



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

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)
- Letter of 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/sla/community_groups.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: _____

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.

Type of license: On-Premises Full Liquor License Is location currently licensed? Yes No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Same use, Restaurant. Upgrade application from RW to OP.

Corporation and trade name of current license: Two Guize LLC DBA Feast

APPLICANT:

Premise address: 102 3rd Avenue, New York, NY 10003

Cross streets: E. 12th Street & E. 13th Street

Name of applicant and all principals: Two Guize LLC, George Chiang & Brian Ghaw

Trade name (DBA): Feast

PREMISE:

Type of building and number of floors: 5 story attached brick building, restaurant on the 1st floor, and apartments above.

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: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

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

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

C6-1

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday-Thursday: 6PM-12AM, Friday& Saturday: 6PM-1AM, Sunday: 6PM-11PM

Number of tables? 8 Number of seats at tables? 42

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

(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): Rectangular bar 15'-5 1" x 30"

Any food counters? Yes No If Yes, describe: _____

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

Please see attached menu.

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? George or Brian.

How many employees will there be? 14

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

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: Four bookshelf speakers and i-pod.

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

N/A restaurant.

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

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

Not applicable. Low background music only.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Upgrade application; Same name: Feast.

Address: 102 3rd Avenue, New York, NY 10003 Community Board # 3

Dates of operation: 12/18/2012-Present

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.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Upgrade: same location.

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? 7

How many licensed establishments are within 500 feet? 11

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

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

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

Please 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).

Two guize LLC

Legend

LEGEND

On-Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

Off-Premise Licenses

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

Wholesale Licenses

- Wholesale

Pending Licenses

- Pending

All Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

Churches

- ◆ Churches

Schools

- ◆ Schools

Zones

- Zones

Community_Boards

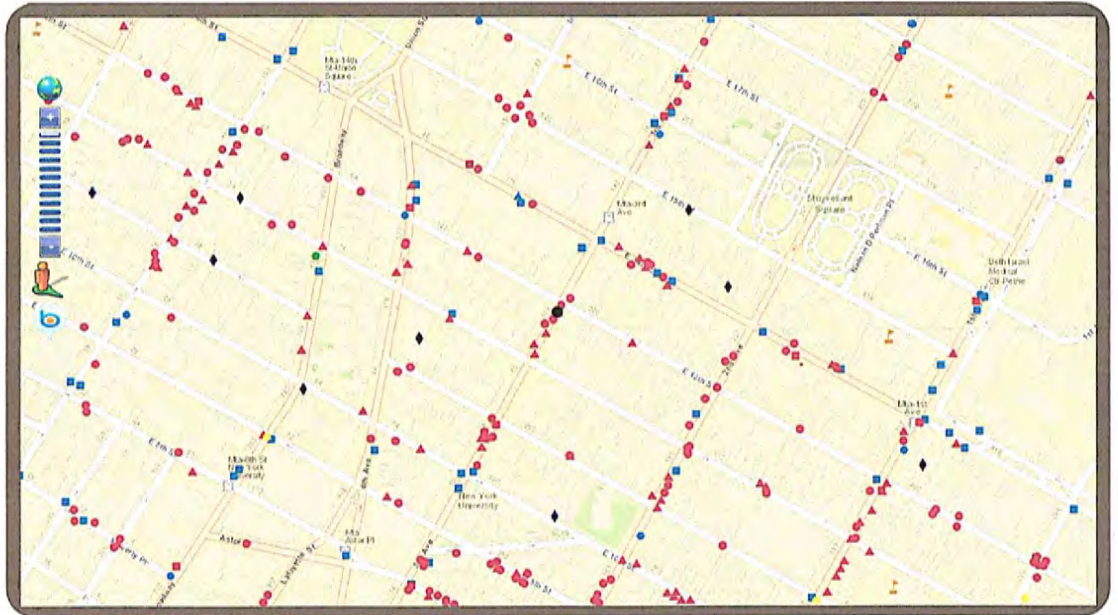
- Community_Boards

Police_Precincts

- Police_Precincts

Courties

- Courties



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

Proximity Report for Location:

