



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)
- 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: May 30, 2014

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: Previously Fabric store. Currently vacant.

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 112 Stanton Street, New York, NY 10002

Cross streets: Ludlow & Essex Street

Name of applicant and all principals: AAJ Hospitality Inc.

Trade name (DBA): NUEVO

PREMISE:

Type of building and number of floors: Brick, 6 Story walk-up

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? 120

no side yard or back yard

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: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Mon-Wed 12-4, 5-11 / Thurs-Sat 12-4, 5-12:30 Am / Sun 11-10

Number of tables? 16 Number of seats at tables? 64

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

(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): see attached

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram) see diagram

Is food available for sale? Yes No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? Same as operating hours

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

How many employees will there be? 8-10

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 3

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 Spotify

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

Please describe your sound system: corner & Book shelf speakers

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 or plan to install sound-proofing? Yes, please see attached

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: _____

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 Chun Yuk Lee DDS = Dental office @ 243 Grand St.

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.

Landlord
112 Starston
St.

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? 36

How many On-Premise (OP) liquor licenses are within 500 feet? 42

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 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.

Chun Lee - 646-483-7603

ATTENTION RESIDENTS & NEIGHBORS

AAJ Hospitality Inc.

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 Café or Backyard Garden

at the following location

112 Stanton Street, New York, NY 10002

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer, Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, June 16, 2014 at 6:30pm

Community Board 3 Office

59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

Chun Lee 646-483-7603

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: 5/30/2014

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

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be:
Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address

MUERO

fonda latina

bebidas

Limonadas
\$5

Kiwi, strawberry, tropical, blood orange, passion

agua frescas
\$4

Melon, tamarindo, Papaya, panela, guava

batidos
\$5

Mamey, mango, guanabana, banana, trigo

sangrias
\$5 glass \$ 20 pitchers

traditional, berries, tropical, citrus

jarritos
\$6

Melon, tamarindo, Papaya, mango, guava
Mix berries

platos frios
\$8 or four for \$30

montaditos
yellowtail salpicon, garlic toast, artichoke hash

tortilla espanola
Spanish omelet, crabmeat stew, romesco sauce

escalivada
catalan, roasted eggplant, sundried tomatoes, Spanish olives

remolachas con espuma de queso de cabra
roasted beets, garlic-sherry vinaigrette, goat cheese foam

platos calientes
\$8 or four for \$30

pulpo
Grilled oopus, white beans, roasted garlic

empanada de espinaca
Spinach, pine nuts and Manchego cheese empanada, roasted tomato sauce

cocido de chorizo
Spanish chorizo, potatoes, olives, orange rind

croquetas de jamon, bacalao y pollo
Ham, cod fish and chicken croquette, lemon-aji Amarillo allioli

camarones al ajillo
Shrimp, pepper flakes, thyme, slices of garlic

ceviches
\$10 or four for \$36

hamachi
yellowtail, yuzu juice, Serrano chiles, roasted sweet cherry tomato

atun
tuna, shaved chiles, coconut water, ginger, aji amazonica

lubina thinly slice lubina, sour orange, chipotle, crispy sweet potatoes

camaron
shrimp, Peruvian panca pepper, tangerine juice, cilantro

ensaladas
\$10 or four for \$36

setas
field greens, oven roasted wild mushrooms, fava beans, roasted garlic vinaigrette

escabeche pan seared tuna, lemon oil, micro arugula, mustard-tangerine emulsion

esparagos blancos
grilled white asparagus, pan roasted creminis, tetilla cheese gratin

palmitos
heart of palms, orange, piquillos, frisee, roasted shalot vinaigrette

tallarines
\$13

fideua
Spanish fideua, noodles, seafood, vegetables

androsjos
braised short ribs, sweet peas, tomatos, tallarin ancho, rioja broth

rabo encendido con trufas
Braised oxtail, bucatini pasta, Manchego cheese, garlic,

plancha
\$14

pork loin chicken breast duck breast
lamb chops short ribs sirloin steak
tuna loin lubina shrimp

