



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, 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
- ☒ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: October 26, 2021

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 125-127 1st Avenue, New York, NY 10003

Cross streets: 1st Avenue/ between St Marks Pl and E 7th St

Name of applicant and all principals: Applicant: Nudibranquio LLC

Principals: Jeffrey Kim, Matthew Lee, Victor Xia

Trade name (DBA): Nudibranch

PREMISE:

Type of building and number of floors: Mixed

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? 72

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): R7A and C1-5 (commercial overlay)

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday- Sunday 11am- 1am

Number of tables? 13 Total number of seats? 36

How many stand-up bars/ bar seats are located on the premise? 1 stand-up bar with 6 bar seats
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 15 ft L Shape, Back of Restaurant (ground floor)

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

New American/ Asian Tapas

What are the hours kitchen will be open? 11am-1am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Jeffrey Kim, Victor Xia, Matthew Lee

How many employees will there be? 11

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

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: Speakers built into ceiling; using a music receiver with an aux cord/bluetooth

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.
However, may possibly close to host private dinner events a few times per year.

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.")

Please see explanation attached.

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.

Please see explanation attached.

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: _____

Address: _____ Community Board # _____

Dates of operation: _____

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 _____

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.

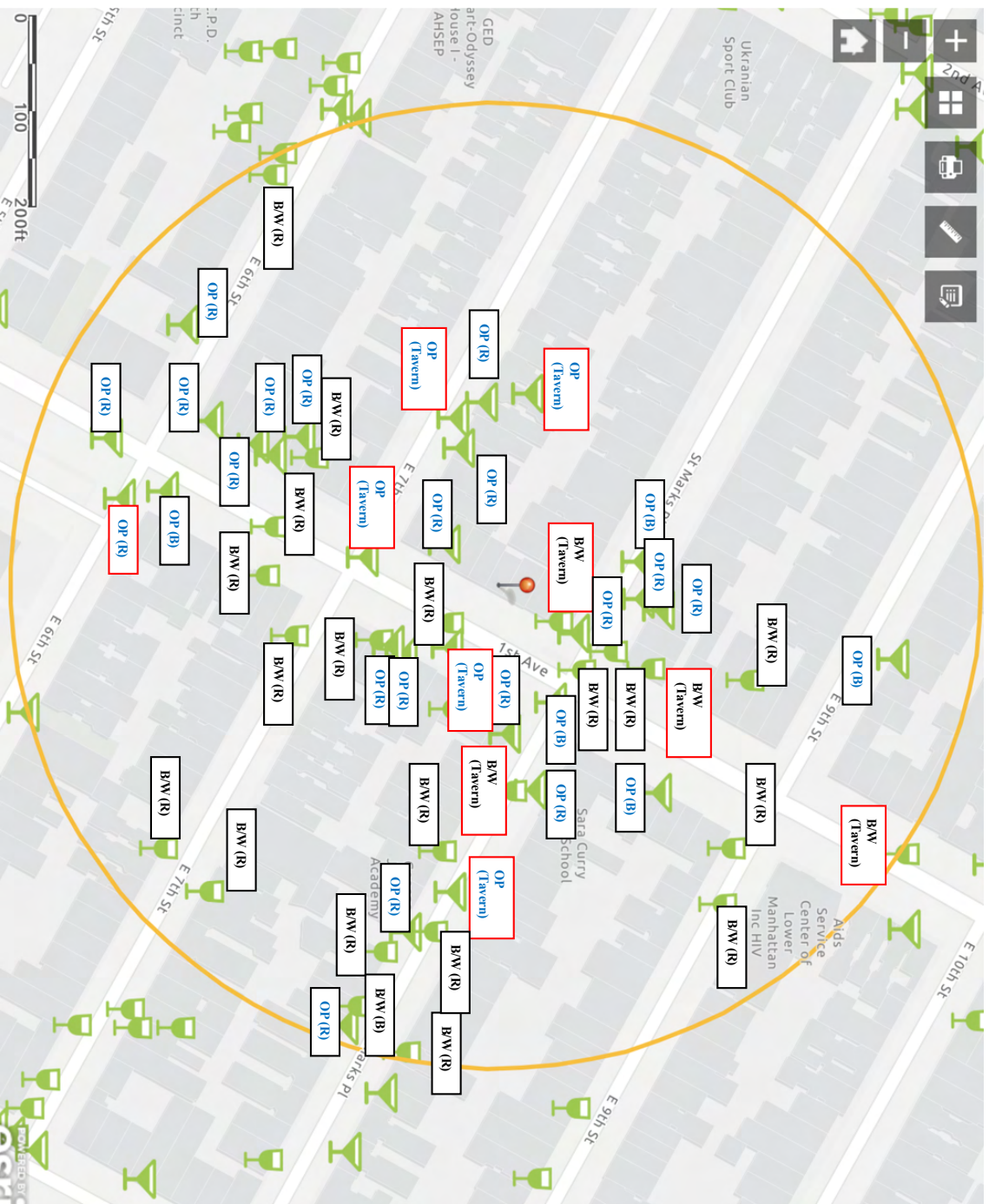
Please see diagram attached.

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.")

All principals and staff will periodically manage any vehicular traffic/crowds on the sidewalk/loitering caused by our establishment by physically monitoring the outside space. Will be using Resy app to notify customers via text when their table is ready to prevent any crowding on the sidewalk and streets. Customers are also welcome to grab a drink at the bar while they wait.

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

We are in the process of shopping for soundproofing panels in the ceiling. Our general contractor is conducting sound tests to figure out the most efficient soundproofing panels to use. Regardless, low ambient music will be playing in the background only with volume access strictly for employees.