December 30, 2013

102 3RD AVE, New York, 10003

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
TRADER JOES EAST INC	138 E 14TH ST	485 ft
33 UNION SQUARE WEST INC	140 4TH AVE	715 ft
M J K LIQUORS INC.	161 3RD AVENUE	815 ft
MIAT LIQUORS INC	166 2ND AVE	950 ft
IWM HOLDINGS LLC	108 E 16TH STREET	1195 ft
ST MARKS LIQUOR LLC	16 ST MARKS PL	1270 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1350 ft

Churches within 500 Feet

Name	Approx. Distance
------	------------------

Schools within 500 Feet

Name	Address	Approx. Distance
------	---------	------------------

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
99 THAI PLAYGROUND LLC	99 3RD AVE	30 ft
92 NUNSWALK INC	100 3RD AVE	30 ft
LONGFORD INC	98 3RD AVE	65 ft
EAST COUNTY LOUTH INC	103 3RD AVENUE	75 ft
K H T ENTERPRISES INC	222 EAST 14TH STREET	350 ft
90 3RD AVE NYC INC	145 E 13TH ST	380 ft
JINX PROOF L L C	231 E 14TH STREET	410 ft
4N CORP	233 E 14TH ST	420 ft
BIZET LLC	150 E 14TH ST	440 ft
243 E 14TH CAFE INC	243 E 14TH ST	445 ft
THIRD AVENUE RESTAURANT CORP	64 3RD AVENUE	495 ft
HONEY JAR INC	60 3RD AVE	555 ft
82ND STREET CAFE INC	1453 57 3RD AVE	560 ft
FT 245 CORP	245 EAST 11TH STREET AKA 175 S	575 ft
3RD AVENUE HOSPITALITY LLC	55 3RD AVE	575 ft
WEBSTER HALL ENTERTAINMENT CORP	119 E 11TH STREET	625 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	117 E 14TH STREET	650 ft
MBDE RESTAURANT GROUP LLC	127 4TH AVE	660 ft

Name	Address	Approx. Distance
132 4TH AVENUE RESTAURANT LLC	132 4TH AVE	665 ft
CORNER BILLIARDS CORP	110 E 11TH ST	680 ft
DAIMYO GROUP LLC	207 2ND AVENUE	685 ft
1337 THIRD AVENUE LLC	1337 39 41 3RD AVENUE	685 ft
211 AVE A RESTAURANT INC	197 2ND AVE	695 ft
PMP VENTURES INC	219 2ND AVE	700 ft
ATLAS HUGGED INCORPORATED	213 2ND AVE	705 ft
HUZZAH LLC	221 2ND AVE	725 ft
MADDSG LLC	301 E 12TH ST	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
------	---------	------------------

Unmapped licenses within zipcode of report location

Name	Address
------	---------

f e a s t

b r u n c h

\$24*

*includes: a mimosa, a bellini, a "beery mary",
a fresh squeezed oj, OR a bottomless cup of joe

s h a r e s

[yeah, you get all these first]

bakery basket
yogurt parfait
soup
tart
oysters [+ \$6]

p l a t e s

[choose one]

croque-madame
prosciutto, pecorino, arugula
wild mushrooms
scrambled ^{eggs} puff pastry, chives
Fonts from **U n l e t t e** .
squash blossom, goat cheese
smoked salmon
red flannel hash, quail eggs
lemon soufflé pancake
mixed berries coulis
merguez stew
egg, tomato, country bread
eggs benedict
pork belly, spinach, spicy hollandaise
blackened sea scallop [+ 6]
heirloom tomato salad
steak n' egg [+ \$8]
petite filet mignon, crispy egg

s i d e s

[go ahead, treat yourself]

potato rosti [+ \$4]
bacon [+ \$4]
spinach [+ \$4]

