

Entity to be formed by Alain Allegretti

**162 Orchard Street
New York, NY 10002**

**On Premises Liquor License
Transfer Presentation**



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. *Pending*

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: 1/19/2017

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: On-Premises Liquor

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Wassail LLC; On-Premises Liquor

APPLICANT:

Premise address: 162 Orchard Street, New York, NY 10002

Cross streets: Between Rivington & Stanton

Name of applicant and all principals: _____

Alain Allegretti & Christine Faunce

Trade name (DBA): Pending

PREMISE:

Type of building and number of floors: Mixed Use ; 5 floors

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 for any back or side yard use? Yes No What is maximum NUMBER of people permitted? 75

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):

C4 - 4A

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

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday - Friday : 4pm to 2am
Saturday - Sunday : 10:30pm to 2am

Number of tables? 19 tables Total number of seats? 60 seats (tables)
2 counters 5 seats (counter)

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): L-shaped w/ 14 seats, ~17' long

Does premise have a full kitchen Yes No? Located to the right of the restaurant

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

Seafood -- please see attached menu

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

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

How many employees will there be? Approximately 25 employees

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2

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: Built-in Speakers (unchanged from existing 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) _____

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: Please See Attached

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.

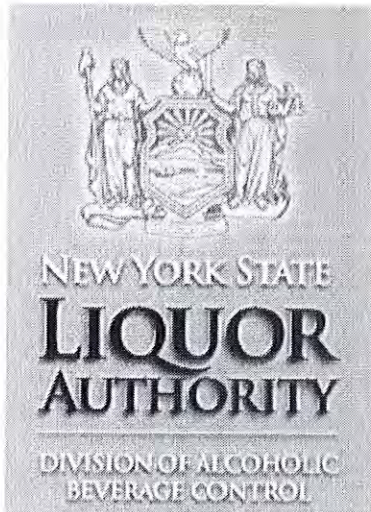
Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Please see attached

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.

Manhattan CB No.5



Andrew M. Cuomo, Governor
 Vincent G. Bradley, Chairman
 Greeley T. Ford, Commissioner

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License Information

Serial Number: 1209277
 License Type: ON-PREMISES LIQUOR
 License Status: License is Inactive
 Credit Group: 4
 Filing Date: 05/20/2008
 Effective Date: 12/08/2010
 Expiration Date: 10/31/2012

Premises Information

Principal's Name: ALLEGRETTI, ALAIN
 BABIEC, GREGORY P
 SWERSKY, DAVID
 Premises Name: LUNGOMARE HOLDING LLC
 Trade Name: ALLEGRETTI
 Zone: 1
 Address: 46 W 22ND STREET
 5TH AVENUE & 6TH AVENUES
 NEW YORK, NY 10010
 County: NEW YORK

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Manhattan Community Board No. 4



Andrew M. Cuomo, Governor
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Public Query - Results

License Information

Serial Number: 1256435
 License Type: ON-PREMISES LIQUOR
 License Status: License is Inactive
 Credit Group: 2
 Filing Date: 08/04/2011
 Effective Date: 09/01/2015
 Expiration Date: 08/31/2017

Premises Information

Principal's Name: NAVARRE RESTAURANT GROUP, LLC
 ALAIN ALLEGRETTI MANAGMENT,LLC
 NAVARRE, CARL
 NAVARRE, WILLIAM
 MEADOW, JOHN C
 HUEGEL, CURT
 ALLEGRETTI, ALAIN

Premises Name: LDV 23 LLC
 Trade Name: BARCHETTA
 Zone: 1
 Address: 461 W 23RD ST

NEW YORK, NY 10011
 County: NEW YORK

You can select one of the following links to perform another search:

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LOCATION:

How many licensed establishments are within 1 block? 5 licenses

How many On-Premise (OP) liquor licenses are within 500 feet? 43 OP licenses

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 N/A 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 7pm.
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.