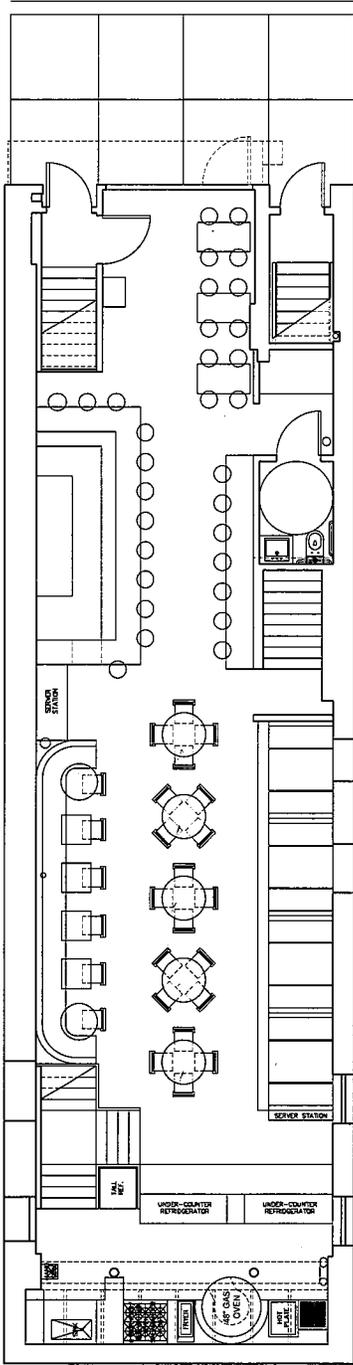
please choose one:
yuca croquettes, spinach catalan, white asparagus al ajillo, patatas bravas

salsas
piquillo mojo, olive Chimichurri, Spanish fondue

paellas
\$14

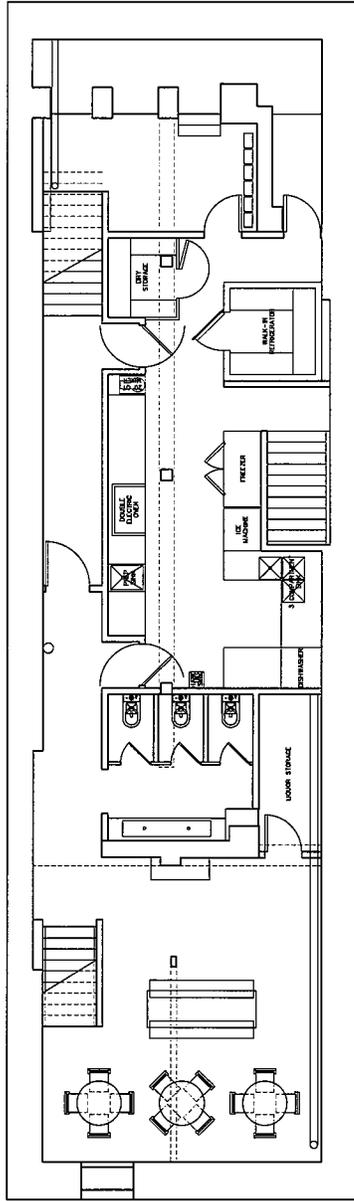
saffron-pimenton rice, black spiced rice, wild mushroom rice, chaufa rice

please choose one
mushroom medley, rioja short-ribs, mariscada, adobo chicken



81 SEATS

FIRST FLOOR PROPOSED PLAN
SCALE: 1/8" = 1'



20 SEATS

CELLAR FLOOR PROPOSED PLAN
SCALE: 1/8" = 1'

101 TOTAL



LAW OFFICE OF Z. TAN PLLC

MANHATTAN:

110 E. 59TH STREET, SUITE 3200
NEW YORK, NEW YORK 10022
T: 212.593.6188 F: 888.306.8666

QUEENS:

39-07 PRINCE STREET, SUITE 3B
FLUSHING, NEW YORK 11354
T: 718.886.6676 F: 718.679.9122
Group@ncny-law.com

August 15, 2014

VIA EMAIL

Susan Stetzer, District Manager
Community Board 3, Manhattan
59 East 4th Street
New York, NY 10003

Re: AAJ Hospitality Inc., 112 Stanton Street, New York, NY 10002

We are representing AAJ Hospitality in its application for an On-premises Wine and Beer license. I am writing to you in support of its application as follows:

1. Investment to the Neighborhood's Best Interest

Mr. Chun Lee is the restaurant owner as well as the building owner and it is in his best financial interest to operate the proposed restaurant responsibly to maintain his investment.

