

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Antonio Fuccio or Entity to be formed		Georgica Restaurant Corp. NYC	
STREET ADDRESS		CROSS STREETS	
539 W 21 st Street		10 th & 11 th Avenue	
OWNER	NAME: Antonio Fuccio	NAME: Terry Flynn	
	PHONE: 917-416-3144	PHONE: 718-945-1000	
	FAX: TBD	FAX: 718-318-6162	
MANAGER	NAME: Antonio Fuccio	NAME:	
	PHONE: 917-416-3144	PHONE:	
	FAX: TBD	FAX:	
DESCRIPTION OF BUSINESS			
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant		
Method of Operation:	<input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____		
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE <i>(check one)</i>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name of establishment?	RN Hospitality Inc.	
	What is/was the address of the establishment?	108 Eainscott Stone Rd	
	What were the dates the applicant was involved with this former premise?	May 2010 - Present	
	What is the prior license #?		
	What is the expiration date on the prior license?		
	Are you making any alterations or operational changes?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
<i>If alterations or operational changes are being made, please attach the plans to this form.</i>			
	What is the current license #?		
	What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>			

OPERATIONAL ISSUES

HOURS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.
Music	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.
Kitchen	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.	12 p.m. – 4 a.m.

OCCUPANCY	INDOOR			BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
250	250	25	130	0	1	N/A	N/A	N/A

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5 +	120
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ	

BUILDING DESIGN			
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING

Primary Zoning District:	M1-5	Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will have no night life promotional team or night life promoters
- Applicant will use celebrity wranglers/host upon occasion
- Applicant will submit and implement security plan
- Applicant will have occasional live music to accompany dining
- Applicant will have no dance floor
- Barry Mullineaux and John Bakhshi will not be associated with this establishment and their employees/staff

Manhattan Community Board 4 (MCB4) recommends:

Approval

Denial unless all agreed to by applicant is part of the

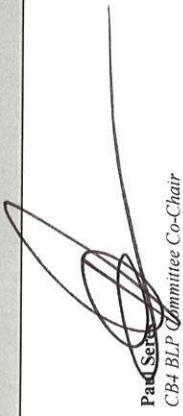
method of operation

Denial

CB4 REPRESENTATIVES


Nely Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seta
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