AREA MAP



**Licenses Within 500'
of
162 Orchard Street**

#	Premises	DBA	Address	License Type
1	Iberia Discover Georgia Inc	Compass	154 Orchard Street	RW
2	812 Broadway Inc	Karaoke Boho	152 Orchard Street	RW
3	Owlings Inc	Cake Shop	152 Ludlow Street	OP
4	Stanton Surf Club LLC	The Stanton Social	99 Stanton Street	OP
5	GHVille Inc	The Slipper Room	167 Orchard Street	OP
6	Jethou LLC	Pizza Beach	167 Orchard Street	OP
7	MR Taka LLC		170 Allen Street	RW
8	Alegre Orchard LLC	Alegre	146 Orchard Street	OP
9	Serafina Ludlow Corp		98 Rivington Street	OP
10	98 Rivington Restaurant LLC	Galli Restaurant	98 Rivington Street	OP
11	Brackluinn Rest Inc		137 Ludlwo Street	OP
12	Soho-Ludlow Inc	Ludlow House	139 Ludlow Street	CL
13	Pub 138 Inc	Local 138	138 Ludlow Street	OP
14	Sakamai LLC	Sakamai	157 Ludlow Street	OP

Licenses Within 500'
of
162 Orchard Street

15	95 Stanton Street Rest Inc	Arlene's Grocery	95 Stanton Street	OP
16	168 Orchard St Partners	Hair of the Dog	168 170 Orchard Street	OP
17	100 Stanton Street		100 Stanton Street	TW
18	A Casa Foods LLC	A Casa Fox	173 Orchard Street	OP
19	The Meatball Shop		84 Stanton Street	OP
20	Stanton Restaurant Corp	Epsteins	82 Stanton Street	OP
21	Orchid Street Enterprises LLC	The Skinny Bar Lounge	174 Orchard Street	OP
22	Hachi Enterprises Inc		185 Orchard Street	RW
23	Orchard Street Restaurant LLC	Shang	187 Orchard Street	OP
24	French Dinner LLC	French Dinner	188 Orchard Street	RW
25	Mission Cantina LLC		172 Orchard Street	OP
26	161 Ludlow Food LLC	No Fun	161 Ludlow Street	OP
27	Loco 111 Inc	San Loco	105 Stanton Street	OP
28	158 Ludlow Rest LLC	Pianos	158 Ludlow Street	OP
29	Two Almontes Corp	Sombrero	108 Stanton Street	OP
30	812 Broadway Inc	Karaoke Boho	196 Orchard Street	RW
31	Barraza Foods Inc	Taqueria Lower East Side	198B Orchard Street	OP
32	AAA Ichiban Inc		198A Orchard	
33	Dish 165 Inc	Rayuela	165 Allen Street	OP
34	Steps LLC	People	163 Allen Street	OP
35	MFM Brandy LLC	Copper and Oak; Copper & Oak	157 Allen Street	OP
36	Sauce Management LLC	Sauce	78 84 Rvington Street	OP
37	A Halibut Inc	Contra	138 Orchard Street	OP
38	JMDR 127 Ludlow LLC	Set BBQ Bistro LLC	127 Ludlow Street	OP
39	Keltic Lounge Inc		132 Ludlow Street	OP
40	Downtown LLC	Hotel on Rivington	107 Rivington Street	HL
41	Foundation Lounge Corp	Mazaar Bar and Lounge	137 Essex Street	OP
42	AAJ Hospitality Inc	Standton Square	112 Stanton Street	RW
43	Rolled Taco LLC	Taquitoria	168 Ludlow Street	TW
44	Jersey Boys LLC	Tre	173 Ludlow Street	OP
45	180 Orchard Owner LLC, IHG Mgmt Maryland LLC & GG LES LLC		171 Ludlow Street	HL

