



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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

Check if either of these apply:

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

Today's Date: 02/28/2017

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: Full Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant- L'Apicio

Corporation and trade name of current license: 11 East 1st St LLC

APPLICANT:

Premise address: 11 E 1st Street, New York, NY 10003

Cross streets: 2nd Avenue, Bowery

Name of applicant and all principals: RSVP Hospitality LLC

Trade name (DBA): Pending

PREMISE:

Type of building and number of floors: Avalon Bowery Place-Retail and 7 floors of residential condos

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: Sidewalk Cafe, Seating on Interior Courtyard - both are existing

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? 266

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):

R8X C6-2A

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) Monday-Wednesday, Noon-Midnight, Thursday-Saturday, Noon-2am, Sunday 11am-Midnight.

Number of tables? Sidewalk Cafe 7, Interior Courtyard 9, Indoors 35 Total number of seats? Sidewalk Cafe 28, Interior Courtyard 28, Indoors 112

How many stand-up bars/ bar seats are located on the premise? 1

(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): 15 foot "L" shaped- centrally located.

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

Upscale Modern Indian Cuisine- See attached menu of different restaurant by same Chef - menu will be similar.

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

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

How many employees will there be? 40 Total

Do you have or plan to install French doors accordion doors or windows? -on side patio not street

Will there be TVs/monitors? Yes No (If Yes, how many?) 2- not playing live TV promotional food material.

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: _____

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.")

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

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No - Existing sound proofing.
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: No but see attached resume of Chef.

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. Many years experience in family owned restaurant.

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

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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? 18

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.

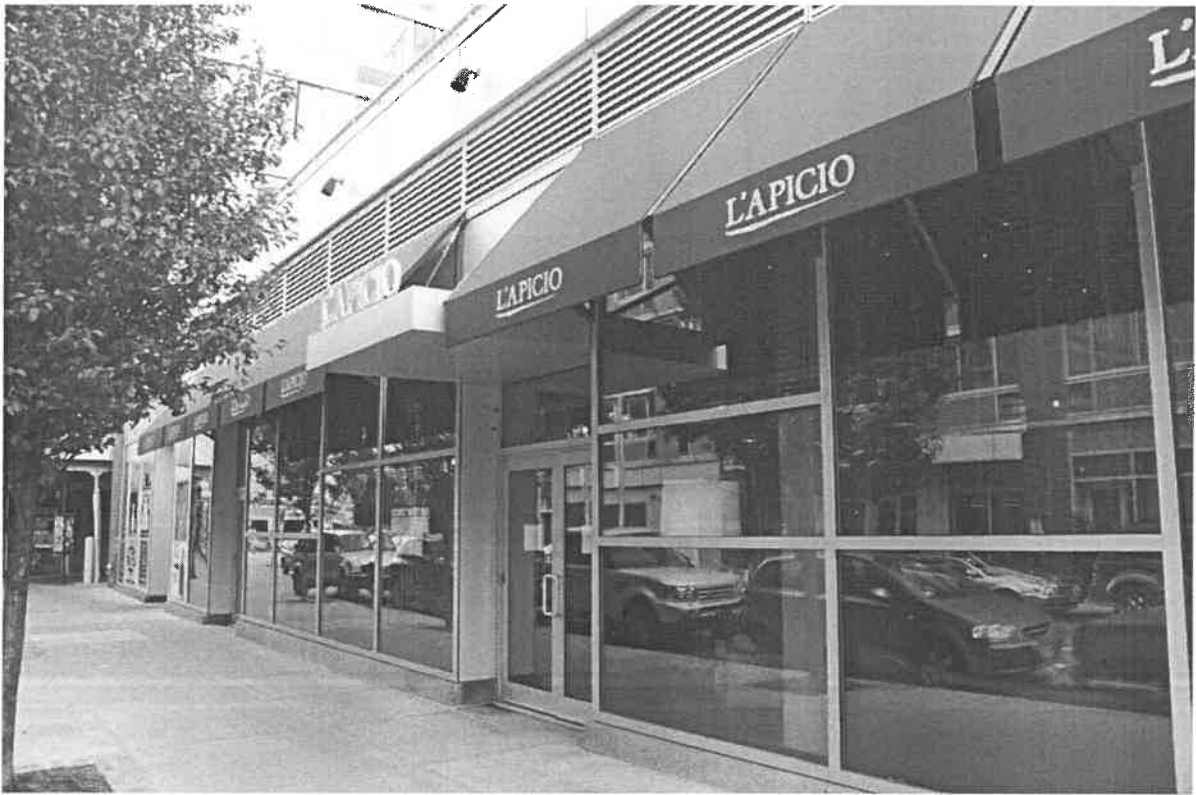
1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____
3. I will play ambient recorded 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. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour 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.