The proposed restaurant will be operated by AAJ Hospitality Inc., wholly owned by Mr. Lee, a reputable dentist. Mr. Lee grew up at lower east side. After purchasing the building located at 112 Stanton Street, where the restaurant will be, Mr. Lee has made a lot of investment. It has been to the benefit of the neighborhood as well as everyone living in it that an old rundown building has been completely renovated. It will be more beneficial if we can bring an abandoned storefront back to life. Mr. Lee is determined to do just that and do so responsibly.

2. Family-Friendly Fine Dinning

Mr. Lee will live in the building with his wife and three young children and it is in his family's best interest to operate the proposed restaurant in a most family-friendly manner.

Mr. Lee has hired two excellent chefs, who have immense experience and are both motivated and creative, and an experienced manager, who has been in the business for more than 15 years and is familiar with every aspect of operating a fine restaurant. Together, they will endeavor to provide inspirational food choices, fine décor, and a memorable dining experience for all of our customers.

Not contrary to our goal, crowd and noise control will be our main focus to ensure Mr. Lee and his family having the best possible environment to raise their three young children. The restaurant would be closing well before midnight on weekdays and 12:30am on weekends, probably the earliest closing hours in the neighborhood. The restaurant is designed in a way to favor fine dining with more tables for our customer and no standing up bars. Despite these efforts, we will continue working with our neighbors to bring values and excitements with little disturbance.

3. Wine and Beer License

After listening to the feedbacks from the board members as well as local residents, Mr. Lee and his team has decided to apply for Wine and Beer license instead of a full liquor license originally sought after. It is an assurance to all of our neighbors that we are about their voices and well-beings and we treat food, not liquor, first and foremost at the center of our restaurant.

4. Support from the neighbors

There is overwhelming support from the neighbors from within two blocks of the proposed location. We've gathered over 100 signatures from residents living in the said area. All the residents in the same building at 112 Stanton have signed to show their support. They would be the ones affected the most. Their unreserved support speaks volume of Mr. Lee's character and their confidence in him.

We are not unmindful that there are some objections to this restaurant. Granted, it is a busy neighborhood filled with drinking establishments. However, our business operation will exclusively center on our strength: Our chef team and the food. It is extremely unfair to penalize a law-abiding honest restaurant owner for other people's failure in crowd and noise control.

We believe we have demonstrated that Mr. Lee and his team have all the right attributes to operate a successfully restaurant responsibly. We sincerely hope that the board will reach a favorable decision. Thank you.

Very Truly Yours,

Eric Bingchen Li

Exhibit 1

Petition to Support Proposed Liquor License

Date: 8/18/14
 The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On - premises Liquor

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

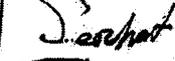
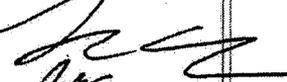
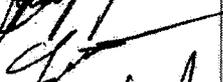
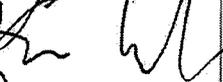
Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
David Molina		123 Essex St
Sorhat guzel		170 Rivington St
Felix Ramon		151 Ludlow St.
Rachel Simmons		164 Ludlow St.
Nathan Tordun		90 Clinton St.
Louis Ajster		143 - Ludlow St.
Robert Romanian		143 Ludlow St
Cesar Gutierrez		21 Ludlow St
Ami Setiguchi		92 Rivington St.
Kyoko Mizuno		46 Essex St
Yuichiro Soma		92 Rivington St.
MAXIMO Ochoa		123 Essex St
Guillermo Gonzalez		107 Rivington
TINA KUKIELSKI		107 Rivington St #26
JOSH WEINSTEIN		" "