Licenses Within 500'
of
162 Orchard Street

46	Osteria Grano LLC	Taverna Di Bacco	175 Ludlow Street	OP
47	Georgias Eastside BBQ Inc	Georgia's Eastside BBQ	192 Orchard Street	OP
48	Mardona Inc	Mardona	188 Allen Street	RW
49	Allen Operating Company LLC & Orchard Rest LLC	Thompson Lower East Side	190 Allen Street	HL
50	Miller's Near & Far LLC	Near & Far	65 Rivington Street	OP
51	Eat Pisode Inc	Eat Pisode	123 Ludlow Street	RW
52	NYLA Café LLC	Spitzer's Corner	126 Ludlow Street	OP
53	Sushi Hana NY Inc		111 Rivington Street	RW
54	El Castillo De Jagua Rest Corp		113 Rivington Street	RW
55	Camille Productions LLC		110 Rivington Street	OP
56	NYCJB S LLC	Fat Baby	112 Rvington Street	OP
57	Bistro Uruguay Inc		131 Essex Street	RW
58	133 Essex Restaurant LLC		133 Essex Street	OP
59	Guapo Bodega LLC	Beauty & Essex	146 Essex Street	OP
60	South Central Restaurant LLC		151 Essex Street	OP
61	Doustan Development Corp	Two Bits Retro Arcade	153 Essex Street	TW
62	Daniel Caba	El Nuevo Amanecer Rest	117 Stanton Street	RW
63	177 Ludlow Franchise LLC	100 Montaditos	177 Ludlow Street	RW
64	Sweet Chick LES LLC		178 Ludlow Street	OP
65	Ludlow Hotel Operating LLC & Ludlow Hotel Food	The Ludlow Hotel	180 184 Ludlow Street	HL
66	Pennsylvania Jacox Inc		118 Rvington Street	OP