feast

a l a c a r t e

smoked trout
brioche, orange, horseradish cream
10

farro salad
cucumber, buffalo mozzarella,
balsamic
8

acorn squash
shaved blue cheese,
candied pumpkin seeds
13

sea scallop
homemade linguini, herbs fine,
seafood broth
26

black sea bass
crab ravioli, tomato consommé
32

steak n' egg
petite filet mignon,
crispy béarnaise egg
32

mixed grain farrotto
parmesan chip, butternut squash emulsion
20

apple crumble
poached apple, cinnamon crisp,
vanilla ice cream
9

"make your own" cheesecake
chocolate, brittle, compote
12

sunday gravy*

salad
red onion, watercress, radicchio,
banyuls vinaigrette

fritto misto
market vegetables, salsa verde

pizza
fig, caramelized onion, fontina

ricotta
house made ricotta, rosemary

sunday gravy
pappardelle, beef & pork ragu

eggplant parmigiano
fresh mozzarella, pomodoro

braciolo
braised pig rollatini, hardboiled egg

broccolini
preserved lemon, chili

cannoli
chocolate espresso shell,
tiramisu cream

*43 pp

feast

Menus Reservations Contact About New Year's Eve

a la carte

first
cheese
landaff, house made ricotta,
smokey blue
15

oyster
apple cider ginger aspic
12

market chopped salad
feta, lemon, dill
12

quail salad
frisée, confit, quail egg
16

acorn squash
shaved blue cheese,
candied pumpkin seeds
13

second
mushroom agnolotti
chanterelle, parmesan emulsion
19

blackened sea scallop
grits, spinach
24

striped bass
crab ravioli, tomato
32

steak n' egg
petite filet mignon,
crispy béarnaise egg
32

venison chop
chestnut, brussel sprouts,
apple brown butter
38

farmer's market feast*

soup
artichoke pizza
curly cress, preserved egg yolk

burrata and baby beets
endive, watercress

acorn squash
shaved blue cheese,
candied pumpkin seeds
oo oo oo

kale & mushroom salad
poached pear,
macadamia nut vinaigrette

stuffed eggplant
smoked eggplant caviar


spaghetti squash
garlic, basil, house ricotta

mixed grain farrotto
butternut squash emulsion
oo oo oo

apple crumble
poached apple, cinnamon crisp,
apple chip

47 pp
73 pp w/ wine pairing

feast

Fonts from  third ave.
212.529.8880
www.eatfeastnyc.com

game feast*

smoked trout
brioche, orange, horseradish cream
wild boar baby back ribs
root beer glaze

farro salad
cherry tomato, buffalo mozzarella,
balsamic

quail
frisée, confit, quail egg
oo oo oo

venison chop
chestnut,
apple brown butter

duck rotolo
duck confit, pomegranate,
port reduction

striped bass
black eyed pea vinaigrette

brussel sprouts
charred
oo oo oo

"campfire" s'mores
cayenne chai chocolate ganache,
hickory smoked marshmallow fluff