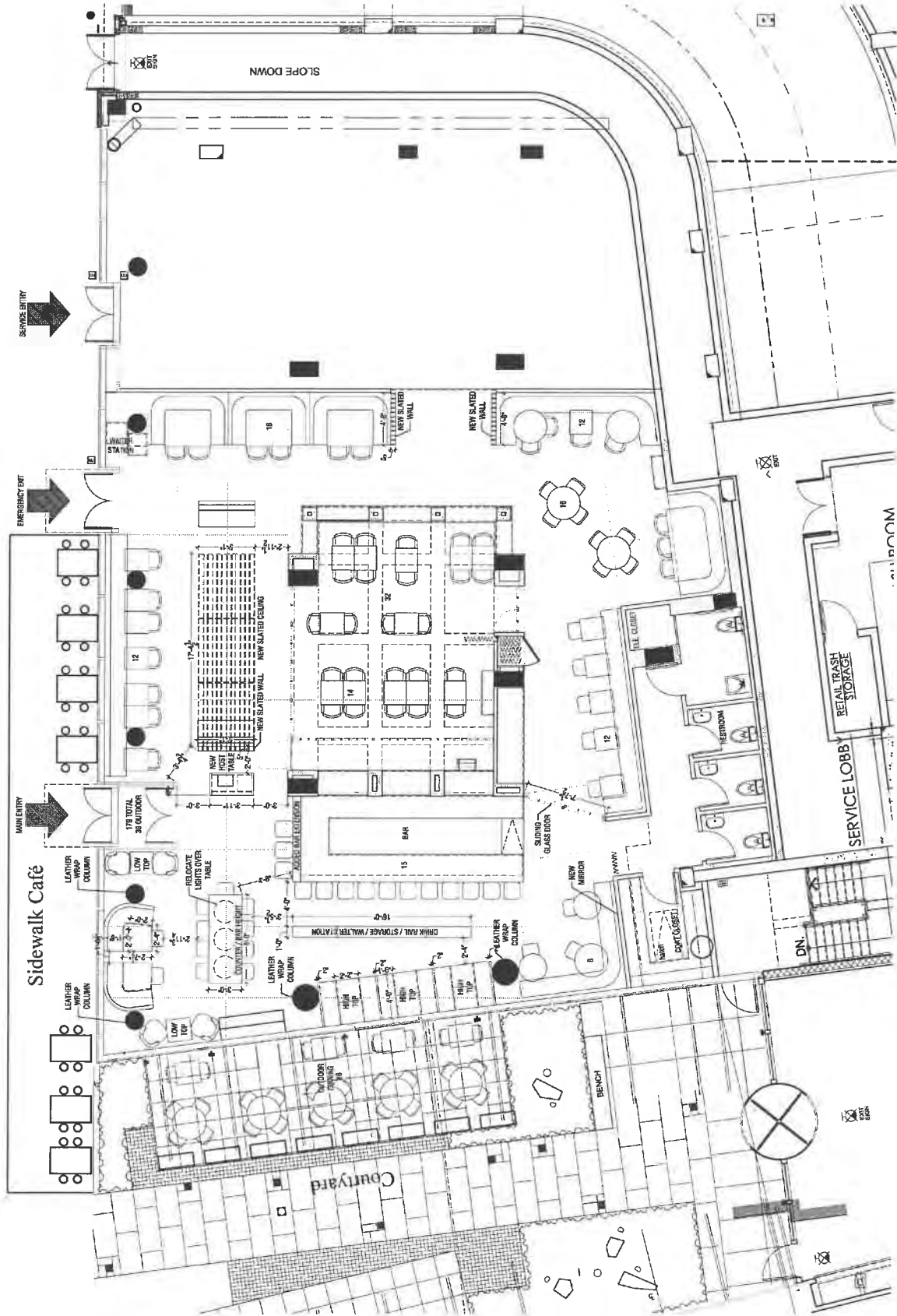




RSVP Hospitality LLC
11 E 1st Street
New York, NY 10003

1st Street

2nd Avenue



Profile:

Chef Sujan Sarkar

Currently busy opening his first US restaurant venture in San Francisco Bay area is called ROOH which will all set to serve his interpretation of new-age progressive Indian cuisine and India inspired cocktails from mid-February this year.