RE: Management of vehicular traffic and crowds on the sidewalk

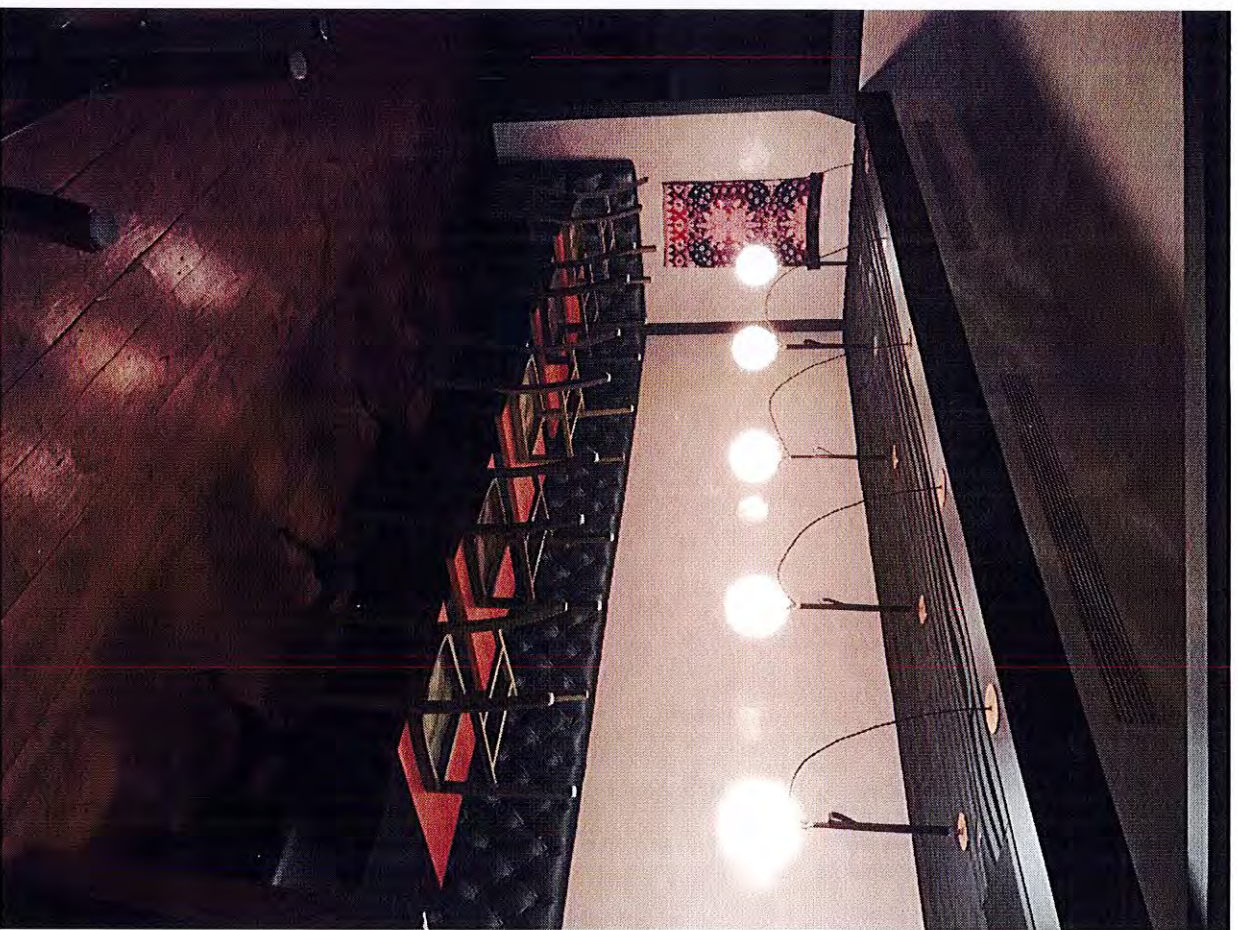
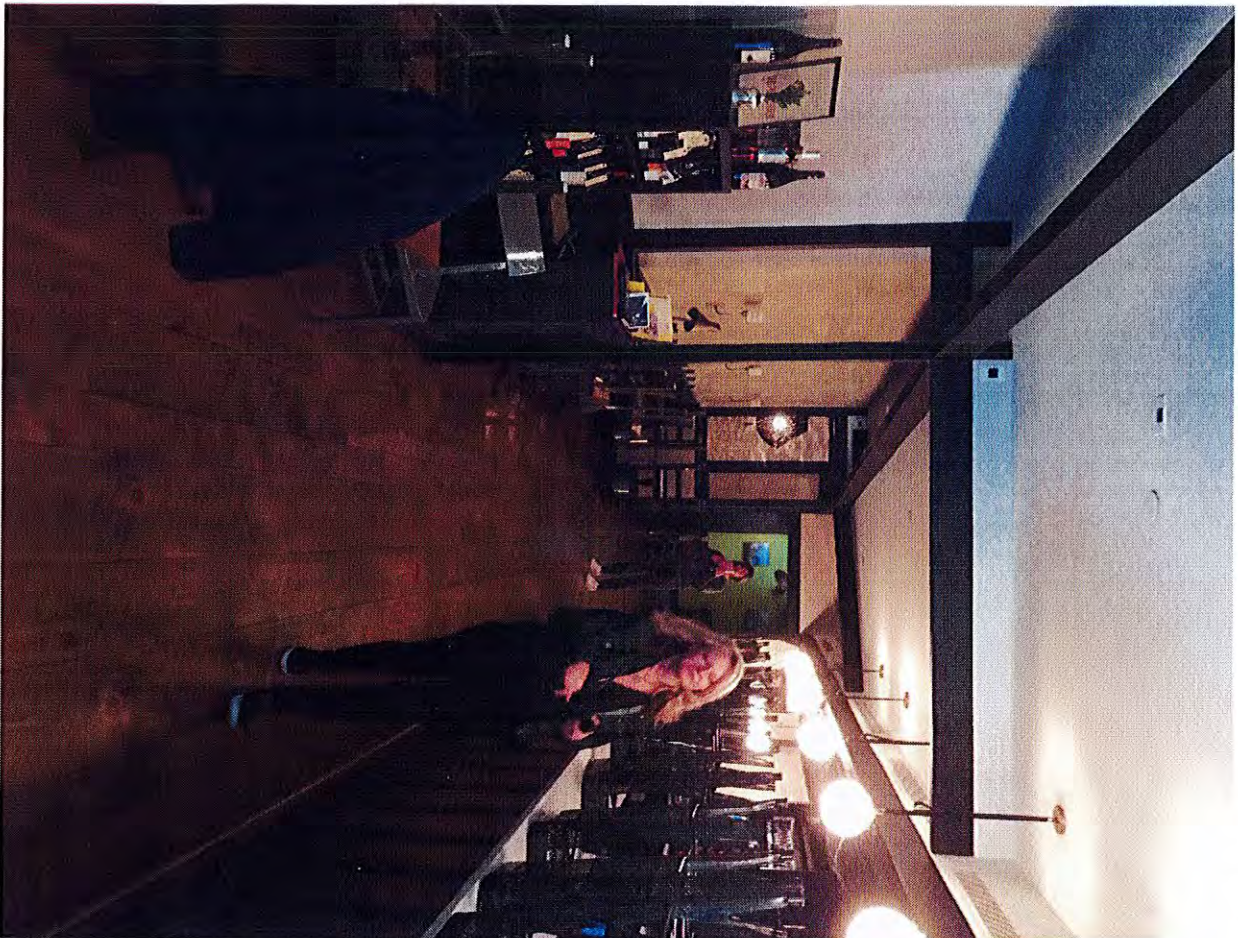
This establishment is within close proximity to public transportation options, such as subways and buses, so the applicant does not expect many people to travel to the restaurant in a car. Therefore, there will be no excess of vehicular traffic due to the operation of this establishment. Additionally, they will have a manager/employee ensure there is no loitering/crowding on the sidewalk if this becomes a problem.