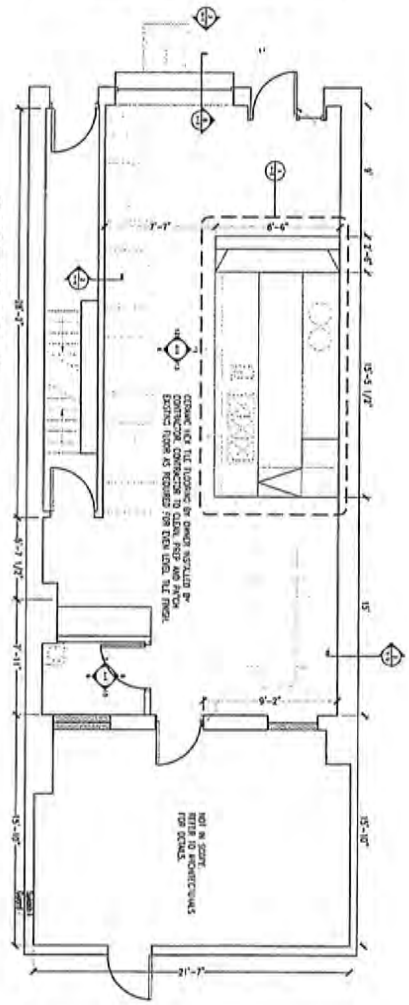
67 pp
94 pp w/ wine pairing

*full table participation
*20% suggested gratuity added
for parties of 6 or more

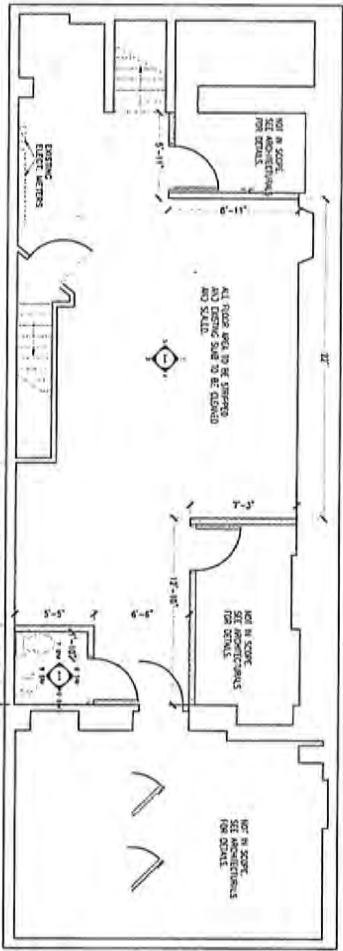
GENERAL NOTES:

1. CONTRACTOR TO VERIFY ALL DIMENSIONS IN FIELD.
2. ALL CONDITIONS RELATING TO THIS DRAWING SHALL BE REFERRED TO THE CONTRACT DOCUMENTS, SPECIFICATIONS AND CONDITIONS. SETTING SHALL BE PROVIDED IF NECESSARY.
3. CONTRACTOR TO VERIFY ALL DIMENSIONS AND CONDITIONS. CONSTRUCTION UTILITY LOCATIONS ARE TO BE VERIFIED AS SHOWN WITHIN 1480 ON FILE BY DESIGNER.
4. CONTRACTOR TO SHOW ANY INTERFERENCES FOR CONDUITS, PIPES AND ETC. ARCHITECT SHALL ADVISE/ELECTRICAL DESIGNER FOR REVIEW AND CONSTRUCTION.

FLOOR FINISH FLOOR PLAN
1ST FLOOR



CELLAR FINISH FLOOR PLAN
CELLAR FLOOR



- LIST OF DRAWINGS:
- AD-1 FLOOR FINISH FLOOR PLAN
 - AD-2 CELLAR FINISH FLOOR PLAN
 - AD-3 ELEVATIONS
 - AD-4 ELEVATIONS
 - AD-5 ELEVATIONS
 - AD-6 ELEVATIONS