He is chef partner at India's first Artisanal cocktail bar called Ek Bar It has taken the city by the storm by being voted as the best new Cocktail Bar in the world by CondeNast Traveller and many more. Chef Sujan S has come a long way in a very short while. Foraying into this city with Olive Bar & Kitchen as the Executive Chef three years ago, after a decade of praiseworthy stint in some of the most decorative restaurants in London. He continues to weave his magic on the patrons of Olive with his brainchild: The Tasting Lab, most ambitious culinary project in India. Voted as the Times Best Chef of the year 2016

Graduating in Hotel Management in 2003 started working at **JW Marriott, Mumbai**, soon after, he moved to the **Hilton group of Hotels in UK**, where he topped the **inter Hilton chefs' competition** before starting to work for **Andre Garrett & Chris Galvin** from **Michelin starred: Galvin at Windows at London Park Lane**. While it gave him a lot of exposure working for the biggest brands in the business, he personally interned under the best Chefs as well to understand their cooking style and techniques. **Jamie Oliver's Fifteen; Relais & Châteaux Grand Chef: Peter Tempelhoff, Freemasons at Wiswell, Viajante, Cipriani** are just few names to flaunt that shaped his career along with defining his own distinctive culinary style. Within a few years of conscientious cooking, he was promoted in the department to be the **Head Chef at Automat in Mayfair, London**. Soon after, he successfully opened and was running the adjoining **Almada** that served as the **celebrity hotspot in Berkeley Street, London**. While he had massive responsibilities running this duo impressing the Hollywood biggies, he took up further challenges by competing in the **London chef of the year** finishing as a proud **Finalist consecutively for two years in 2008-09, and National chef of the year shortlist in 2011 and 213**.

To keep up with changing trends and the latest in gastronomy, he continued his Study tours to the likes of **Mugaritz, El Celler de Can Roca, Osteria Francescana** that added newer dimensions to his roots of cooking with introduction of latest methods and techniques. He started the **Gastronomy Guys with the Temple & Shian Events at the Whistling Shop** where he carried out his **nitro experiments with food** that rightfully lead him to few distinguished projects. Hosting dinner showcasing **modernist Indian cuisine at Hyatt Andaz, London** and then at the prestigious **Cannes Lions Festival of Creativity for Google, at Cannes, France** and many more.

Yet always loyal to his Indian roots and for the love of cuisine, he was keen to present an integrated aspect that could combine what he knew and what could be done. Albeit the opportunity came into fore when he returned to India last year joining in the capacity of **Chef de Cuisine at the renowned Olive Bar and Kitchen**. He had just had the chance to play with his own ideas and demonstrate whatever he had ingrained so far and the industry rewarded him with the **Best Chef, European Cuisine, 2014** in the shortest stint possible.

Coming back to experimenting with the Indian cuisine, and after much observation of the Indian palate everywhere, he had the opportunity to conceive, create and launch a unique concept, in the shortest timeframe that is now famously known as **TRESIND in Dubai**. After

taking up the challenge of a new-launch, he's back under the Banyan tree with **Olive Qutub**, the flagship restaurant where his association continues till date.

Sujan Sarkar

230 Opera Plaza, 601 Van Ness Avenue, San Francisco, CA 94102

chef@sujans.com

Website: <http://www.sujans.com>

Specialist in:

Modern and Innovative Indian cuisine.

Molecular Gastronomy.

International cuisine, especially modern European.

Kitchen planning and management.

Health and safety and HACCP.

Chocolate.

Training and development of chefs.

Sous Vide and Cryo (Liquid Nitrogen) Cooking

Flavour Engineering

Current Positions:

Executive Chef – ROOH, San Francisco, December, 2016 till date

333 Brannan Street, San Francisco, CA 94107

www.roohsf.com

Chef/Partner - Ek Bar: September 2015

www.ekbar.co.in

Executive Chef -Olive Bar and Kitchen: September 2013 till date

Overall in charge of kitchen operation for Olive Bar and Kitchen, Delhi and Mumbai.

Olive Bistro, Gurgaon.

www.olivebarandkitchen.com

Recent Project : August -November 2014

TRESIND Restaurant. Radisson Royal, Dubai, UAE

www.tresind.com

-Kitchen Layout planning

-Menu and concept development

-Marketing and PR path development

-Name, Logo, mission statement and website development

-Manpower (Chefs, Bartender, Front of House and F&B Controls)

-SOP Development

-Kitchen Management System Setup

-Food Safety Management System

-Pre-opening Training for FOH and BOH staff

-Recipe Development and Photo-shoot

-Equipment and ingredient purchase

-Successful prelaunch of the restaurant.