Nudibranguio LLC
dba Nudibranch
125-127 1st Avenue
New York, NY 10003

Total Beer Establishments = 1
Total Wine Establishments = 23
Total Liquor Establishments = 29

LOCATION:

How many licensed establishments are within 1 block? 28 total (within 250 feet of establishment)

How many On-Premise (OP) liquor licenses are within 500 feet? 16 (within 250 feet of establishment)

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. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
New American restaurant, or
☐ I will operate a _____,
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 11:00am- 1:00am ; Tue 11:00am- 1:00am ; Wed 11:00am- 1:00am ;
Thu 11:00am- 1:00am ; Fri 11:00am- 1:00am ; Sat 11:00am- 1:00am ;
Sun 11:00am- 1:00am . (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☒ I will not use outdoor space for commercial use OR
☐ My sidewalk café hours will be _____
5. ☐ I will employ a doorman/security personnel: _____
6. ☒ I will install soundproofing, _____
7. ☐ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.
☐ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

8. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____, _____ number of TVs.
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 7:30.
15. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Jeffrey Kim

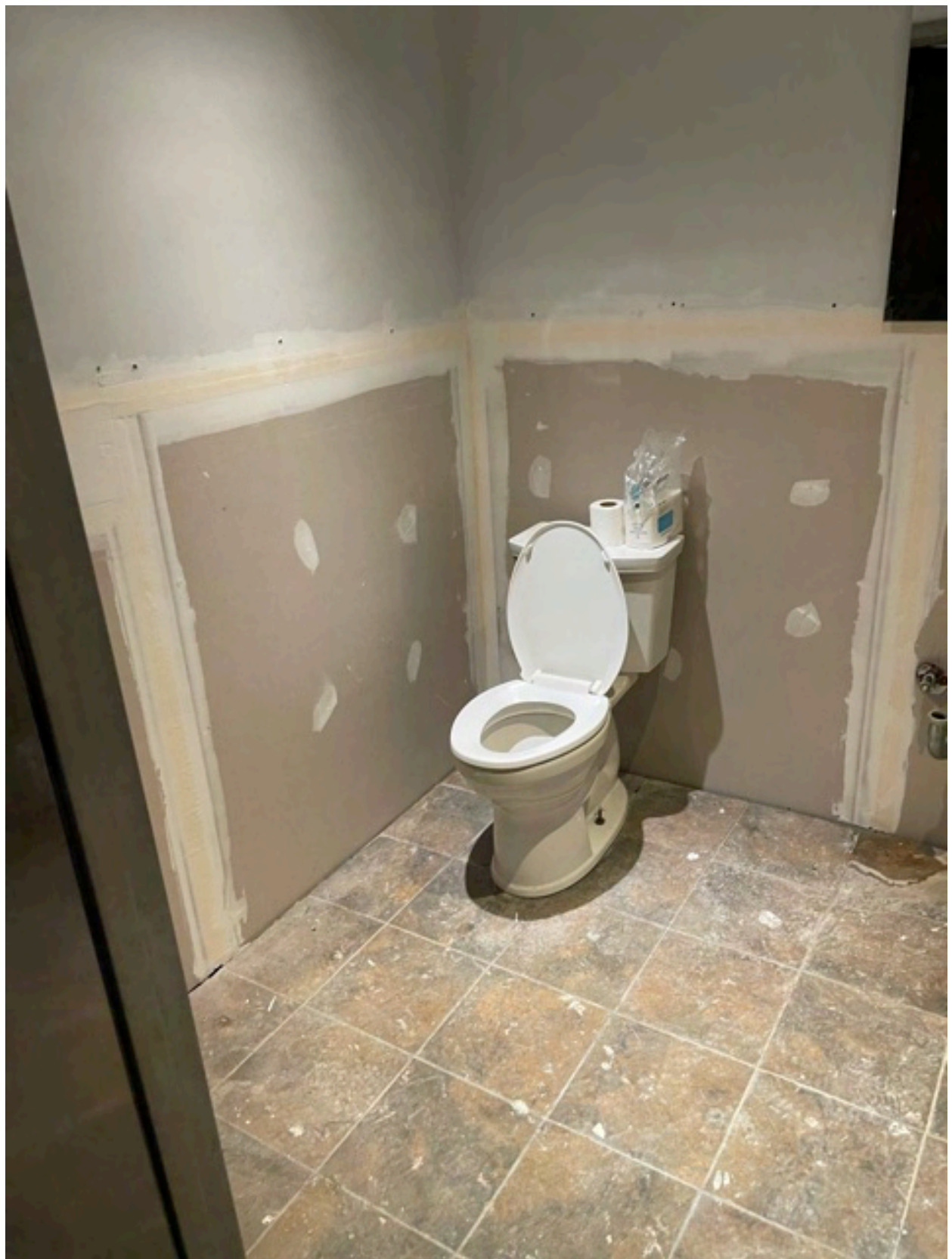
Phone Number: 516 521 2887

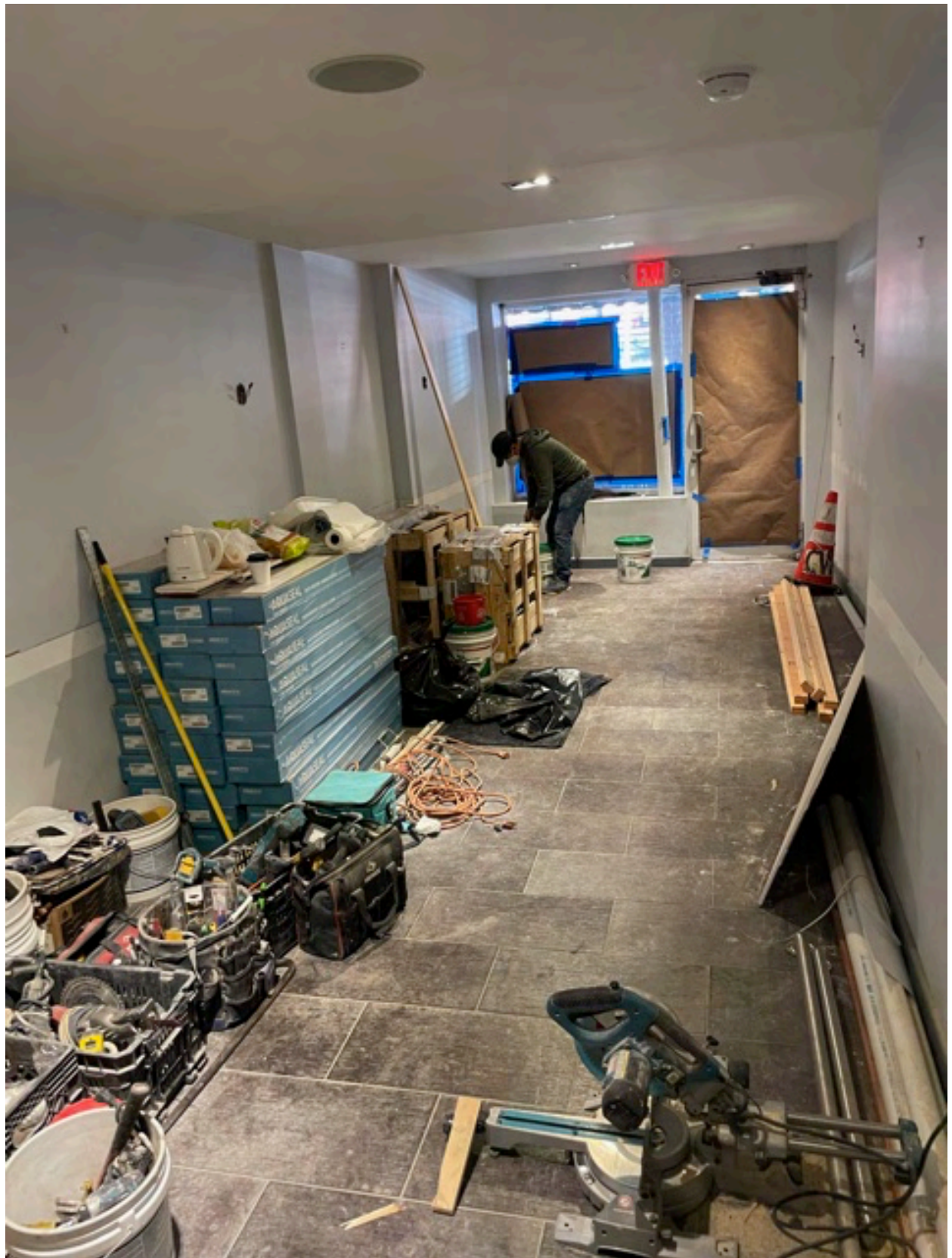
Photos of Proposed Premises

Ground Floor

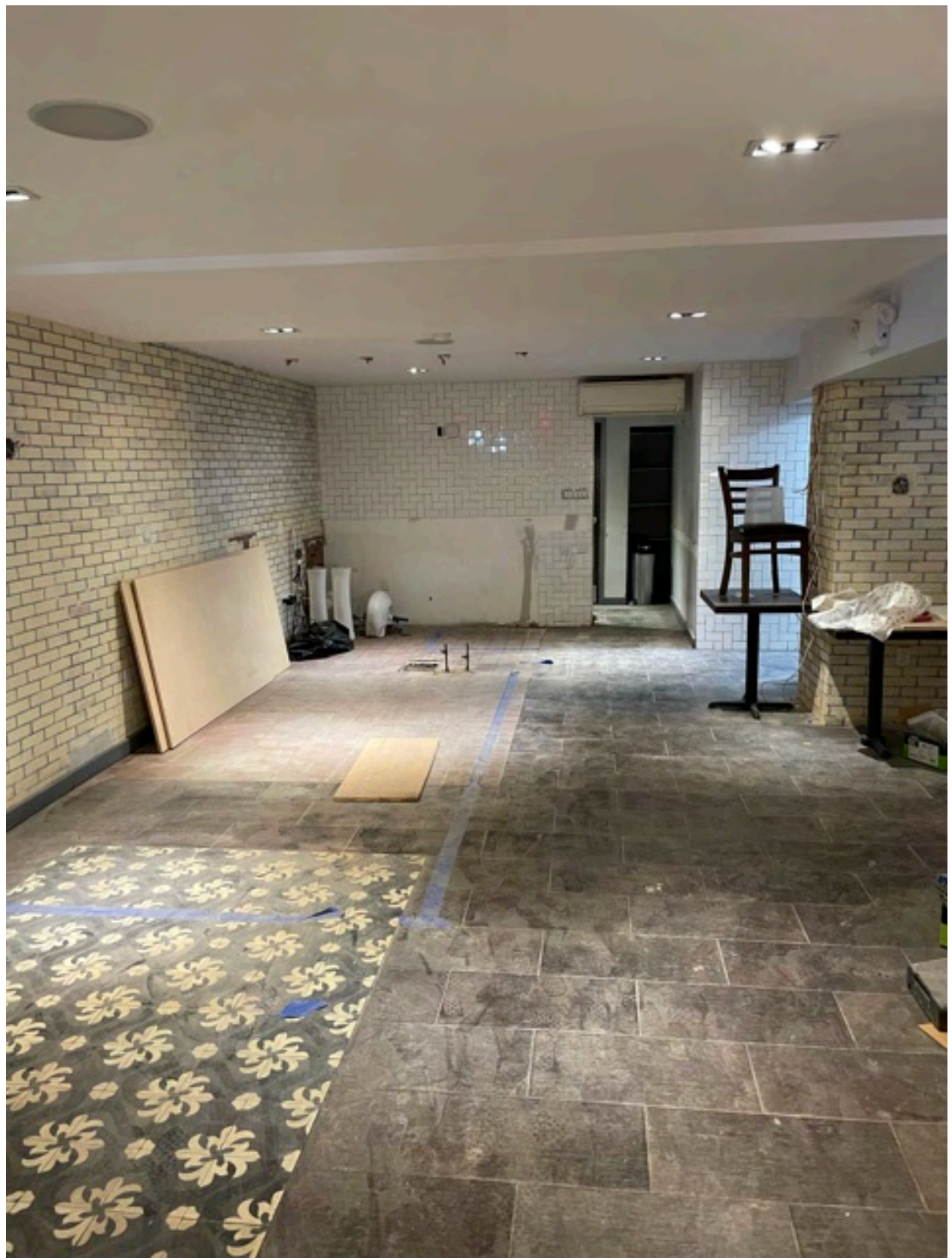


















Photos of Proposed Premises

Basement

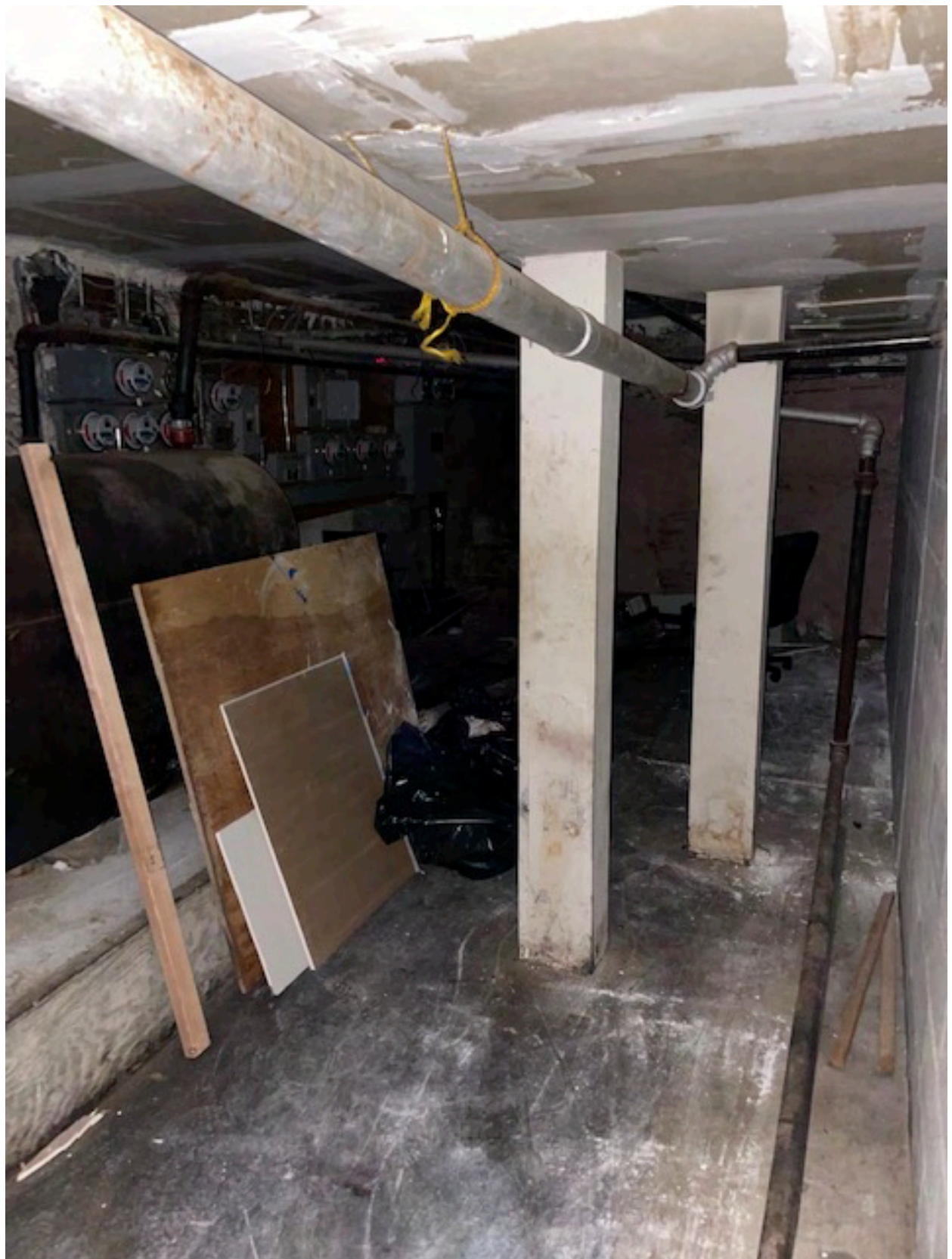














Detailed Diagrams of the Interior of Premises