DATE: SET DATE: 04/22/12

FINISH PLAN

AD-

BRIAN GHAW
230 E 14th St.
New York, NY 10003
brian.ghaw@gmail.com

Experience

- 2013 - Present **FEAST RESTAURANT** New York, NY
Partner & General Manager
- Consulting with kitchen team for menu planning for seasonal menu changes and offerings
 - Assisting guests with reservations for regular dining as well as private events
 - Liaise between guests and chef for any specific dietary restrictions, allergies, or requests
 - Managing and maintaining standards of service and kitchen teams on a daily basis
 - Structured operation systems and training programs for front-of-house team members
 - Oversaw planning, design, construction and launch of Feast Restaurant in 2013
- 2005 - Present **SAVOY BAKERY, INC.** New York, NY
Owner & General Manager
- Interacting with partnering franchises and potential clients for off-site catering events
 - Soliciting and maintaining wholesale accounts for sale of frozen and prepared food items
 - Researching and developing seasonal offerings for retail and catering business
 - Managing daily operation of sales and kitchen teams including inventory and financial reports
 - Created operation systems and training programs for front-of-house team members
 - Achieved second month profitability, increased second year revenue by 20% and maintained a 10% sales increase per annum
 - Negotiated costs and oversaw construction and legalities of opening Savoy Bakery in 2005
- Jan-Jun 2010 **RECETTE RESTAURANT** New York, NY
Partner & Service Manager
- Expedited kitchen orders and directed kitchen notes to servers and food runners
 - Assisted executive chef with food plating and garnish
 - Parlayed menu options to guests while maintaining service flow between guests and staff
 - Oversaw setup of dining room and ensured all *mise en place* was ready for service
 - Facilitated in the training of front-of-house team members
- 2008 - 2009 **RECETTE PRIVATE DINING, LLC** New York, NY
Partner, Maitre d' & Events Manager
- Managed client relationships and developed new accounts for financial maturity
 - Captained all service staff and areas of hospitality for private dining and off-site catering events including the 2008 VH1 Hip Hop Honors Award
 - Coordinated reservations, equipment, and necessary staffing as per event requirements
 - Crafted proposals that fulfilled specifications on budget, menu, service, and décor for clients such as DKNY and Ralph Lauren
 - Consulted with executive chef on personalized, seasonal tasting menus for prospective clients
 - Developed business partnerships with event planning and production companies, ie Bentley Meeker Productions and CKY Occasions
- 2003 - 2005 **PRESTIGE MANAGEMENT** Paramus, NJ
Executive Trainee, Assistant Manager
- Blueprinted and implemented systematic approach to daily operation of new satellite facility
 - Delegated responsibilities to service staff and technicians for new cars' pre-delivery inspections
 - Supervised logistics of sold automobiles from warehouse to dealerships
 - Reported daily pre-ordered, received, and sold vehicles for individual franchises
 - Liaised with associates in negotiating customer sales transactions
 - Conducted technical consultations with clients and colleagues on new product releases
 - Contributed to operations management as communications mediator

Education

- FRENCH CULINARY INSTITUTE** New York, NY
Restaurant Management, May 2010
- NEW YORK UNIVERSITY – Stern School of Business** New York, NY
Bachelor of Science, Marketing & Business Administration, May 2003 (GPA: 3.5)
NYU Study Abroad (Jan-Jun 2002) London, England
NYU Varsity Golf

July 25, 2013

A Dinner Party at Every Table

By LIGAYA MISHAN

I did not expect the dish described as “bacon and egg” to appear in a tart shell the size of my palm. It was three mouthfuls at most, of pork belly in repose on creamy grits, with a puffy poached quail egg like a stranded cloud on top. Cute, I thought, and then I took a bite. Strike that: it was debauched, a welcome flicker of devilry in an otherwise rather regimented restaurant.

The concept behind *Feast*, which opened in the East Village in March, is to find a midpoint between the ever more esoteric tasting menus that have proliferated around New York and the humble satisfactions of a smorgasbord. Accordingly, there are three “feasts,” each consisting of eight dishes (and dessert) revolving around a particular group of ingredients, “Iron Chef” style. These are delivered not in stately progression but four at once, on plates set at the center of the table like a private buffet.

The prix fixe rates range from \$46 to \$52 a person (with a more elaborate “chef’s feast” improvised nightly for \$69), which can seem generous if you choose a good one and a bit of a grift if not. A few items are available à la carte, and substitutions can be made. But for the most part you must submit to the will of the chef, and trust.

A recent feast with a pork motif yielded the most hits: that sly bacon-and-egg tart; sunny petals of squash blossoms furled around barbecued pulled pork; ruffles of Mangalitsa ham cushioned by potato gnocchi; and pork tenderloin adorned with chunks of apple, their sweetness drawn out by a root-beer glaze. The downer was fried rice with nubs of pork trotter, rendered sopping by a wilted cabbage-leaf wrap, a potentially clever joke (Catskills stuffed cabbage meets Chinatown) that fell flat.