Almada: 17 Berkeley Street, London

Cuisine: Modern European

Automat: 33 Dover Street, Mayfair, London, W1S 4NF

Cuisine: American

Head Chef - March 2008- August 2013

Part time

Gastronomy Guys

(Whistling shop), 63 Worship St, London EC2A 2DU

Head Chef/Development Chef

Automat: 33 Dover Street, Mayfair, London, W1S 4NF

Cuisine: American

Sous Chef

July 2007- February 2008

Galvin at Windows (1 star Michelin)

Hilton London on Park Lane, London. W1K 1BE

Chef De Partie

Cuisine: Modern French

December 2006 – June 2007

Hilton Dartford Bridge, Dartford, Kent, DA2 6QF

Joined as commie and promoted to Chef de Partie

December 2004 – November 2006

J W Marriott, Mumbai, India

Culinary Associate

July 2003 – November 2004

Professional courses and training

Bachelors in Hotel Administration, 2000-2003

Institute of Hotel Management, Bhubaneswar, India

Cidade de Goa, Goa, India

Industrial training, April-August, 2001

Hotel Ashoke, New Delhi, India

Vocational Training, June-July, 2002

Professional Chocolate Course
Callebaut Chocolate Academy Banbury, Oxfordshire OX16 3UU

Level 3 award in food safety any hygiene.

Projects :

Apas modern Indian gastronomy

Hyatt Andaz, London

<http://london.liverpoolstreet.andaz.hyatt.com/en/hotel/home.html>

Sixth Sense with Gunjan Gupta and Vogue, India

Modern Indian gastronomy with influence of Ayurveda

https://p3plcpnl0316.prod.phx3.secureserver.net:2096/cpsess9648370705/3rdparty/roundcube/?_task=mail&_action=get&_mbox=INBOX&_uid=1068&_part=2&_frame=1

Developed molecular menu for Fluid Movement (whistling shop) which rated best cocktail bar in London

<http://www.fluid-movement.com/>

Development chef for Temple & Shian and launched Boiler Section to introduce Liquid Nitrogen cooking in London's premier events.

<http://www.oysterboys.co.uk/gastronomy-guys/>

Developed molecular Canapés for Rhubarb

<http://www.rhubarb.net/>

Pop-up restaurant for Citroen DS5, London

5 course multi-sensory menu.

Cannes Lions Festival of creativity for Google, Cannes, France.

Awards and achievements:

Chef Of The Year, Times Food Award, India 2016

Best chef (European cuisine) in Delhi NCR 2014

London chef of the year finalist 2008 and 2009

National chef of the year finalist 2011(Visionary dining)

National chef of the year shortlist 2011 and 2013(Craft Guild of Chefs)

Trishna Sharma

Current Address:

123 East 54 Street, #6F
New York, NY 10022

trish094@gmail.com
cell # (631) 707-4807

EDUCATION

Cornell University, College of Engineering

Bachelor of Science

Major: Operations Research

Minor: Business Management

Relevant Coursework: Systems Analysis, Microeconomics, Engineering Probability and Statistics, Financial Accounting

Ithaca, NY
May 2016

RELEVANT SKILLS

- Microsoft Word, Power Point, and Excel
- Programming in Matlab, Java and SQL
- Business and Restaurant Management

WORK EXPERIENCE

Credit Suisse , New York City, New York

Information Technology Analyst

Summer 2015, July 2016 - Present

- Worked on modeling linear programs to optimize movement of collateral
- Developed an application to document client analytics for applications used within Prime Services
- Learned about project management for trading technologies and assisted in project management tasks

Akbar Restaurant, Garden City, New York

Akbar Restaurant, Edison, New Jersey

The Maine Maid Inn, Jericho, New York

Intern/Management Trainee

Summer 2011, 2012, 2013 2014

- Managed front desk, worked as maitre'd and managed front of the house operations
- Worked on various promotional and marketing strategies using social media , worked on the restaurant's webpage
- Booked and managed events from 15-400 people
- Assisted with tasting events at food shows and competitions
- Worked on excel spreadsheets for payroll and vendors payables
- Worked on building Constant Contact Database for reaching out to restaurant clients

