaurant LLC
d/b/a CO
230 Ninth Avenue
New York, NY 10001
Serial #1208123

Dear Mr. Bernstein:

At your request, I have examined the files of Manhattan Community Board No. 4 as they pertain to the operation of Sullivan Restaurant LLC, located at 230 Ninth Avenue. Sullivan Restaurant LLC has been operating an On-Premise Liquor license in this location since 2008.

Manhattan Community Board No. 4 has always supported Sullivan Restaurant LLC's applications to renew their liquor license and have had no complaints on file.

Please let me know if you would like any further information.

Sincerely,

A handwritten signature in black ink, appearing to read 'N. Gonzalez'.

Nelly Gonzalez
Assistant District Manager