The chef, Chris Meenan, was chef de cuisine at Veritas. His background in haute new American cooking asserts itself in small, elevating details, like preserved lemon and gentle but persistent espelette pepper on a razor clam pizza, and a pistachio crumble over delicate fava bean agnolotti.

One night, a crispy and still wonderfully gelatinous pig’s ear came in triangles and a chiffonade in an arugula salad, the saltiness offset by the tart shock of a blackberry. But note the singular: only two blackberries appeared among the leaves, set studiously apart, one for me and one for

my dining companion (we presumed). Was it greedy to wish for more?

At times it seems that Mr. Meenan can't decide whether dishes should be precisely composed or sprawl. A shellfish-dominated feast included an overgrown canapé of an oyster po' boy, understuffed and too daintily dressed, alongside more free-form plates like salty, gaping cockles over brothy linguine and mussels in an approximation of pozole, earthy with cornmeal-fried hominy and Hatch chile.

In summer, a meal devoted entirely to vegetables should be an easy A. Instead, the one I was served was an exercise in how to deprogram a vegetarian, with gazpacho like a shot of grape juice, a dismayingly sweet tomato tarte Tatin, oniony tabbouleh entombed in an artichoke and a prudish gratin of zucchini, squash and eggplant mired in ragù. There was some relief from burrata, scooped in endive and bracketed by tricolor heaps of beets, and grit cakes buried in corn and chanterelles, but the kitchen can do better.

One dessert is allotted per feast. The pastry chef, Kristina Shum, makes the most of her moment, ladling berries into a gloriously crumbly shortcake slider and torching a citrus sabayon, which hides a lemon poundcake in its voluminous folds. She should be given more airtime.

The space itself is warm and inviting, ideal for the large gatherings the restaurant hopes to entice. Its rustic references (hay pulleys repurposed as light fixtures, tarnished mirrors, dish-towel-like napkins) are appealing, albeit familiar.

But in the back, a stuffed bobcat rears up from a shelf. It startled me, and gave me hope: perhaps there is a bit of wildness lurking here, waiting to be let out.

Feast

102 Third Avenue (East 13th Street); (212) 529-8880; eatfeastnyc.com.

RECOMMENDED Crispy pig's ear salad; bacon and egg; razor clam pizza; seared sea scallop; fava bean agnolotti; citrus sabayon; mixed berry shortcake.

PRICES Tasting menus, \$46 to \$69; share plates, \$12 to \$26.

OPEN Monday to Saturday for dinner; Monday to Friday for daytime coffee, pastries and lunch; Saturday and Sunday for brunch.

RESERVATIONS Accepted for dinner.

WHEELCHAIR ACCESS Ramp leads from sidewalk to dining room, and restroom has a

handrail.

Office Depot® Furniture

www.officedepot.com

Great Deals on Office Furniture. Shop Office Depot Today & Save!

PC RICHARD & SON
 FREE SHIPPING ON ALL
 KEURIG BREWING
 SYSTEMS & KCUPS



Buy Now

Tuesday, January 7, 2014

NYDailyNews.com / Food

Like Follow SIGN IN

Jobs Classifieds Contests Rejoice! Offers Home Delivery Services Apps Newsletters

Search site

news politics sports showbiz opinion living photos video autos

More of Living: EVENTS HEALTH HOMES **FOOD** HOROSCOPES COMICS & GAMES LIVING PICS FASHION PICS BLOGS

FOOD

Feast serves up seasonal tasting menus in the East Village: Restaurant Review

At this East Village spot, chef Christopher Meenan specializes in eight-course tasting menus that do justice to your taste buds and wallet.

BY STAN SAGNER / NEW YORK DAILY NEWS



WEDNESDAY, SEPTEMBER 11, 2013, 2:00 AM

20 0 0



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Chef Christopher Meenan's mushroom agnolotti at Feast

Feast is a restaurant for those who want to indulge in a multicourse tasting menu without forking over the equivalent of a mortgage payment to cover the check. The recent East Village arrival serves up an impressive, albeit unconventional, marriage of refined seasonal cuisine in a decidedly rustic, no tablecloth space. As long as you're not looking for fine-dining frills, getting eight (admittedly mini) courses, plus dessert, for about \$50 is a tough deal to beat.