Orientation Steering Committee

August 2013-September 2014

Orientation Leader

- Assisted incoming Cornell freshmen by guiding them through their first week in the college atmosphere
- Lead a group of new students around campus, answered questions they had, and gave them campus tours

Stony Brook University

Summer 2010

Research Assistant

- Performed various chemical experiments on the islet amyloid polypeptide for anti-diabetes research
- Assisted in compiling, graphing, and analyzing results using software and computational programming

ACTIVITIES

Consent Education

September 2012-Present

Panhellenic Ambassador

- Promotes sexual health and consent around campus, and organizes meetings and presentations to explaining the true meaning of consent
- Works to make women feel comfortable and safe at Cornell events

Hearsay A Cappella

August 2012-Present

Publicity Chair

- Advertises A Cappella events such as concerts, arch-sings, and philanthropy events

Delta Delta Delta Sorority

January 2013-Present

Active Member

- Raises money to donate to St. Jude's Children's Research Hospital and raises awareness for the cause
- Meets weekly in chapter to fulfill our purpose, founded on the principles of friendship, honesty, philanthropy and sisterhood



PROGRESSIVE INDIAN

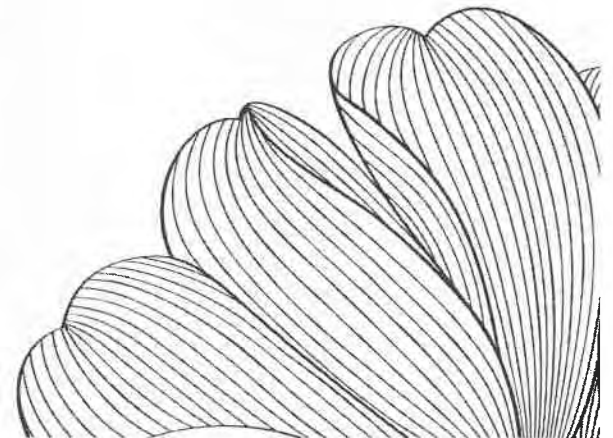
Food at ROOH is an exhibition of the potential that Indian cuisine can be elevated to, with the ultimate aim of evoking new flavors, emotions & ideas. It is an amalgamation of the best of California produce, regional Indian flavors and modern gastronomic techniques. Chef Sujan brings them together to explore a combination that will satiate, surprise and satisfy in a way that probably hasn't been experienced before.

Our tasting menu is focused on offering a complete dining experience, through culinary journey of India and showcases the vibrant, modern and progressive part of the cuisine.

(Seven course tasting menu is available at dinner from Monday through Saturday with an optional wine and beverage pairing)

At Sunday brunch, we want to bring communal and social eating culture of India where we share happiness, love and joy through good food and laughter.

(Every Sunday from 11:30 am till 2:30 pm)



▪ **NIBBLES**

Each 5

*Chilli Pakoda, Ricotta, Mint Chutney
Charred Roti, Rajma Hummus, Chilli*

Each 7

*Goan Chorizo Scotch Egg, House Ketchup
Malabar Prawn Sausage, Sriracha Mayo
Kashmiri Duck Puff, Apricot Marmalade*

*Assorted Papad and Crisps with Homemade Chutneys 10
Chutney Sampler with Garlic Naan / Pea & Goat Cheese Naan 12
Avocado and Yogurt | Chilli and Peanut | Tomatillo and Green Mango*

▪ **SMALL PLATES**

<i>POTATO TIKKI, Kale & Spinach Tempura, Sweet & Sour Yogurt Mousse, Raspberry</i>	12
<i>JHALMURI BAR, Avocado, Tamarind Gel, Mint Chutney, Spiced Buttermilk Sorbet</i>	12
<i>BEETROOT MURABBA, Masala Hazelnut, Goat Cheese, Radish, Cumin Vinaigrette</i>	12
<i>CHARRED SWEET POTATO, Malai Broccoli, Cilantro & Walnut Chutney, Parmesan</i>	12
<i>ASPARAGUS PEPPER FRY, Podi Masala, Garlic & Potato Mousse, Dosa Crisp</i>	15
<i>PANEER CHILLI, Crispy Kataifi, Alam Chutney, Green Papaya & Pomelo Salad</i>	14
<i>BURRATA, Heirloom Tomato Kut, Cilantro & Walnut Chutney, Taftan Bread</i>	14
<i>TUNA BHEL, Avocado, Tamarind Gel, Puffed Black Rice, Baby Radish, Togarashi</i>	16
<i>FRESH OYSTER, Pink Guava & Chilli Granita, Lemon Foam, Pickled Turnip</i>	16
<i>CHICKEN MALAI TIKKA, Amul Cheese Fondue, Walnut Crumb, Kashmiri Chilli</i>	16
<i>KEEMA HYDERABADI, Potato Mousse, Green Peas, Buttered Pao Bread</i>	16
<i>PORK BELLY, Tandoor Smoked BBQ Sauce, Pickled Radish, Pork Crackling</i>	16
<i>LIQUID FOIE GRAS PATE, Chicken Liver Masala Fry, Pickled Shallot, Taftan Bread</i>	18
<i>CRISPY LAMB RIBS, Apricot & Chilli Marmalade, Radish & Yogurt Chutney</i>	18