RE: Plan to manage Noise Inside and Outside the Business

There is existing soundproofing in place. Additionally, there are no plans to serve food or drinks anywhere outside of the premises, which would create noise for neighbors. There will be a manager and/or owner on the premises at all times, who will be able to make sure that there is no excessive noise coming from the premises.

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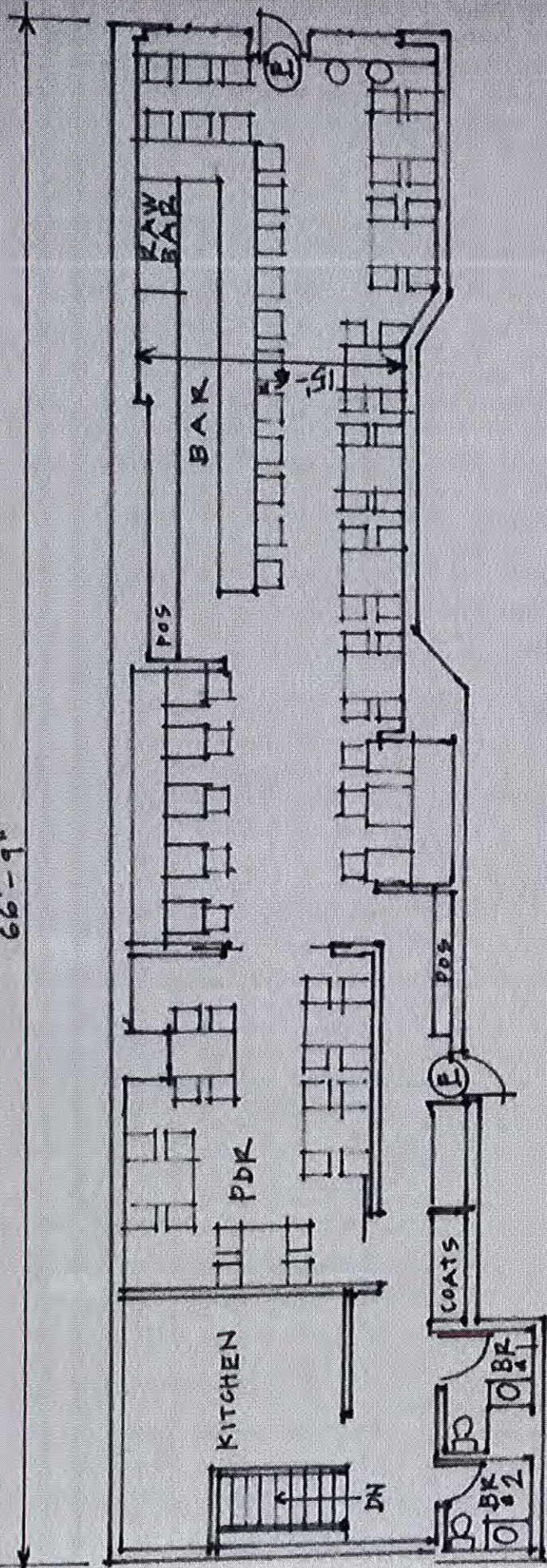