Despite a very limited a la carte menu, the draw here are the three ambitious "Feasts" — the vegetarian "Farmer's Market"; oceanic "Shellfeast" and the definitively un-kosher "Pork Feast," in which even the dessert includes a healthy dose of swine.

Title: Feast

Location: 102 Third Ave. near 13th St.

Phone: (212) 529-8880

RELATED STORIES

Eats beat: Hip-hop exec's next act is The Park 112 in Harlem

Dine in NYC: A perfect Mother's Day brunch for every occasion

Belgian brews and BBQs: Your summer guide to eating and drinking in New York, Brooklyn, and beyond

MOST POPULAR

MOST READ MOST SHARED

- 1 German brewers push into the craft beer market with new hops
- 2 Seattle woman eats only Starbucks food for a year
- 3 Your favorite alcohol could reveal your political beliefs
- 4 Harlem is home to a restaurant renaissance
- 5 Mmm, let's eat at Dirt Candy!
- 6 Make your own Sriracha hot sauce
- 7 Whole Foods to stop carrying Chobani yogurt
- 8 Eating Along the M Line: Jackson Heights-Roosevelt Ave. stop
- 9 Know your Italian cheeses
- 10 Expect more food mashups in 2014

Best of New York: Wine Bars



powered by **Inform**



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Chef Christopher Meenan at Feast on Third Ave and E. 13th St.

The Market Feast, for example, might begin with jewel-sized spheres of tender melon bobbing in a tureen of creamy, gently spiced, chilled cantaloupe soup. The flavors linger long after the bowl has been whisked away.

A zucchini trio showcases the veggie in three ways: A single fried blossom perches atop tiny columns of grilled zucchini, themselves resting on translucent marinated ribbons of the summer squash. The arrangement is so fastidious that you hate to disturb it with your fork. But duty calls.

RESTAURANT REVIEWS

Ichabod's

In our city teeming with constant stimulation, sometimes a solid, homemade meal — albeit not from your home — is just what the doctor



Cull & Pistol

Chef Dave Seigal doesn't have to fish for compliments — his Chelsea Market oyster bar is a winner.



Greenwich project

Greenwich Project strives to blend a high-concept bar scene with equally ambitious food. So far, the food is winning out.



Prospect

Kyle McClelland, who launched his career as a teenager, conjures eye-popping performances at Prospect from his accessible, topnotch



The General

After winning season three of "Top Chef," baby-faced Hung Huynh made no apologies about loving the limelight.



Pearl and Ash

Dinner at this Nolita newcomer is like a scavenger hunt. There are plenty of dramatic, beautifully crafted little jewels. But they're buried



Porteño

Named for the natives of Argentina's capital, Buenos Aires, this erratic, albeit cozy West Chelsea spot has been seemingly outfitted with two separate



Union Square Cafe

Danny Meyer's flagship spot will soon reach the ripe old age of 30, and is more haggard than happening.



The Beatrice Inn

Long before he ran Vanity Fair, Graydon Carter edited Spy, a spectacularly vicious monthly that mercilessly mocked Manhattan's rich, powerful and obnoxious. With the Beatrice Inn, his four-month-old, celeb-



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Burrata and baby beets at Feast

Less guilt inducing is an earthy plate of toothy agnolotti alongside crisp shards of roasted chanterelle, all served under cloud of an intensely rich Parmesan foam. It borders on sensory overload. Close behind, a bowl of humble, buttery succotash, tasting like a summer garden, was nearly perfect save for some listless silver dollar grit cakes that added nothing to the party.

The wine list includes several thoughtfully matched bottles, including a Brouhaha Pinot Gris, that complement the menu and are a substantially better bet than the rather stingy \$23 twin glass wine pairing, which is poured as if its recipient were the evening's designated driver.