Please inform us about any allergies or dietary restrictions

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

*A service fee of 20% of the pre-tax check will be added to group of six or more

*A 4% San Francisco Mandates Surcharge will be added to your pre-tax cheque

▪ **LARGE PLATE**

PANEERPINWHEEL, *Red Pepper Makhani, Fenugreek, Savoury Biscotti* 20

CURRIED SQUASH & RICOTTA MANTI, *Lotus rootKorma, Tomato, Parmesan* 22

TANDOORI PORTOBELLO, *Assorted Mushrooms,Soft Polenta, Morrel Crumble, Truffle*28

RAWA CRUSTED VEGETABLE DUMPLINGS, *Spinach Puree, Saffron Cream* 20

MONK FISH TAIL a la Plancha, *Gun Powder Spice, MilletKhichdi, Semolina Papad*28

RED SNAPPER, *Cooked in Banana Leaf, Mustard, Seafood & Coconut Bisqué*28

CHILEAN SEA BASS, *Agave &Madras Curry, Brussel Sprout, SunchokeSalan*30

TRADIOTIONAL BUTTER CHICKEN, *Red Pepper Makhani Sauce, Fenugreek* 26

OLD DELHI FRIED CHICKEN,*House Ketchup, Mint Chutney,Pickled Shallot* 28

FENNEL& HONEY GLAZED DUCK, *Golden PruneKorma,Parsnip Crisp* 28

LAMBSHANK NIHARI, *Fresh Ginger, Saffron,Cilantro & Chilli Gremolata*28

BEEF SHORT RIBS CURRY, *Baby Turnip, Bone Marrow Crumble, Garlic Mash*30

Accompaniments 8

Accompaniments8

Avocado Raita

Cumin Fingerling Potato

Chickpea Curry, Fresh Ginger

Beans & Savoy Cabbage Foogath

Traditional Black Dairy Dal (Dal Makhani)

Grain and Vegetable Pulao with Berries

Indian Breadsand Rice 4

Bread Sampler 8

Buttered PaolTaftani Saffron Rice

Plain Nan |Garlic Nan | Cheddar Nan | Mint and Chilli Laccha Paratha

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Name	Address	Approx. Distance	(B/W) (OP)
A- 9 EAST FIRST STREET LLC	9 E 1ST ST	5 ft	OP
B- 11 EAST 1ST ST LLC (APPLICANT)	11 E 1ST ST	25 ft	OP
C- BOWERY POETRY CLUB INC	308 BOWERY	175 ft	OP
D- P G T REST CORP	304 BOWERY	180 ft	OP
E- 310 BOWERY GROUP LLC	310 BOWERY	180 ft	OP
F- 316 BOWERY LLC	316 BOWERY	225 ft	OP
G- KO EP LLC	8 EXTRA PL	230 ft	OP
H- VON DESIGN LTD	3 BLEECKER STREET	275 ft	OP
I- G D P ENTERPRISES INC	324 BOWERY	300 ft	OP
J- SECOND STREET RESTAURANT LLC	29 E 2ND ST	320 ft	OP
K- PASTA SHOP LLC	325 BOWERY	355 ft	OP
L- FRIENDLY FOODS LLC	282 284 BOWERY	365 ft	OP
M- PAPI LUIS CORP	32 E 2ND STREET	375 ft	OP
N- BOWERY TECH RESTAURANT LLC	327 BOWERY	380 ft	OP
O- TOM & JERRYS BAR REST INC	288 ELIZABETH STREET	395 ft	OP
P- LES BRASSEURS INC	1006 08 2ND AVENUE	400 ft	RL
Q- 55 BOND STREET LLC	55 BOND ST	475 ft	OP
R- THE BOWERY HOTEL LLC	335 BOWERY AKA 4 E 3RD ST	490 ft	HL