Tuesday, June 12, 2012

DATE

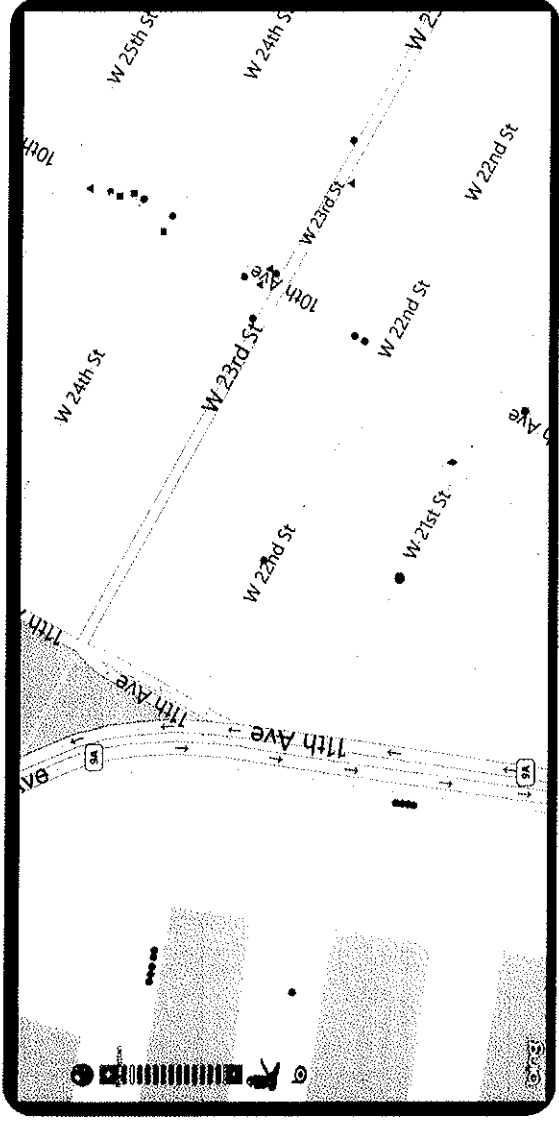
500 Foot Rule

1. 559 W. 22 Rest Partners (closed)
556 W. 22nd Street 300ft
2. AMF Bowling Center
60 Chelsea Piers 490ft
3. Chelsea Brewing Company
60 Chelsea Piers 495ft
4. Pier 60 LLC (Catering License)
60 Chelsea Piers 495ft