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Chilled cantaloupe soup at Feast on Third Ave.

The kitchen at this newcomer has been humming along since opening in May, but some front-of-house quirks still linger. Ordering here can risk veering a table into a tense round of negotiation since the whole party — even large groups — must agree on one of the three main selections. You might consider a pre-arrival menu huddle to make sure no one is left sulking. Got a vegetarian at your table? Kiss that tasty Berkshire Pork Milanese good-bye.

To boot, once you've decided, the courses arrive clustered in two waves of four plates each. This arrangement, no doubt, makes life easier for the kitchen, but not so much for the diner. Often by the time you've made it to the third or fourth plate, you end wondering what it must have tasted like when it was still hot. Popsicle-cold spears of tempura asparagus are no fun, no matter how much deliciously tart aioli you dunk them in. The arrangement does real disservice to chef Christopher Meenan's impressively executed cooking.

magnet restaurant, I'm starting to wonder if he's

Brad Grey

Andanada 141

In Spanish, the word "Andanada" has multiple meanings. It can mean the "cheap seats" at a bullfight or it can be "bombshell," as in to drop one. Andanada is



FOODVIDEO

UPDATE

EST CITY APP IN THE WORLD!



Now, **SWIPE** between articles!

DOWNLOAD ► DAILY NEWS MOBILE



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Pot of mussels is one of the mini-courses at East Village eatery Feast.

Minor gripes aside, Feast, with its delicious array of small dishes, shows it's always best to leave them wanting more.

Hours: Dinner: Mon.-Wed. 6 p.m.-11 p.m.; Thur.-Sat. 6 p.m.-1 a.m.; closed Sunday.



DAVID HANDSCHUH/NEW YORK DAILY NEWS

Save room for chef Chris Meenan's mixed berry shortcake.

Reservations: Recommended, OpenTable

Summary: Casual tasting menus on a budget

DON'T MISS... Farmer's Market Feast (\$46); Shellfeast (\$49)

PASS ON... Wine Pairing (\$23);

Twitter: ssagner

ssagner@nydailynews.com

[POST A COMMENT »](#)

FROM AROUND THE WEB

ADVERTISEMENT



(New York): This 1 weird "loophole" has become the car insurance companies worst nightmare!



Eat This, Never Diet Again. See Why Millions Are Praising This As the Holy Grail of Weight Loss.



The 15 Most Beautiful Women in Sports



Side Effects: Weight Gain, Rashes, Diarrhea & More...



New York - All New York drivers should not pay their insurance bill, until they read this.



Surprisingly simple solution to help your joints. See why these ingredients are flying off shelves



New York arrest records. Who do you know?



Controversy over new skinny pill - Is it too strong for store shelves?...

DAILY NEWS READERS ALERT

Going forward, the Daily News will require new users to register to the site using full names in order to comment on stories. If you have an existing Daily News account and you registered with only a screen name, that name will still be valid. If you are an existing user and you registered using both a screen name and your full name, your full name will appear on comments posted after October 21, 2013. We are always seeking new ways to improve your experience and we know this change will only make our Daily News community better.

COMMENTS

[See All Comments](#)

[\[Discussion Guidelines\]](#)

ADSBY YAHOO!

[Media Kit](#) [Autos](#) [Home Delivery](#) [Newsletters](#) [Businesses](#) [Place an Ad](#) [About our Ads](#) [Contact Us](#) [Careers](#) [FAQ's](#) [Feeds](#) [Site Map](#)

Use of this website signifies your agreement to the [Terms of Service](#) and [Privacy Policy](#).
© Copyright 2013 NYDailyNews.com. All rights reserved.

Two Guize LLC. 102 3rd Avenue, New York, NY 10003



Two Guize LLC. 102 3rd Avenue, New York, NY 10003



Two Guize LLC. 102 3rd Avenue, New York, NY 10003



Two Guize LLC. 102 3rd Avenue, New York, NY 10003