Petition to Support Proposed Liquor License

Date: 8/18/14
 The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On - premises Liquor

to the following applicant/establishment (company and/or trade name) AAW Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be:
Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
AMG Jordan Ho	<i>[Signature]</i>	116 Stanton St Apt #2
Christian Tergino	<i>[Signature]</i>	116 Stanton St Apt #2
Josh Fano	<i>[Signature]</i>	116 Stanton St Apt #2
Officer	<i>[Signature]</i>	New York, NY 10002
R. Gaara	<i>[Signature]</i>	New York, NY 10002
Albert Agaro	<i>[Signature]</i>	Manhattan, SoHo
Fran Berstone	<i>[Signature]</i>	Manhattan, SoHo
Colleen Landwehr	<i>[Signature]</i>	Manhattan, SoHo
Christoper Perotta	<i>[Signature]</i>	83 Rivington St 10002
Armando Carman	<i>[Signature]</i>	83 Rivington St 10002
Milmani Carman	<i>[Signature]</i>	100 SoHo Place 10002
Jordan Usoda	<i>[Signature]</i>	100 SoHo Place 10002
Jan Bertz	<i>[Signature]</i>	100 SoHo Place 10002

Petition to Support Proposed Liquor License

Date: 8/18/14
 The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On - premises Liquor

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.
 Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be:
Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.
 Other information regarding the license:

Name	Signature	Address
Abraham Lichtman	<i>Abraham Lichtman</i>	[Redacted]
Jeff Puells	<i>[Signature]</i>	[Redacted]
Sara	<i>[Signature]</i>	[Redacted]
MARK FLANAGAN	<i>[Signature]</i>	[Redacted]
Jon Martiney	<i>[Signature]</i>	[Redacted]
Carol Chen	<i>[Signature]</i>	[Redacted]
Barak (Frank) Hertz	<i>[Signature]</i>	[Redacted]
Cecilia Bittner	<i>[Signature]</i>	[Redacted]
Jaspal Binning	<i>[Signature]</i>	[Redacted]
Ryan Dreyer	<i>[Signature]</i>	[Redacted]
Ricky Faust	<i>[Signature]</i>	[Redacted]
Noreen Demetrios	<i>[Signature]</i>	[Redacted]
John Bongiorno	<i>[Signature]</i>	[Redacted]

104 Suffolk St

108 Stanton St.

Petition to Support Proposed Liquor License

Date: 8/18/11
 The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On-premises Liquor

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

This business will be at (circle) Bar Restaurant Other:

The hours of operation will be: Mon-Wed 12-4, 5-11 / Thurs-Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
HAKKI AKDENIZ		170 Rivington St
Edward Kim		127 Stanton St. Apt. 9
Richard Chang		142 LUDLOW ST
ALINA WIDE		_____ ST
Leo Sloan		_____ ST
Andrew Hodges		_____ ST
Nick Sherman		_____ ST
TRUDY FRASER		_____ ST
Kate Zydol		108 Stanton St. Apt 8B
Rob Macaronis		_____ ST
Alicia Mucci		108 Stanton St Apt 8B
Abbey Golden		_____ ST
Natalia Lalonde		_____ ST
Tachas Park		168 LUDLOW ST

Petition to Support Proposed Liquor License

Date: 8/18/14

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The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-12

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Paul Mojica		100 Stanton
Mike Kypriakos		194 E 125th St
Craig Moncrief		194 E 125th St
Anna		194 E 125th St
CSL Flynn	Alex Fitzgibbon	112 Stanton
Kitty Orentan	Karentan	194 E 125th St
CA LO BETA		113 Stanton St
[Signature]	168 L	168 Ludlow
Kadia Ribok	Brid Helms Kadia Ribok	194 E 125th St

~~[Signature]~~

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AAV Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

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PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Jessica Avarede		██████████ New York, NY 100
Thomas [unclear]		██████████
Amenda Jade		██████████
Jenny Taveras		██████████
Karl Kessler		██████████
Nihar Kulkarni		164 Orchard St. #6W
Andrew Rodriguez		██████████ St.
Ashley [unclear]		115 Essex St.
Boris Shapiro		115 Essex St
Melody Cotto		██████████ St
Jeff Hemmi		██████████ St
Vanessa Suarez		██████████
James Maswell		██████████