Nudibranguio LLC dba Nudibranch

125-127 1st Avenue
New York, NY 10003

Total Table and Seat Count

Number of Tables: 13

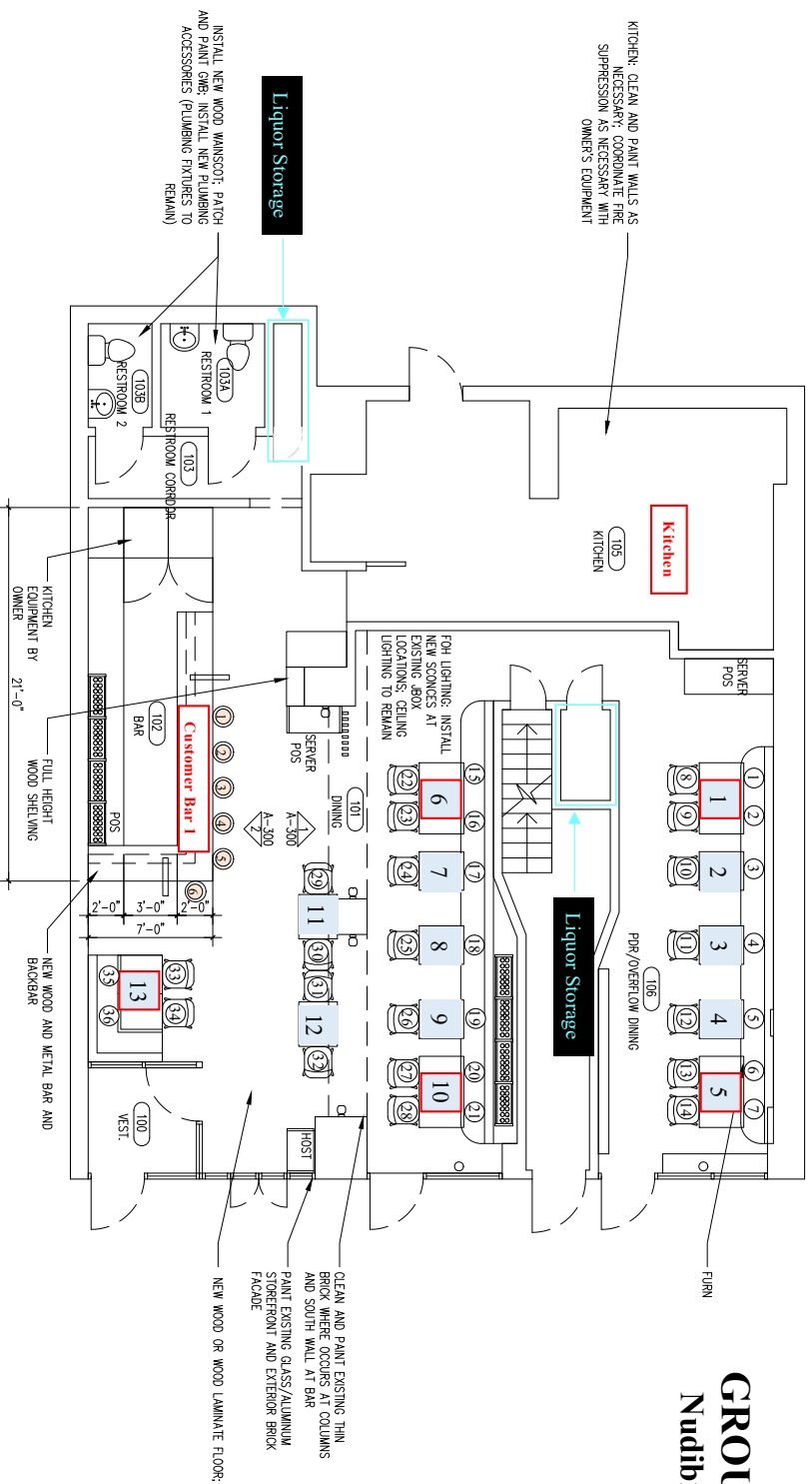
Number of Seats: 36

Service Bar: 0

Number of Seats at Service Bar: N/A

Customer Bar: 1

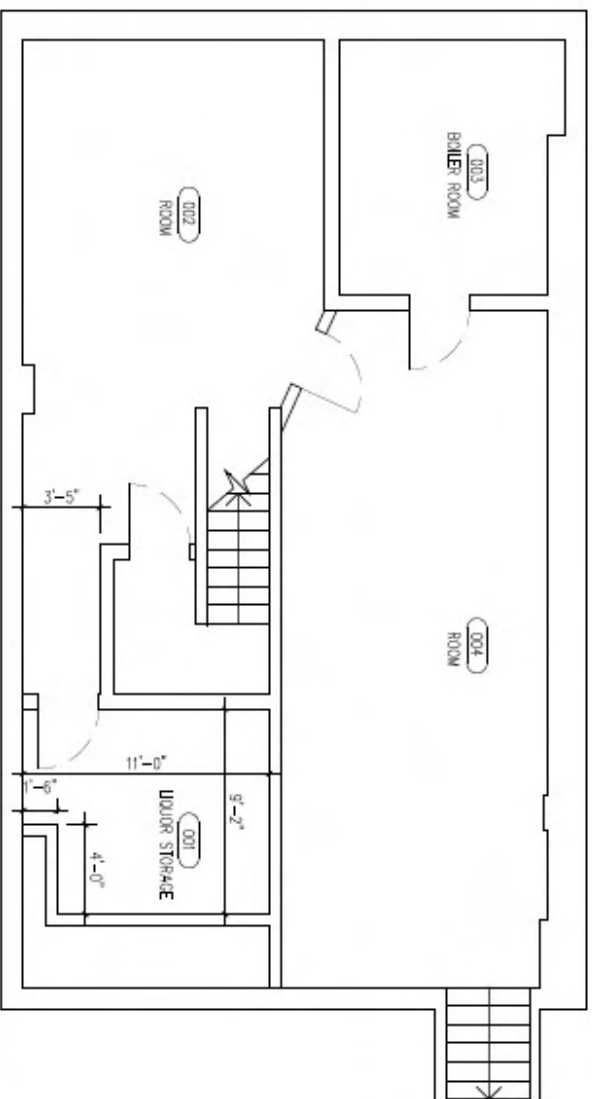
Number of Seats at Customer Bar: 6



GUNNAR BURE 4 WESTWAY EAST HAMPTON, NY 11937	125 1ST AV RESTAURANT 125 1ST AV NEW YORK, NY 10003	
	PROPOSED PLAN SCALE: AS NOTED REF: 10/12/2024 BY:	A-100

BASEMENT DIAGRAM
Nudibranquio LLC dba Nudibranch

125-127 1st Avenue
New York, NY 10003



1 BASEMENT PLAN
3/16" = 1'-0"



Menu

Menu

Potato Pave
Squid Ink and Garlic Aioli
Country Ham
Cheese Plate

Hamachi Nori Tostada
Perilla, Gooseberries, Radish

Tuna Tiradito
Red Pepper, Onion

Canto Frog Legs
Garlic, Cilantro, Thai Chili

Razor Clams ala Plancha
Black bean, shallots

Sugar Snap Pea
Miso Tahini, Buckwheat, Pea Tendrils

Soba Alla Bottarga
Shio Dashi, Garlic Panko

Roasted Cauliflower
Fish Sauce, Chinese Sausage

Picaña
Galbi Marinade, Onion

Crispy Pork Shank
Bulldog Sauce, Cilantro

Scale on Snapper
Oyster Mushroom, Chive Oil

Hazelnut Shrimp
Kewpie

Dessert
Pear Rosette
Crème Diplomat, Pear Compote

Tiramisu
80% Cacao, Espresso

Petition of Support

Petition to Support Proposed Liquor License

Date: October 26, 2021

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full Liquor

to the following applicant/establishment (company and/or trade name) Nudi branch

Address of premises: 125-127 1st Ave NY NY 10003

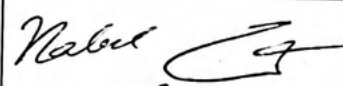

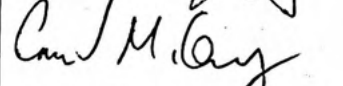
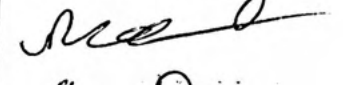