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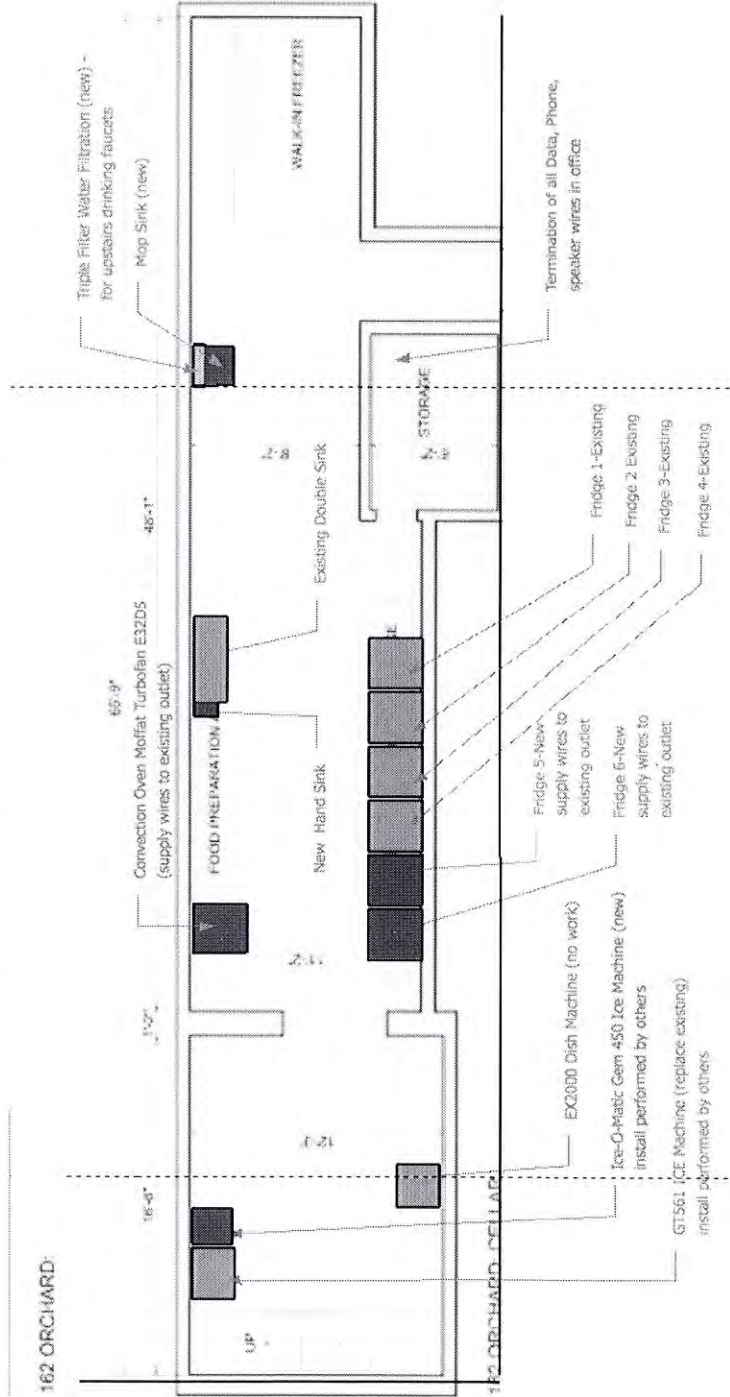


66'-9"