Petition to Support Proposed Liquor License

Date: 8/18/14

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

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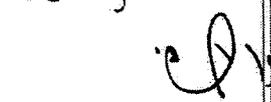
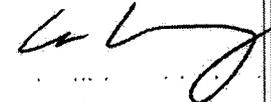
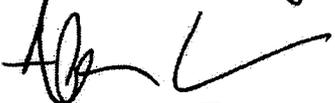
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Other information regarding the license:

Name	Signature	Address
LEO M * Sean Woods	 Sean Woods	101 Ludlow 10002 NY, NY 812.171ton ST. 10002
 Angela Dubu	 Angail Dudone	94 Woodford St 99 Suffolk St. NY NY 10002
Boris L. Dvorch Gheorghiu	 	88 Rivington St. 112 Stanton St
 Diane Rivera	Alex Catarinello	110 Ludlow Apt 1
Andros Stamos	Seane Rivera	101 Suffolk St
Breand Ferraz	Chris Sotom	101 Suffolk St
Michael S Scott	Ricardo Perros	108 Ludlow St 10002
	Michael Scott	108 Ludlow St

Petition to Support Proposed Liquor License

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PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Daniel Feng	<i>[Signature]</i>	47 Ludlow St NY, NY 10002
Ana Roman	<i>[Signature]</i>	122 E 1st St
Thomas Ester	<i>[Signature]</i>	120 Orchard St
Colonel Carpent	<i>[Signature]</i>	221 Ludlow St
Chao Wissaboll	<i>[Signature]</i>	124 Ludlow
Vedra Chasen	<i>[Signature]</i>	138 Orchard St.
ERIC Rapskyk	<i>[Signature]</i>	144 Orchard St
Martin Griswold	<i>[Signature]</i>	123 Ludlow St
Monir. Mohamed	<i>[Signature]</i>	145 Orchard St
S Ryan Rzepek	<i>[Signature]</i>	145 Orchard St
Becah Under	<i>[Signature]</i>	145 Ludlow St
Kevin Gregor	<i>[Signature]</i>	132 Ludlow St
NIALL CAFFREY	<i>[Signature]</i>	132 Allen St

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AAW Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Jane Kowacki	[Signature]	101 Clinton Street
Brian Kowacki	[Signature]	101 Clinton Street
Sarah Cagianese	[Signature]	170 Ludlow St
Max Smith	[Signature]	157 Suffolk St
Joe Galt	[Signature]	187 Suffolk
Anthony V. Nardella	[Signature]	_____
Chris Keller	[Signature]	_____
Robert Franchini	[Signature]	_____
Amedeo Espinal	[Signature]	309 E. Houston St.
Wenice Awagun	[Signature]	73 Manhattan
Merilee Wroble	[Signature]	_____
JOHN SEYMOUR	[Signature]	178 LUDLOW
NATALIE CARUNCHO	[Signature]	154 RICHARD ST.

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Calvin...	Calvin...	93 Rivington St
Matthew...	Matthew...	95 Rivington
John...	John...	...
Alessandro	Alessandro...	101 Ludlow Street
Miranda Paratore	Miranda...	148 Orchard St
Nick Dranco	Nick...	148 Orchard
JESSICA PAREN	Jessica...	115 Ludlow St
Carmelo Ramirez	Carmelo...	98 Clinton
Janiel Gonzalez	Janiel...	96 Clinton St.
Cherlis Nunez	Cherlis...	