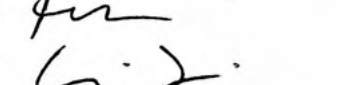
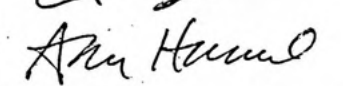



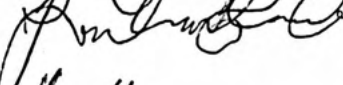
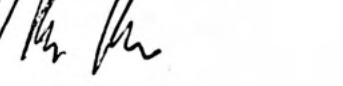
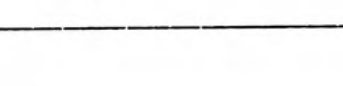
This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

Monday - Sunday 5pm - 1 am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Nakul Gupta		125 First Avenue, Apt 4
April Hart		125 1st Ave Apt 2
Connor McQueeney		125 1st Ave Apt 1
Nithin Rajesh		123 1st Ave
Analis Dumbur		123 1st Ave Apt 4
Rucha Khanolkar		123 1st Ave #3
Erica Qiao		121 1st Ave #2
Anne Hummel		121 First Ave #3 NY 10003
LEFEBVRE FRANCOIS		119 1st Ave Apt 1
Mia Stipes Vega		117 1st Ave #3
Dominique Perkowski		111 2nd Ave
Jaclyn Bloomfield		111 1st Ave, Apt 7
Ben Blue		111 1st Ave, Apt 5

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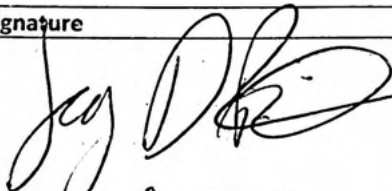
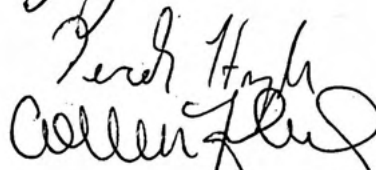
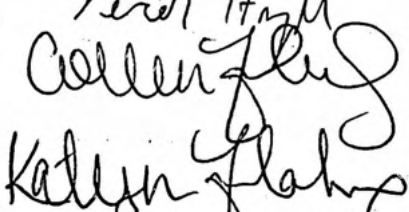


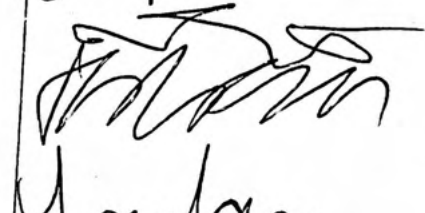
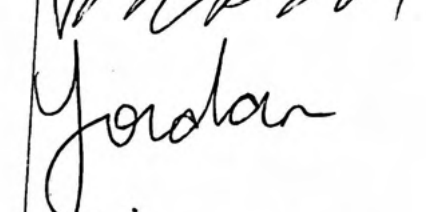
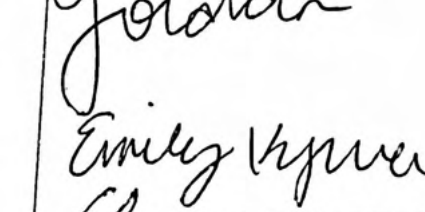
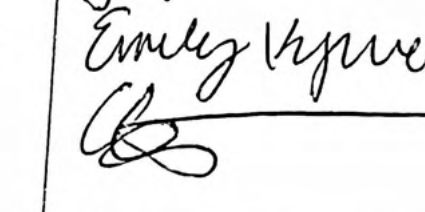

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

Monday - Sunday 5 pm - 1 am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Jay DiPietro		111 1st Ave 1A NYC 10013
Derek Hyde		120 1/2 Ave 1 A1 NYC 10009
Colleen Flaherty		120 1/2 First Ave Apt. 3 NY 10009
Kate Flaherty		120 1/2 First Ave Apt 3 NY 10009
Lauren Roche		120 1/2 1/2 First Ave Apt 2 NY 10009
Willow Malsch		↑↑ 128 1st Ave, Apt 7
Ash Patel		128 First Ave
Vordan		128 First Ave
Emily Kyman		128 First Ave 2
Adley Mai		

Petition to Support Proposed Liquor License

Date: October 26, 2021

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to the following applicant/establishment (company and/or trade name) Nudi branch

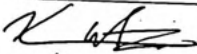

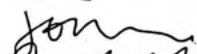
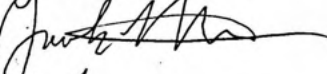

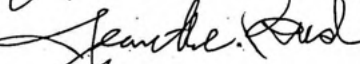


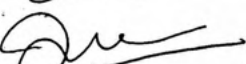
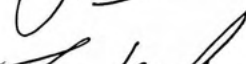
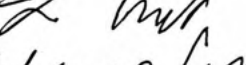
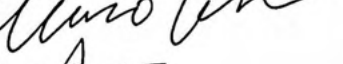



Address of premises: 125-127 1st ave NY NY 10003

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
Monday - Sunday 5pm - 1am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Katelyn Barclay		127 First Ave 3
Alissa Arnold		127 First Ave 4
Joe McElligot		127 First Ave 6
Jake Henderson		127 First Ave 8
Hemara Edwards		127 First Ave 2
JEANETTE BUSCH		70 St Marks Ave
Amalia Polli		NYC
Olivier C		59 St Marks NY
Julien Christensen		60 St Marks Apt 1
Lana Malka		60 St. Marks Apt 4
Mario Costanza		96 St Marks pc
Hector Amunizata		101 St marks
Eddie Z		68 St Marks
Carlos Rodriguez		83 St marks
		82 St marks

Proof of Notice Posting



125 1 AVE.