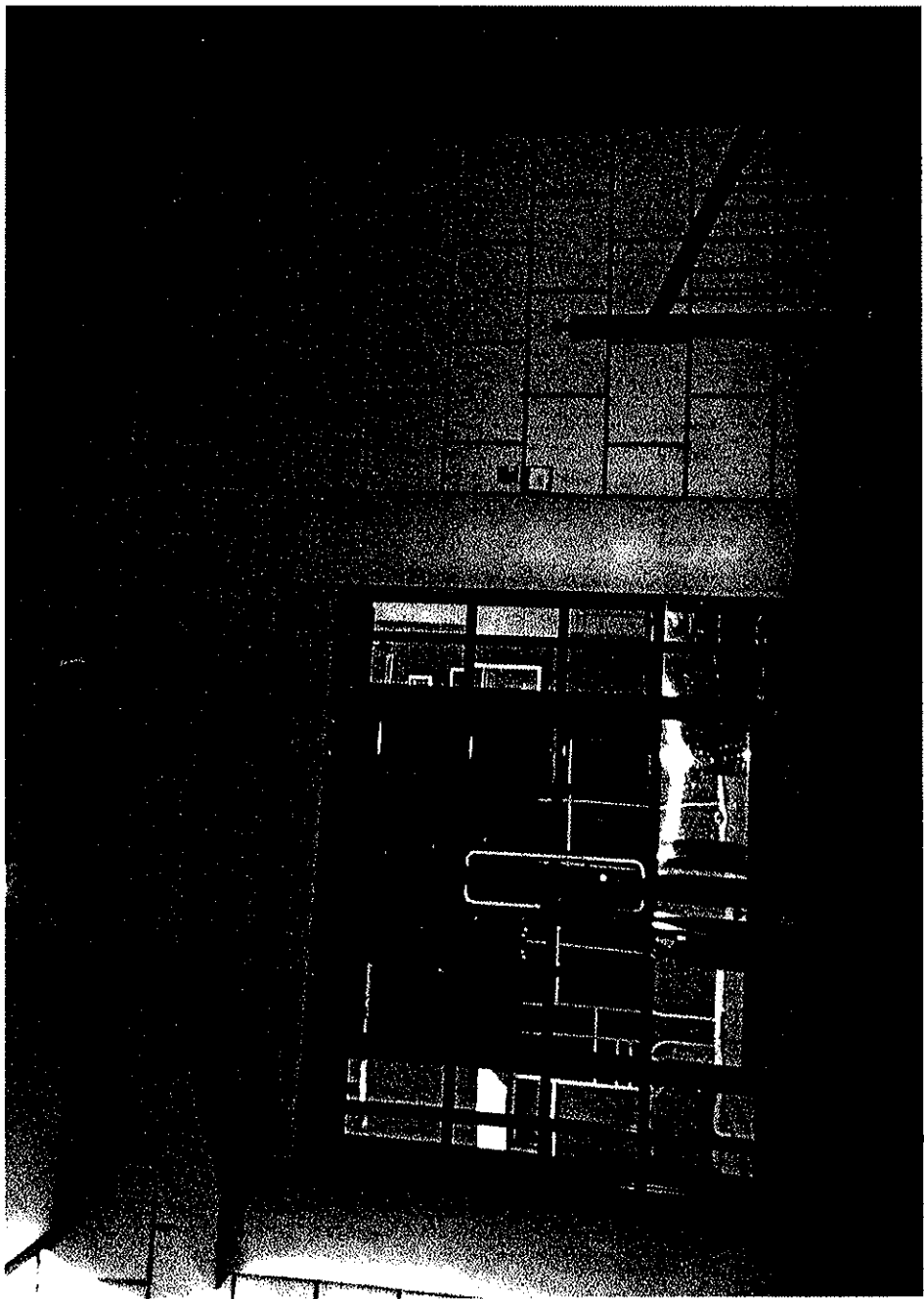
Fuccio

Legend

LEGEND	
On-Premise Licenses	
● On-Premises Liquor	
▲ On-Premises Wine and Beer	
■ On-Premises Beer	
Off-Premises Licenses	
● Off-Premises Liquor	
▲ Off-Premises Wine	
■ Off-Premises Beer	
Wholesale Licenses	
● Pending Licenses	
○ Pending Licenses	
Off-Premises Licenses	
● On-Premises Liquor	
▲ On-Premises Wine and Beer	
■ On-Premises Beer	
Off-Premises Licenses	
● Off-Premises Liquor	
▲ Off-Premises Wine	
■ Off-Premises Beer	
Wholesale	
● Wholesale	
▲ Pending	
■ Churches	
◆ Schools	
● Zones	
□ Community_Boards	
□ Police_Units	
□ Counters	



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.



Statement of Public Convenience and Advantage

Granting an On Premise Liquor License to the applicant would be in the public convenience and advantage for the following reasons:

1. The business will continue to keep and create new jobs, which are extremely necessary in the City and State of New York at this time.
2. The business will also create jobs for the construction and renovation, which will take place at the premise. This will provide additional economic stimulus to the area.
3. The business will increase City and State Tax bases by increasing revenue from sales, withholding, corporate, and personal taxes. This is more important now in the face of certain deficits in the City and State budgets, which have resulted in an economic downturn.
4. The business will provide the neighborhood with a unique eating and drinking establishment.
5. The business will foster competition within the industry. Competition will result in increased services to the community and competitive pricing. These are benefits to the community.
6. The project will have further positive effects on the community resulting from trickle down economic factors; increase purchase of materials, food products, liquor inventory etc.

These factors independently may not constitute public convenience and advantage, however, these factors taken together and there cumulative effects surely constitute public convenience and advantage in this matter.



THE CITY OF NEW YORK

DEPARTMENT OF BUILDINGS CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE: FEB 19 1997 NO. 112110

This certificate supersedes C.O. NO 86055

THIS CERTIFIES that the ~~rent~~ altered ~~warehouse~~ building—premises located at ZONING DISTRICT M1-5

539 WEST 21 STREET

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 HEREIN. Block 693 Lot 14

PERMISSIBLE USE AND OCCUPANCY

STORY	USE LOAD IN LB. PER SQ. FT.	MAXIMUM NO. OF PERSONS PERMITTED	ZONING CODE OR OCCUPANCY GROUP	BUILDING CODE OR FIRE SAFETY CODE	ZONING DISTRICT OR GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR							
1ST FLOOR	120	250			12	F4	STORAGE EATING AND DRINKING ESTABLISHMENT WITH OUT RESTRICTIONS AND WAREHOUSE
2ND-6TH FLOORS	120 120	40			16 16	B2 B-1	WAREHOUSE EACH FLOOR

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED IN THE BUILDING IN ACCORDANCE WITH THE RULES OF THE DEPARTMENT PROMULGATED MARCH 31ST 1967.

OPEN SPACE USES

SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, ETC.