Petition to Support Proposed Liquor License

Date: 8/18/14

The following undersigned residents of the area support the issuance of the following liquor license (Indicate the type of license such as full-liquor or beer-wine) On-premises Liquor

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

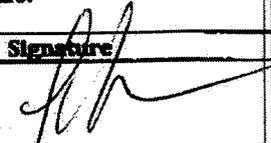
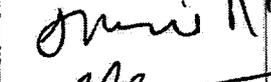
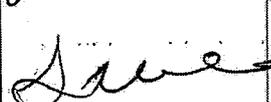
Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon-Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
John Boulos		270 E 12th St
Steve Groat		270 E 12th St
Christian Tjepker		270 E 12th St
Shirley Nichols		270 E 12th St
D. Curran		133 Norfolk St
S. Curran		133 Norfolk St
M. PILEGGI		270 E 12th St
S. PARKS		79 Delancey
C. Reicho		40 Rivington
J. CLAWSON		40 Rivington

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Fairtee Entford		139 Orchard
Stephanie Lizza		1290 Orchard St APT 10
Carlos Gerck Motta		165 Orchard
Francesca Romagnoli		Orchard St
Brian Grant		Orchard St
ROSARIO CAROTENE		144 ORCHARD ST.
James S. Williams III		87 R. Livingston St
Priscila Vazquez		166 Allen
Pia Bergman		123 No K Forest St
MARTIN HYERS		Orchard St
Justin Falbo		Orchard St
John Huntley		158 Orchard St

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-10

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Jfekker		65 Ludlow
MIKE Pawlowicz		99 orchard st.
Russ BENJONSON		144 Ludlow St.
Royal Phillippe		113 Stanton
Hugo Lopez		113 Stanton
MATT HUSNU		113 STONKER
Tom Otterness		112 Stanton
Man Bartlett		112 Stanton
JODI WAYNBERG		112 Stanton
Will Hutchison		144 Ludlow St.
	JAY SILVERMAN	178 Ludlow St
CHRIS PATRICK		139 ESSEX

Petition to Support Proposed Liquor License

Date: 8/18/14

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

to the following applicant/establishment (company and/or trade name) AA Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be: Mon-Wed 12-4, 5-11 / Thurs-Sat 12-4, 5-12:30am / Sun 11-11

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Kevin Murphy		145 Ludlow
Zac Pearce		129 Orchard
Aleanna O'Brien		132 Allen
Mike Tucker		_____ St
Alex Andia		_____ St
Maggie Montgomery		_____ St
JAMICK		90 STANTON
BRUCE CHUNG		_____ St
Daniel Padilla		147 EAGLE
Lucas Brown		130 Ludlow
Thomas Russo		144 Orchard St

MICHAEL KRISHA 100 STANTON ST.

~~11501 HARR~~ ~~11501 HARR~~ ~~11501 HARR~~

~~11501 HARR~~ ~~11501 HARR~~

~~11501 HARR~~ ~~11501 HARR~~

Milare Elm

163 Stanton St

~~11501 HARR~~ ~~11501 HARR~~

kroyanmar@hotmail.com

Jaron Heinz

100 Stanton

~~11501 HARR~~ ~~11501 HARR~~

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11501 HARR

Petition to Support Proposed Liquor License

Date: 5/30/2014

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

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

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

The hours of operation will be:

Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-10

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

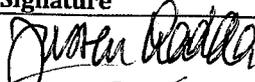
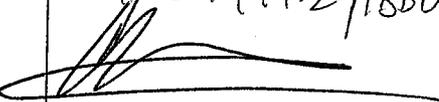
Name	Signature	Address
Justin Ladda		112 Stanton #6
Tom Otterness		112 Stanton St #4
Cecilia Fitzgibbon	Cecilia Fitzgibbon	112 Stanton St NYC
Chun Lee		112 Stanton St NYC
CORINNE RICHARDSON	Corinne Richardson	112 STANTON ST #3/NYC

Exhibit 2

Veal Spiedini

Prosciutto wrapped with mozzarella and basil pesto.