212-335-0



NOTICE

(PROVISIONS TO ALLOW FOR REVENUE CREDIT LAW 1981)

DATE APPLICATION MAILED 11/13/2003

APPLICANT W. J. Johnson

OFFICIAL W. J. Johnson W. J. Johnson

TYPE OF PERSON ON PREMIER LEAGUE

REASON REVENUE CREDIT

**AN APPLICATION FOR A LICENSE TO SELL
LOTTERY AT RETAIL HAS BEEN FILED BY THE
ABOVE APPLICANT. ANY PERSON WHO WISHES
TO FURNISH INFORMATION TO COMMENT ON
THIS APPLICATION MAY DO SO IN WRITING,
ADDRESSING:**

**NEW YORK RETAIL LOTTO AUTHORITY
ATTENTION: LICENSING
36 N. WHEAT STREET 9TH
ALBANY NY 12210**

PLEASE PRINT OR TYPE CLEARLY AND LEGIBLY. ALL INFORMATION WILL BE MADE PUBLIC. IF YOU HAVE BEEN CONVICTED OF A CRIME INVOLVING FRAUD, LARCENY, OR A CRIME INVOLVING THE OBSTRUCTION OF JUSTICE, YOU MAY NOT BE ELIGIBLE FOR A LICENSE. IF YOU ARE CURRENTLY ON PROBATION OR PAROLE, YOU MAY NOT BE ELIGIBLE FOR A LICENSE. IF YOU ARE CURRENTLY IN THE NEW YORK STATE CORRECTIONAL INSTITUTION, YOU MAY NOT BE ELIGIBLE FOR A LICENSE. IF YOU ARE CURRENTLY ON PROBATION OR PAROLE, YOU MAY NOT BE ELIGIBLE FOR A LICENSE. IF YOU ARE CURRENTLY IN THE NEW YORK STATE CORRECTIONAL INSTITUTION, YOU MAY NOT BE ELIGIBLE FOR A LICENSE.

**NEIGHBORING RESIDENTS
VECINOS DE LA COMUNIDAD**

Neighbors: 10000 4th Ave. E. #212 (100)
Phone: 760-333-2222

Plans to open a *Restaurant* **Planes para abrir un/una**

Restaurant: 10000 4th Ave. E. #212 (100)
Phone: 760-333-2222

Wants to move to *117 - 123 Main Street (100)*

Wants to hire a worker *En busca de un trabajador*

Bar: 10000 4th Ave. E. #212 (100)
Phone: 760-333-2222

Public meeting *Reunion publica*
for community *para la comunidad*

Monday, November 13, 2006 at 4:00pm
<https://www.ci.chimayo.us>
www.ci.chimayo.us for more meeting details

U.S.A. National *La Comunidad Nacional*
Association *Asociación*

Local Council *Consejo Local*
of **Chimayo** *de Chimayo* **and** *de la gente de*
San Juan

Visit chm.gov **www.ci.chimayo.org**

[illegible][illegible]



PRINTED OR HIGHLIGHTED IN A PINK INK OF NEON, LUMINOUS OR FLOURESCENT VARIETY.)

0904320

Alfred E. Smith Office Building, 80 S. Dean St., Suite 300, Albany, NY 12210

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Nubibrangero LLC dba Nub. brunch 516 521 2087
Company Name/Contact Info Nombre de la Compañía/el teléfono de contacto

Plans to open a: Restaurant Planifique abrir un/una:
(Please choose) Bar/Restaurant (Favor de escoger) una Barra/un Restaurante
sidewalk cafe/backyard use un café de acera o un patio de atrás

125 - 127 1st Ave, New York, NY 10003
address dirección

Seeking a license to serve En búsqueda de una
licencia para servir:

Beer, Cider, Wine and Liqueur
Beer & Wine or Beer/Wine & Liqueur Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting Reunión público
for comments para comentarios

Monday, November 15, 2021 at 6:30pm
Online: <https://zoom.us/j/9299317942>
see www.cb3manhattan.org for zoom meeting details

At COMMUNITY BOARD 3 En la JUNTA COMUNITARIA 3
SLA & DCA Licensing La reunión del Comité
Committee Meeting de Licencias del SLA y del DCA

mn03@cb.nyc.gov - www.cb3manhattan.org



ATTENTION RESIDENTS & NEIGHBORS
第3社區居民 請注意

Nudibrangio LLC dba Nudibranch 5165212887
公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第三社區申請生意相關牌照擴展生意)

Restaurant
(請選擇/please choose) 酒吧(Bar)/餐館(Restaurant)
戶外咖啡館(Sidewalk Cafe) or 或者
後院咖啡館(Backyard Use)

125-127 1st Ave New York NY 10003
Address/地址

seeking a license to serve (以上的店主想要請以下相關牌照)

Beer, Cider, Wine and Liquor
(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照(Beer) or/或者
酒和烈酒牌照(Wine & Liquor)

Public meeting for comments
第3社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)
曼哈頓第3社區委員會
酒牌和紐約市消費局有關小商業牌照委員會

Monday, November 15, 2021 at 6:30pm
Online: <https://zoom.us/j/92199317942>
see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS
& NEIGHBORS

Nudibrangio LLC dba Nudibranch 5165212887
Company/DBA Name and Contact Number for Questions

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

516 521 2887
Nudibrangui LLC dba Nudibranch

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden

at the following location

125 - 127 1st Ave New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer, Cider, Wine and Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, November 15, 2021 at 6:30pm

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see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Jeffrey Kim 516 521 2887