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED
THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

Romy A. ...
BOROUGH SUPERINTENDENT

John ...
COMMISSIONER

ORIGINAL OFFICE COPY - DEPARTMENT OF BUILDINGS COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

BEGINNING at a point on the NORTH side of WEST 21 STREET
 distant 231'-11" EAST feet from the corner formed by the intersection of
 EAST 21 STREET and 11TH AVENUE
 running thence EAST thence feet; thence feet;
 thence NORTH 98'-9" EAST 125'-0" feet;
 thence SOUTH 98'-9" WEST 125'-0" feet;
 thence feet; thence feet;
 to the point of place of beginning.

101170983 DATE OF COMPLETION 2/7/97 CONSTRUCTION CLASSIFICATION CLASS 1 FIREPROOF
 HEIGHT 65 FEET
 BUILDING OCCUPANCY GROUP CLASSIFICATION STORABLE

COMMERCIAL

THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

	YES	NO
STANDPIPE SYSTEM		
YARD HYDRANT SYSTEM		
STANDPIPE FIRE TELEPHONE AND SMOULDER SYSTEM		
SMOKE DETECTOR		
FIRE ALARM AND SIGNAL SYSTEM	X	
AUTOMATIC SPRINKLER SYSTEM		X

STORM DRAINAGE DISCHARGES INTO:
 A) STORM SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

SANITARY DRAINAGE DISCHARGES INTO:
 A) SANITARY SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

LIMITATIONS OR RESTRICTIONS:
 BOARD OF STANDARDS AND APPEALS CAL. NO. _____
 CITY PLANNING COMMISSION CAL. NO. _____
 OTHER: _____

RSVP

RSVP

Any place or event worth going to requires an RSVP. RSVP simply stands for exclusivity. RSVP restaurant and lounge is the new standard for culinary, ambiance and service for all high end restaurants. The menu and atmosphere represents sophistication and elegance. For our clientele who will range from Royalty, socialites and corporate executives to celebrities, our goal will be to create an experience that will exceed any of our guest's expectations.

Immediately as one enters the restaurant the flirtation begins. As our staff greets you, you will notice the richness of design from the ensemble of the magnificent crystal chandeliers in the center of the room to the mirror wall murals, to the signature wall decorations, and the illuminated bar. RSVP's design displays timeless elegance and sophistication.

The restaurant features a sunken dining room with a centerpiece of traditional crystal chandeliers that are classic, timeless, and elegant. The chandeliers are nothing short of spectacular and create a sense of a royal banquet hall. The surrounding balcony dining rooms feature our signature contemporary wall decorations and a montage of mirrors. Our Greenroom, or private dining room, is used for additional seating as well as private events and is decorated with a wall mural and centered around an enormous crystal chandelier.

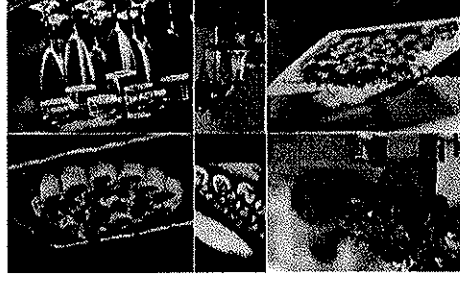


The RSVP menu will offer high end modern American dishes offering signature preparations and interpretations. All of our ingredients used will come from local farms and markets making the menu seasonal and always fresh. Our menu will include many signature dishes such as Beef Tartare Tacos, Foie Gras Dumplings, RSVP Porterhouse Burger and Truffle Honey Rack of Lamb just to name a few. The consistency of presentation and flavor of all dishes is a priority. Our appetizer selection is created and meant for sharing. Most of our appetizers feature different choices of dipping sauces. This way all guests will get a chance to taste the variety of Chef Levine's cooking styles.



Chef Seth Levine will add to the elite feeling of RSVF. He is known for personally cooking for royalty, socialites and celebrities. His menu choices are inventive yet sophisticated making every dish a signature. RSVF's goal is to set the industry standard for elegant vibe dining.