162 ORCHARD: 1ST FLOOR

Basement Diagram



Frenchie's fish bar

Dinner Menu

To Share

Tuna Tartar Crispy rice, jalapeño, pickled fennel, cucumber

Deviled Eggs american caviar

Octopus Smoked mayo, potato & kale, chili oil

Shrimp Caesar Salad parmesan crisp, golden croutons

Fish Shack Classics

Crab Cake fennel salad, romesco sauce

Fried Calamari & Shrimp zucchini, spicy tomato sauce

Lobster Bisque crème fraîche, tarragon

Fried Oysters leek fondue, sour cream

Lobster Or Shrimp Mac & Cheese mustard bread crumbs

Lobster Roll coleslaw, rosemary french fries

Fish & Chips lightly battered skate, sweet potato fries, corn sauce

Moules & Clams Marinere white wine garlic sauce, peppercorn

Large Plates

Whole Fish of the Day garlic spinach, palermo sauce

Lemon Crusted Salmon, White beans, fennel saffron sauce

Seafood Risotto shrimp, scallops & calamari

Hanger Steak salsa verde, rosemary french fries

Chicken Breast mushrooms, pearl onions & applewood bacon

Brisket Burger applewood bacon, branded onions

Seared Tuna Sandwich prosciutto & basil pesto

Chalkboard Specials

Fish Tacos pickled red cabbage, avocado

Riviera Flatbread topped with fried calamari & arugula

Boston Lettuce seasonal herbs, crispy shallots, mustard shallots vinaigrette

Shrimp Summer Roll rice noodle, mango & cucumber

Mediterranean Bouillabaisse classic rouille, croutons

Shrimp Popcorn spicy mayo

Crab Stir-Fried rice & seasonal vegetables

Mussel Crostini fennel & almonds

Linguini & Clams white wine garlic sauce, pepper corn

Frenchie's fish bar

Oyster & Raw Bar Menu

Oyster Selection	
East Coast:	West Coast:
Hummock Island	Kumamoto
Wellfleet	Malpeque
Fanny Bay	Grassy Bar
Beausoleil	Stellar Bay
Island Creek	

Raw Bar
Jumbo Lump Crab Meat
Tuna Crudo
Little Neck Clams
Paradise Shrimp Cocktail
Shrimp & Scallops Ceviche

Specialty Sauces & Toppings	
Gazpacho	Lime Juice & Green Tabasco
Tomato Granite	Asian
Bloody Mary	Cocktail Sauce
Fried Shallots	White Balsamic, Evoo, Pepper
Horseradish & Lemon Zest	BBQ
Jalapeno, Ponzu & Caviar	Classic Mignonette Sauce

Frenchie's fish bar

Brunch Menu

To Share

Tuna Tartar Crispy rice, jalapeño, pickled fennel, cucumber

Deviled Eggs american caviar

Shrimp Caesar Salad parmesan crisp, golden croutons

Sandwiches

Brisket Burger applewood bacon, branded onions

Seared Tuna Sandwich prosciutto & basil pesto

Lobster Roll coleslaw, rosemary french fries

Riviera Flatbread topped with fried calamari & arugula

Fish Tacos pickled red cabbage, avocado

Mussel Crostini fennel & almonds

Fish Shack Classics

Crab Cake fennel salad, romesco sauce

Fried Calamari & Shrimp zucchini, spicy tomato sauce

Lobster Or Shrimp Mac & Cheese mustard bread crumbs

Fish & Chips lightly battered skate, sweet potato fries, corn sauce

Moules & Clams Marinere white wine garlic sauce, peppercorn

Eggs

Potato & Onions Tortilla

Shrimp & Zucchini Frittata

Crab & Jalapeno Scrambled Eggs

Lobster Poached Eggs Benedict

Cocktail List

Cruel Summer

Habañero Infused Silver Tequila, Crushed Watermelon, Agave Nectar, Fresh Lime

Shaken and served on the rocks with a spiced salt rim. Garnish with sweet pickled habañero pepper and watermelon rind.

Lady Lavender

Gin, St. Germain Elderflower Liqueur, Fresh Lemon, Simple Syrup

Shaken and served up in a lavender-sugar rimmed champagne coupe.

Smokey the Pear

Mezcal, Pear Nectar, Fresh Lime, Agave Nectar

Shaken and served on the rocks. Garnish with an Angostura Bitters soaked pear slice.

Marie de la Mer

Old Bay Seasoned Vodka, Housemade Bloody Mary Mix

Served in a pint with Blue Point Oyster on the bottom, garnished with a grilled shrimp, pickled okra skewer.

The Parisian Swizzle

Black Rum, Crushed Grilled Pineapple Chunks, Muddled Mint Leaves, Whiskey Barreled Bitters

Shaken and served in a high ball over crushed ice and a mint floret.