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org



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SAVING GRACIE

Eric Adams elected
110th mayor of NYC

... and good
riddance
to this
guy

FULL ELECTION COVERAGE:
PAGES 6-11

GOP TAKES VIRGINIA IN BIDEN REBUKE

Resumes

JEFFREY KIM
385 1ST AVE 23RD ST APT 14B NEW YORK, NY 10010
PHONE: 516.521.2887 • JEFFKIM23@GMAIL.COM

EDUCATION: B.S Marketing, Culinary Arts

Fordham University: Gabelli School of Business

Bronx, NY
September 2012- May 2016

International Culinary Center

New York, NY
July 2018- December 2018

WORK EXPERIENCE

Jua

Chef de Partie

New York, NY

February 2020

El Celler de Can Roca

Stagier: Garde Manger, Production, Pastry, Meat

Girona, ES

Sept 2019- Jan 2020

Eleven Madison Park

Commis, Garde Manger Production

New York, NY

February 2018- August 2019

Atoboy

Externship, Garde Manger, Fry

New York, NY

Nov 2018- December 2018

Momofuku Ko

Wine Intern

New York, NY

August 2018- Jan 2019

- Assisting and planning for restaurant's current wine program with beverage director and sommelier
- Stocking, inventory, beverage info sheet

Momofuku Ssäm Bar

Front of the House: Busser/ Backwaiter/ Runner/ Host/ Server

New York, NY

May 2017- Nov 2018

- Communicate and work collaboratively with both Front of the House and Back of the House staff
- Maintain a professional, friendly demeanor in a fast paced environment
- Educate guests on featured dishes, specials, wine, cocktails, and any related gastronomical information

ACTIVITIES, INTERESTS, AWARDS

Skills and Hobbies

- Court of Master Sommelier: Introductory Sommelier Course and Examination Level 1 Certification
- 2018 BBVA NYC Gastronomy Grant Award Winner
- Golf

Matthew J. Lee

24-16 29th St Apt 2 Astoria, NY 11102

(301) 467-6934

lee.j.matthew3@gmail.com

SKILLS

Plating	Fine Dining/High Volume Cooking	Wood Fire Cooking/Smoking
Recipe/Menu Development	NYC Food Handler's Certificate	Ingredient Sourcing/Shopping
Recipe Testing	Ingredient Sourcing/Shopping	Protein Butchery
Baking	Molecular Gastronomy	Kitchen Organization/Maintenance

WORK EXPERIENCE

Chef de Partie, Jua, New York, NY 09/2019-02/2021

- Worked closely with Chef Hoyoung Kim in opening his first restaurant
- Prepared dishes to ensure the food is "camera-ready" during photo shoots for media publications
- Sourced and purchased ingredients through vendors/specialty stores for the restaurant's menu
- Collaborated with the chef in recipe development for seasonal tasting menus
- Created infrastructure for how products and equipment would be organized for the kitchen

Line Cook, Momofuku KO, New York, NY 11/2018-09/2019

- Part of team that maintained two Michelin Stars for the 2020 Michelin New York Guide
- Prepared and served dishes to guest while ensuring a comfortable, yet refined dining experience
- Responsible for weekly procurement of produce from Union Square Market

Baker Assistant, Cafe Besalu, Seattle, WA 06/2018-09/2018

- Formed, mixed, and portioned a variety of doughs/batter for daily production
- Streamlined process of loading overnight proofer for efficiency and waste

Chef de Partie, Jungsik, New York, NY 05/2016-05/2018

- Part of team that maintained two Michelin Stars for the 2017, 2018, and 2019 Michelin New York guide
- Ensured all produce and proteins were of the best quality during deliveries from vendors
- Consistently prepared meticulous dishes in a timely manner under high pressure
- Reviewed and updated recipes for more consistent end products amongst shared station members

Line Cook, Joule, Seattle, WA. 04/2015-04/2016

- Part of team that was nominated for James Beard Best Restaurant: Pacific Northwest 2016
- Worked three different stations concurrently (garde manger, sauté, and brunch saute) in a high volume, fast paced restaurant

EDUCATION

Graduated 2014 **Accelerated Culinary Arts Certificate Program**, Culinary Institute of America, Napa, CA
Graduated 2010 **Bachelor of Science in Hospitality Management**, Ohio State University, Columbus, OH

Victor Xia

732-589-6796 | itsvictorxia@gmail.com |

I have left the world of medicine and science to pursue my true passion of culinary arts. Developed the skills and trust necessary to work the ranks up to Sous Chef position at one of New York's iconic restaurants. Experience in handling both daily kitchen operations as well as commercial private catering.

EXPERIENCE

Kitchen Manager

Jan 2020 – Jan 2021

Nightmarket

New York NY

- Implemented new and condensed menu
- Handled all maintenance and renovation issues
- Worked with one other employee to run day to day operations
- Adapted multiple different restaurant concepts to battle the pandemic

Sous Chef

May 2017 – Jan 2020

Momofuku Ssam Bar

New York NY

- Managed entire kitchen team for busy dinner service
- Handled restaurant inventory and ordering
- Organized and fulfilled Ssam Bar's private events outside the restaurant
- Delivered new menu ideas with Executive Chef

Sous Chef

May 2017 – Jan 2020

Momofuku Ssam Bar

New York NY

- Helped run nightly dinner service and private hotel events
- Handled restaurant inventory and ordering
- Organized and fulfilled Ssam Bar's private events outside the restaurant
- Delivered new menu ideas with Executive Chef

EDUCATION

International Culinary Institute

New York, NY

Applied Science - Culinary Arts

Aug 2016 – Jan 2017

Villanova University

Villanova, PA

Bachelor's of Science - Biochemistry

Aug 2012 – May 2016

VOLUNTEER

Dr. Lau Private Practice

Jan 2016 – May 2016

Robert Wood Johnson

New Brunswick NJ

- * Helped with administrative duties and joined in on one-on-one appointments with patients
- * Developed relations with patients seen on a regular basis
- * Gained experience reading charts and dealing with less fortunate patient scenarios

SKILLS

Food Handler Certified

Serv Safe Certified