RSVF will be open 7 days a week for lunch, brunch and dinner. Lunch at RSVF will offer an opportunity to impress your clients and business partners. CEO's and entrepreneurs as well as celebrities and socialites will frequent RSVF for lunch. We will become the destination for power luncheons. RSVF will also be known for its sophisticated brunches on Saturdays and Sundays. Even though brunches are usually noted for weekends, at RSVF we will always have our brunch menu available all day every day. Brunch food is highly sought after and shouldn't be reserved for Saturday and Sunday mornings only. The availability of the brunch menu completes the menu and offers variety not available at other high-end restaurants. Dinner will be a hot ticket. Trying to get reservations will most definitely be a challenge. After dinner the vibe at RSVF will transform from formal dining into a lounge. The vibe and atmosphere changes as guests will stay late while enjoying a nice bottle of rose, champagne or even one of our 15-20 signature cocktails.



RSVF is the ideal space for dinner parties, private events and corporate parties because of its layout. Separated yet connected RSVF offers the capacity of up to 170 seated dinner guests and 250 standing for cocktails. Smaller groups can take advantage of our Greenroom. This room can be used for up to 40 guests seated and up to 80 for cocktails. The greenroom also offers a separate entrance. We will offer complete service and guidance in planning and executing events ranging from celebrity fetes, fashion shows, corporate parties to product launches.

There is no doubt that RSVF will be the place to be and be seen. RSVF will be known as the foremost luxury hospitality brand that will expand globally catering to its elite clientele. As we set the bar for upscale vibe dining we will continue to redefine and refine the guests overall experience. From the standout service to the elegant decor, sophisticated menu and the sexy, luxurious ambience reservations for RSVF will certainly be a must.

- " And this is only the beginning" - Owner Jon Bakshshi

Salad	
Watermelon, Heirloom Tomato Salad	16
Seedless Watermelon rounds, Heirloom tomatoes, Organic micro Basil, feta, balsamic glaze, Athena Vinaigrette	
Caesar Salad	14
Crisp Romaine, Classic Caesar Dressing, Parmesan Crisps, white Anchovies	
RSVP Salad	15
Organic greens, Baby tomatoes, Gala apple sticks, candied Pecans, Crumbled Blue cheese, Strawberry Champagne Vinaigrette	
Beef Tartare Tacos	18
Ground filet mignon Served raw, capers, onions, Cornichons, mini taco shells	
Rock Shrimp Tempura	18
Tempura battered deep fried rock shrimp, Tossed in sweet and spicy Thai mayo	
Foie Gras Dumplings	24
Pan seared Hudson Valley Foie Gras filled dumplings, Lychee compote dipping sauce	
Ahi Tuna Spring Rolls	22
Seared Sushi grade tuna, avocado puree, Cilantro, Mango Soy dipping sauce	
Peking Duck Sliders	23
Pickled Cucumbers, scallions, cilantro, plum dipping sauce	
Burrata	21
Imported Italian Burrata, Roasted homemade red peppers	
"Farm To Table" Vegetables	26
Assorted seasonal mini Farm to Table Vegetables, Roasted, and grilled with assorted freshly picked herbs	
Prosciutto and Figs Brulee	20
Thinly sliced imported prosciutto di Parma, Fresh Figs sliced and bruleed	
Fire Roasted Artichoke	14
Poached and roasted artichoke, served warm, Whipped Organic Lavender Honey	
Sides	
Large Elbow Truffle Mac & Cheese	15
Sauteed Mushrooms	9
Sauteed Spinach	9
Truffle Frites	9
Black Garlic Mashed Potatoes	12

