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THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

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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

Check if either of these apply:

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

Today's Date: 6/26/2016

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: OP

If alteration, describe nature of alteration: N/A

Previous or current use of the location: RESTAURANT/BAR

Corporation and trade name of current license: NORTHERN SPY FOOD COMPANY LLC (transfer)

APPLICANT:

Premise address: 511 EAST 12TH STREET NEW YORK 10009

Cross streets: AVENUE A, AVENUE B

Name of applicant and all principals: EDGAR VILLONGCO

N/A

Trade name (DBA): N/A

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings

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: N/A

N/A

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? <74

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):

R8B

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: N/A

N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) MON-THURS 10A TO 11P; FRI/SAT 10A TO 12A; SUN 10A TO 10P.

Number of tables? 14 Total number of seats? 28

How many stand-up bars/ bar seats are located on the premise? 8

(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): L-SHAPED BAR, MID-RESTAURANT, 8' X 5'

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

RACLETTE (FRENCH/SWISS FULL SERVICE RESTAURANT) - MENU ATTACHED.

What are the hours kitchen will be open? ALL HOURS

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? N/A

How many employees will there be? 10-20

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

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) N/A

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 N/A

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

Please describe your sound system: SONOS SPEAKERS THROUGHOUT

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

N/A

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) N/A

N/A

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

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: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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 RACLETTE (FRENCH/SWISS FULL SERVICE RESTAURANT)

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? SEE MAP ATTACHED.

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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 N/A DJs/ promoted events per N/A, ☒ more than 5 private parties per YEAR (IE- WEDDINGS).
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 N/A.
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.

Lunch & Dinner Menu

CROQUES

Expertly prepared grill cheese toasties

Monsieur \$11.02

Jambon de paris and gruyere cheese on toasted brioche topped with mornay sauce

Havana \$12.40

Pulled pork, dijon mustard, housemade bread-and-butter pickles, & French raclette cheese on toasted Cuban roll

Americain* \$9.64

Caramelized onions, leek fondue, roasted garlic, & white english cheddar on toasted pain poilane

St. Michel* \$11.03

Strawberry tarragon & black pepper preserves, bittersweet dark chocolate, & fromage blanc on toasted brioche

Lolotte \$9.18

Jambon de paris, gruyere cheese, & dijon mustard on pain poilane

RACLETTES

Rack melted Alpine cheeses over spiced oven roasted potatoes, cornichon pickles, and cured meats

Savoyarde* \$15.00

Raclette cheese, melted and scraped tableside; roasted potatoes; cornichons; pickled white pearl onions; sliced baguette; arugula salad with champagne vinaigrette

Suisse \$18.00

Raclette cheese, melted and scraped tableside; choice of viande séchée, prosciutto di Parma OR jambon de Paris; roasted potatoes; cornichons; pickled white pearl onions; sliced baguette; arugula salad with champagne vinaigrette

Méditerranée* \$14.00

Sheep milk feta cheese, roasted asparagus, roasted garlic, & roasted cherry tomatoes

TARTINES

Delicately layered open-faced sandwiches

Fig **\$12.40**

Brillat savarin, figs, prosciutto, toasted hazelnuts, mache, & balsamic reduction on toasted baguette

Sardine **\$11.03**

Sardines, olive tapenade, fennel, & fine herbs on toasted sourdough

Cauliflower** **\$10.10**

Curry roasted cauliflower, hummus, golden raisins, toasted almonds, & parsley on toasted naan

Tomato* **\$10.10**

Bufala mozzarella cheese, cherry tomatoes, arugula pesto, & basil on toasted focaccia