Gentleman's Road

Canadian Rye, Antica Formula Sweet Vermouth, Campari Rinse,
Splash Molasses Bitters

Stirred and strained neat in a rocks glass. Garnish with burnt orange rind.

Bubbly Petals

Rosé Lillet, Prosecco, Sparkling Water

Served on the rock with a splash of grapefruit bitters. Serve with grapefruit twist.

Blood and Sand

Blended Scotch, Cherry Heering Liqueur, Blood Orange Juice,
Montenegro Amaro

Shaken and served up in a champagne coupe with a roasted blood orange wheel.

Frenchie's Mule

Vodka , Ginger Beer, with Housemade Pomegranate Syrup

Served over crushed ice in a high ball. Garnish with candied ginger.

The Vesper

Vodka, Gin, Blonde Lillet

Shaken and strained into a martini glass. Serve with a lemon twist.

WINES BY THE GLASS

SPARKLING

Prosecco or cava TBD approx \$10-15/glass

WHITE

Riesling, Standing Stone Vineyards, Finger Lakes, New York, 2015	\$9/glass
Grenache Blanc, Château Beauchêne, Côtes du Rhône Blanc, 2015	\$10/glass
Chardonnay, Domaine Faiveley, Burgundy, 2014	\$11/glass
Sauvignon Blanc, Château d'Archambeau, Bordeaux, 2015	\$12/glass
Oino Grigio, Velio, Friuli, 2015	\$11/glass
Sancerre, Domaine Pascal Balland, Loire valley, 2014	\$13/glass
Chablis, N&G, Fevre, Burgundy, 2015	\$16/glass

ROSE

Provence, Whispering Angel \$14/glass

RED

Pinot Noir, Le Charmel, Languedoc, 2015	\$9/glass
Tempranillo, Arzuaga, Ribera del Duero, 2015	\$12/glass
Carignan, Odfjell, Chile, 2013	\$13/glass
Grenache, Boulevard Napoleon, Languedoc, 2012	\$14/glass
Barbera D'Alba, Ornati, Marco Parusso, 2014	\$9/glass
Domaine Castagnier, Burgundy, 2012	\$15/glass

Alain Allegretti, Chef / Partner

Alain Allegretti hails from a prominent culinary background developed in kitchens across France and the United States, beginning on his family's farm in the South of France under his Italian grandmother's guidance. He has garnered much critical praise, but "nothing brings me as joy as cooking for my family," says Allegretti.

Allegretti's career, in both France and New York City, stretches from helming the kitchens at legendary restaurants to launching three of his own. Allegretti honed his culinary skills at several Michelin star rated restaurants including the two-star Restaurant Le Chantecler at Hotel Negresco in Nice, where Jacques Maximin served as his mentor, three-star rated Chez Chapel in Mionnay, and three-star rated Restaurant Le Louis XV in Monte Carlo, under Alain Ducasse. Allegretti arrived on the New York restaurant scene in 2001 as Co-Executive Chef at Sirio Maccioni's Le Cirque 2000. In 2005, Allegretti moved on to become the executive chef at the New York City Ritz-Carlton's highly acclaimed restaurant, Atelier, where he solidified its place among the top restaurants in the City, earning 3 stars from the *New York Times*, one Michelin star, and a 27 food rating in Zagats. In 2008, Allegretti launched his eponymous restaurant Allegretti in the Flatiron Iron District, earning a rave 2 star review by the *New York Times*. In 2011, he opened La Promenade des Anglais in Chelsea to a slew of critical acclaim including a 2 star review from the *New York Times*, in which Pete Wells called Allegretti "the king of modern French cuisine." In 2012, Allegretti opened Azure by Allegretti in Atlantic City, where he has consistently been featured among the city's best chefs, and Azure has been praised as one of the hottest restaurants on the Jersey Shore by Zagats.

Allegretti has been featured in a number of top publications and national and local television shows including *New York Times*, *New York Magazine*, *WWD*, *Vogue Online*, *Wine Enthusiast*, *Gotham Magazine*, *Iron Chef America*, *Beat Bobby Flay*, *The Martha Stewart Show*, *WABC Eyewitness News*, *FOX 5 Good Day New York*, and *NY1*.