Champagne stilton cheese fondue

Drunken Baby Spare Ribs

Marinated for 24 hours, honey and soy glazed. Topped with garlic chips

Miso Glazed Purple Eggplant

Topped with micro cilantro

Lobster Macaroni and Cheese Coquettes

Champagne creamy truffle gruyere cheese sauce

Jumbo Crab Cakes

Wasabi avocado salsa, jalapeño and cilantro

Calamari Tempura Salad

Baby arugula fennel and mango with thai basil yuzu sauce

Colorado Rack of Lamb

Green peas ragout with mint pesto, rosemary jus

Sake Miso Glazed Black Cod

Wilted pea shoot leaves

Black Angus Hanger Steak au Poivre

Asparagus and wild mushrooms, green pepper corn sauce

Kobe Beef Sliders

Roma tomato chutney

Classic Maine Lobster Roll

Tarragon Aioli and American Caviar

Fluke Ceviche

Trio tasting with different complex flavor combinations

Grilled Portuguese Sardines

Potato and cannellini beans , roasted peppers nicoise olive tapenade. Fresh basil essence

Sugar Cone King Prawn

Frisee, garlic –mint with chili sauce

Jumbo Lemon Grass Chicken Lollypop

Sake Orange Teriyaki Glazed and Scallions

Golden Popcorn Shrimp

Noire parmesan cheese beurre

Mini Tuna Tartar Tacos

Mango Kimchi and wasabi tobiko

Chicken Quesadilla

Sweet peppers, sour cream. Monterrey jack cheese, guacamole and pico de gallo

Mongolian Beef Tacos

Beef with scallions, garlic and chili

Smoked Pulled Pork Tacos

House made BBQ sauce

Maple Glazed Aromatic Duck Breast

Caramelized Brussel Sprouts, black fig port wine glazed

Croque Monsieur

18 months aged Prosciutto d parma with gruyere cheese. Fuji apple with country bread

Black Truffle Lobster Thermidor Croquettes

Savory Chicken Apple Sausage

French Green Lentils ragout. Cider balsamic port wine reduction

Maple Bacon Wrapped Sea Scallops

Capers, tomato and corn with parsley beurre

Road Side Bite Mussels

Thai Red Curry Sauce. Cocunut and Thai basil

Kobe Beef Pop Stickers

Ponzu Sesame oil Dipping Sauce

Chicken Liver Terrine

Caramelized Black Fig au Calvados. Toasted brioche

Country Pork Pate Champagne

Caramelized Shallots with Dried Apricot Compote. French Pickled Vegetables

Char Grilled Iberico Pork and Fois Gras Sliders

Albondigas

Lamb Meatballs. Tomato ragout cucumber mint and Sheep's milk cheese

Chorizo Frito Al Vino Tinto

Sautéed chorizo with Rioja wine reduction

Gambas al Ajillo

Garlic Shrimp guindilla peppers in provencal oil

Vieiras con Jamon Serrano

Scallops Wrapped in serrano ham served on a sizzling plate

Arroz Pico

Paella with Chicken, Prawn mussels, vegetables. Slow cooked with sofrito and saffron

Solomillo al Cabrales

8oz Char Grilled US Beef tenderloin with sautéed onions and cabrales

Variety of Croquettes

Serrano ham with manchego cheese. Crab and Shrimp. Pumpkin and mixed nuts

Codorniz

½ Quail Filled with Chicken liver pate with Brussel sprouts and cole slaw

Alcachofa

Globe Artichokes Stuffed with Salt Cod Brandade Hollandaise

Optopus Skewers wit Potato Foam

Ajada and Phrenton Garlic

Suckling Pig

Lemon marmalade, Potato Cheese Tart with bacon

Assiette de Charcuteri et Fromages

Exhibit 3

Julissa Then

julissathen@hotmail.com | 917-532-5421 | North Bergen, NJ

Experience

Son Cubano

West New York, New Jersey

2011-2014

- Head server (2011-2012) Scheduling, floor plan, trained servers and bussers
- Manager (2012-2014) Scheduling, order, receive, customer service, entire house management

Novecento

Soho, New York

2009-2011

- Server – handled cash, opening & closing duties, customer service

China Grill

New York, New York

1999-2011

- Hostess – taking reservations, opening & closing duties
- Maitre D'
- Server – handled cash, opening & closing duties, customer service

Skills

- Bilingual (Spanish, English)
- Experience in Customer Service
- Knowledge in POS, Micros, Aloha, OpenTable

Education

Padre Fortin

Santiago, Dominican Republic

1991-1995

Omar Cruz 718.915.1534 cruzy.nyc@gmail.com

547 83rd street, Brooklyn. New York, 11209

Chef

Bringing 12 of professional experience in culinary arts:

- Menu planning
 - Food preparation
 - Catering and event planning
 - Inventory control
 - Kitchen management
 - Staff management
 - Purchasing
 - Cost reduction
-

→ Results-driven with extensive experience in the areas of event management, hospitality, and culinary arts.