Beverages

White Wines \$9-14

Sancerre, Pinot Grigio, Sauvignon Blanc, Muscadet, Pinot Blanc, Chablis

Red Wines \$9-14

Bordeaux, Cotes du Rhone, Burgundy, Pinot Noir, Cabernet Sauvignon, Beaujolais

Rose/Sparkling \$9-14

Prosecco, Cava, Cotes de Provence

Dessert Wines \$9-16

Sauternes, Tokaji, Moscato, Porto

Summer Sangria \$9

Sparkling white wine, peach puree, orange liqueur, pear and citrus fruits

Aperol Spritz \$12

Aperol, prosecco, and seltzer with lemon wedge

Village Old Fashioned \$12

Michters Rye over ice with muddled brown sugar, bitters, orange, and cherry

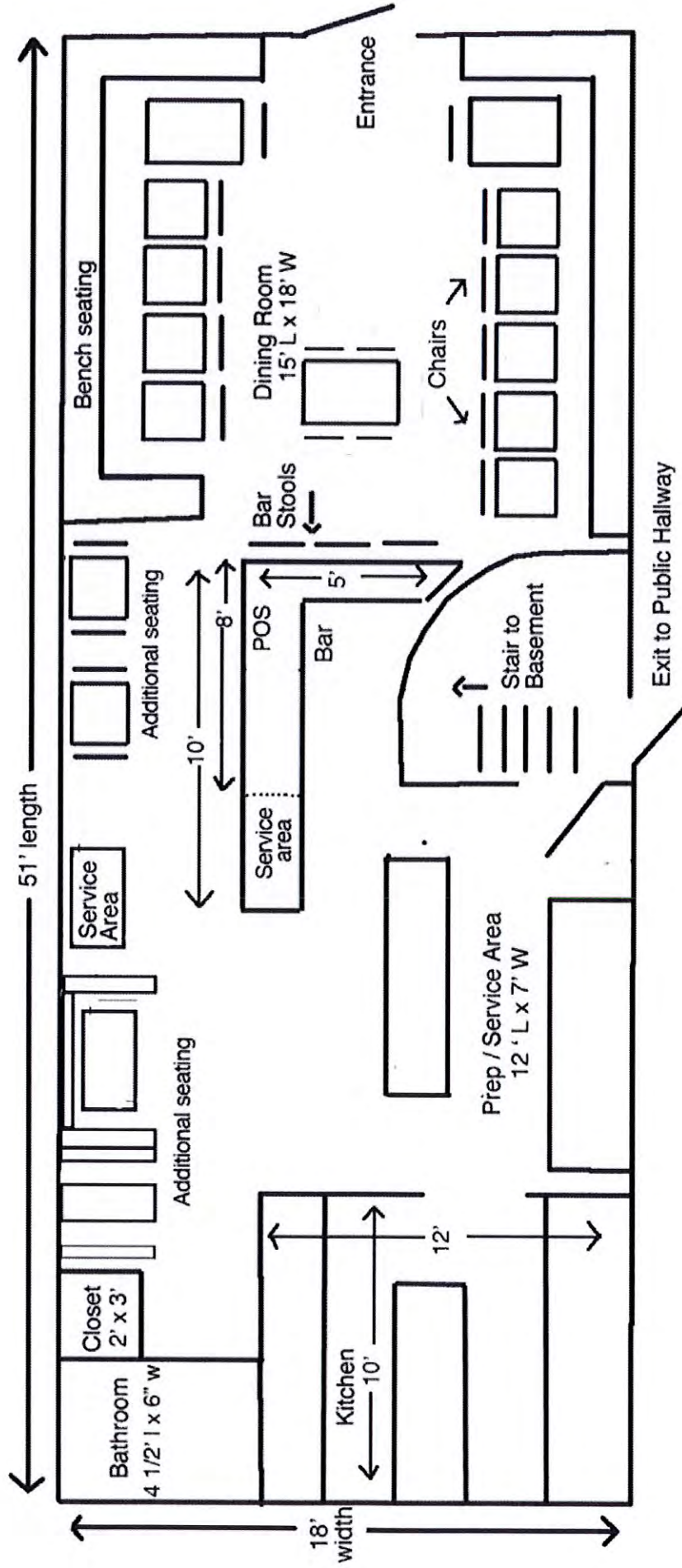
Hemingway Daiquiri \$13

White Rum, Luxardo, & grapefruit shaken and served up with brandied cherry

Interior Diagram

La Vraie Raclette

511 East 12th Street, New York, NY 10009



Basement Diagram

La Vraie Raclette

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