Raw Bar	
Cold Lobster Cocktail ½	26
Shrimp Cocktail ½ doz	18
Oysters ½ doz	32
Giant Lump Crab Cocktail	24
SEAFOOD BOAT	55
Grand	55
6 oysters, 6 Shrimp, 4oz Giant Lump Crab	
Royal	95
12 oysters, 12 Shrimp, 1 ½ lb poached lobster, 6 oz Giant Lump Crab	
Crab	
Pizza	
Burrata Margarita Pizza	24
Personal size thin crust pizzelette, topped with homemade sauce, and imported Burrata Mozzarella, basil	
Smoked Salmon Pizza	26
Personal size thin crust pizzelette, Mascarpone, capers, cucumber, red onion, dill, smoked salmon	
Add American Caviar	add 30
Truffle Artichoke Pizza	28
Personal size thin crust pizzelette, Truffle infused pureed artichoke, Goat cheese, mascarpone, Arugula, truffle oil, shaved parmesan	
Add Shaved Summer Truffle	add 30
All Day Brunch	
Fruit Cocktail	15
Seasonal fresh cut fruit and berries	
Wild Mushroom Quiche	16
Served with side of Mescalun	
Peanut Butter and Jelly pancakes	18
Steak Frites & Eggs	28
Grilled Hanger Steak topped with two organic farm fresh any style eggs	
Eggs Benedict	22
Local Farm raised eggs, Toasted English Muffin, Canadian Ham, topped with Hollandaise	
RSVP Stuffed French Toast Box	22
Pecan crusted Brioche stuffed with Maple infused mascarpone and Sheep's milk Ricotta	
Truffle Egg Toast	20
Brioche bread served with baked fresh farmed sunny side up egg, Summer white truffle oil,	
Seafood	
Farm raised Atlantic Salmon Wellington	34
Farm raised Salmon wrapped in puff pastry, Meyer lemon caper aioli	
Cedar Roasted Whole Branzino	38
Mediterranean Bass served whole, roasted on cedar plank, Lemon Garlic, olive oil,	
Seared Ahi Tuna	34
Sesame Seared Ahi tuna medallions served with a trio of dipping sauces	
Sweet Soy Ginger - Wasabi aioli - Cilantro Lime	44
Giant Grilled Prawns	44
Simply grilled Jumbo Head on prawns, olive oil, lemon, garlic, thyme, oregano	
Lobster Ravioli in Lobster bisque Sauce	30
Large Maine Lobster stuffed Ravioli topped with chunks of poached Maine Lobster served in creamy Lobster Bisque Sauce	
Poultry	
Organic Farm raised Chicken Bruschetta	28
Founded Chicken breast, grilled and topped with baby arugula Salad, tomato, onion bruschetta, balsamic vinaigrette	
Martini Roasted Chicken	27
Thyme and Rosemary roasted half chicken topped with roasted garlic and Vermouth au Jus	
Farm raised Mignon	38
12oz filet mignon, red wine shallot reduction	
Meat	
RSVP Porterhouse Burger	22
House blend ground aged prime filet mignon, NY Strip, short rib. Served with Truffle Fries	
Additional Add 2.00 each: Bacon, Avocado, blue cheese, cheddar, Swiss, sauteed mushrooms, sauteed onions	
Truffle Honey Rack of Lamb	42
Rack of baby lamb, lightly crusted and topped with black Truffle Honey	

There is a relatively small segment of leaders in the hospitality business world; individuals who seem able to build relationships, trust, and rapport with almost anyone, and then are able to broker the relationships and make connections between people, creating partnerships and alliances, and motivating forward momentum to 'get things done.'

Lukas Schueller is one of those people, and 'getting things done' and driving results—through collaboration, partnerships, and relationships—as hospitality manager in the restaurant, hotel and club industry, is what he is all about. With an enthusiastic and genuinely friendly attitude, Lukas radiates a sincere passion for delivering value and benefits to his customers.

Lukas earned his B.S. in International Business Management at The University of Vienna Austria in 1996 and left Austria to pursue his dream in the hospitality industry. He spent three years as a Tourant Manager at the Marriott Marquis New York and learned all aspects of Hotel and Restaurant management. After accepting the job offer as the Executive Steward at the Pierre Hotel Lukas moved into the five star diamond world. Lukas spearheaded the entire Back of the House department for a \$24 million annual Food & Beverage Operation. Two very successful years later Lukas was called by the VP of Ritz-Carlton whom he worked with at the Marriott Marquis to join the opening team of the Ritz Carlton Central Park South in New York. After a successful opening and two years of operating the Food & Beverage Team Lukas decided to move to San Francisco and open Winterland restaurant as General Manager with Rising Star Chef Vernon Morales. Lukas was in charge of the entire operation from startup to accounting to Human resources.

Faith of life had Lukas and his wife conceive their first of two daughters in San Francisco but always wanted to raise their kids in NYC. Lukas took over the operation at prestigious celebrity hangout KOI Restaurant at the Bryant Park hotel. With his genuinely friendly attitude Lukas hosted many celebrities and VIP's (Jay-Z, President Clinton, Roger Federer, Maria Sharapova, Gisele Bundchen, to name a few).

Although KOI was Lukas' favorite place to work he decided to move to the banquet and catering world to round up his resume. For two years Lukas organized and executed events ranging from celebrity weddings to Black Tie Charity Dinners to Red Carpet Events at the Pierre Hotel, Guastavino and 583 Park Avenue.

To fully complete all aspects on his hospitality resume Lukas decided to join the team at Fig & Olive restaurants as Director of PR, Marketing & Special Events for three venues where he made a lot of connections in the event and PR world. The owner of Fig & Olive (former VP of Le Pain quotidien) thought Lukas all the different aspects of branding and marketing.

Throughout it all, Lukas has repeatedly proved his ability to lead through diverse and challenging situations. He is an excellent agent of change and has a documented track record of accomplishments that include the turnaround of chaotic and struggling operations; start-up and management of hospitality facilities; creation and launch of new operational venues; and growth and expansion of mature, established operations.

Seth Levine, Executive Chef

Seth's cooking career started at a very young age. Astonishing his family by preparing full five course dinners for them by the age of eight. He only started taking this passion seriously at the still young age of sixteen when he landed his first catering job from a family friend. From its overwhelming success and through word of mouth catering turned into a weekend business for the still teen chef in high school. Self taught until 2000, Levine traveled abroad to attend culinary school in Florence Italy.

In 2001 Levine accepted a job at Goldman Sachs where he worked on the floor of the New York Stock Exchange, while still continuing his culinary passion part time. Levine started landing catering events for the rich and famous in NYC and the posh Hampton's. In Early 2007 Levine decided to leave Wall Street and enter into a the culinary world full time. Within a week of departing his successful job on Wall Street Levine was casted on the popular FOX hit reality series, "Hell's Kitchen" starting world renowned chef Gordon Ramsay. The series premiered January 29th 2009. Months after the series ended Levine decided to raise the stakes and venture into the restaurant side of the industry. Levine currently is a partner and Executive Chef in numerous Hot spots in NYC and The Hampton's.

Levine has catered to and personally cooked for multiple celebrities such as: Eric Ripert, David Bouloud, Bon Jovi, Molly Sims, Kelly Bensimon, Sofia Bush Jeremy Piven. He also has been seen on many morning shows including Good Day New York, Good Day Miami, LXTV, as well as hosting events at Miami Food and Wine and being chosen as lead judge for the International Wine Show. Seth's recent clients have included some of the world's highest profile CEO's, Hedge fund Managers and philanthropists.

In Summer of 2009 Levine opened his first restaurant Georgia Restaurant and Lounge located in East Hampton,

In 2009 Levine opened a Frozen Yogurt concept in NYC located in the most popular part of town SOHO. His wildly successful concept has spawned a second location, located in Lower East side of NYC.

In 2010 Levine took the helm of Wine and Roses a small intimate Restaurant / Wine bar on the upper west side if NYC.

In 2011 Levine became the Executive Chef of the Ciroc Cabana Club Estate which featured many private celebrity parties

Recently Levine has added more to his ever growing portfolio of restaurants. Taking on the executive chef role at Day & Night Brunch, as well as NYC hot spot Son's of Essex and The Stand.

Levine just consulted for Kelly Bensimon's new Cookbook "I can make you hot", a supermodel guide to a healthy and nutritious way of living. Levine is also a contributing editor to THE FOOD Magazine.

EXISTING SIDEWALK @ W 21ST STREET