→ Highly skilled in creating eye appealing menus, maintaining high levels of sanitation and cleanliness, and resolving various issues in a timely matter.

→ Proven ability to effectively handle multi-task levels of responsibility with minimal directions of superiors while supervising personnel.

Professional Experience

- Reserve Cut Restaurant July. 2013- Present
Sous Chef
Manage Food Quality, Cost Control, Manage Staff and Schedule,
Place produce, meat, fish and dry goods orders.
- Patina Restaurant Group : Brasserie Nov. 2011- July 2013
Chef de Parte, Grill, Sauté, Butchering.
- Catering by Michael Schick Kosher Caterers Dec. 2007- July 2011
Sous Chef

Manage food preparation, menu planning cost control, and purchasing.

- RAM Caterers March. 2008- April 2010
Special Events Chef.
Supervised Garde Manger department for off premise events.
- Bensonhurts restaurant group. Jan. 2005- Feb. 2006
Chef de Parte
Executed meals in the areas of the grill, broiler, griddle and oven.
- IDT Café . Nov. 2003- June. 2004
Garde Manger , line cook.
Cold food preparation and plating of meals.
- Excelsior Grand Caterers. June. 2000 – Dec. 2002
Chef Apprentice.
Assisted the Executive chef in all areas of the kitchen.

Achievements

City University Of Kingsborough - Associates in Tourism and Hospitality
In the culinary arts department.

References Upon Request.

New York State Dept of Health Certificate.

HOK CHIN

30 East Harriet Ave, #B
Palisades Park, NJ 07650
(917) 957-2988
c_hok@yahoo.com

A well-seasoned chef with exceptional experience and a proven successful track record in opening new establishments, creating new culinary concepts, and implementing concepts for fine dining restaurants and hotels. Trained in classical French cuisine, a culinary innovator with the ability to creatively fuse Asian, Kosher and French cuisine. Manage food and labor costs to keep profit margins at their highest levels while maintaining high-end food quality.

Professional Experience

- RESERVE CUT**, Modern Steak House at Setai, New York 5/2013-Present
New York, NY
Executive Chef
- Oversee opening and kitchen operations of Reserve Cut Restaurant at the Setai, New York
 - Developed banquet menu for private parties / 3 private dining rooms
 - Manage daily average coverage of 300 - 450 dinner patrons
- KOI RESTAURANT GROUP**, Modern Japanese Cuisine 4/2012-5/2013
New York, NY
Executive Chef
- Oversee opening and kitchen operations of Koi Restaurant at the Trump SoHo New York
 - Coordinate kitchen operations for Bar D'Eau, the hotel's 7th Floor outdoor cocktail lounge
 - Manage daily European breakfast buffet and weekend brunch services for hotel
- OPIA RESTAURANT @ RENAISSANCE HOTEL**, French Cuisine 4/2011-4/2012
New York, NY
Executive Chef
- Oversaw private dining room serving fine dining French cuisine and restaurant lounge serving classic French bistro fare
 - Coordinated dining operations for hotel bar and lounge
 - Managed room service and a la carte breakfast for hotel
 - Coordinated food services for hotel banquets and special events
- SUGAR DINING DEN AND SOCIAL CLUB**, American Contemporary Tapas Cuisine 9/2009-4/2011
Long Island, NY
Executive Chef
- Oversaw the opening of restaurant, including kitchen design and menu development
 - Developed banquet menu for parties of 150-500 guests
 - Received New York Times "Don't Miss" 3-star review
- BRUNO JAMAIS RESTAURANT**, Fine Dining French Cuisine 3/2008-7/2009
New York, NY
Executive Chef
- Oversaw kitchen operations for 65 seat a la Carte restaurant and 100 person private party room
 - Developed banquet menu for parties of 150-500 guests
 - Developed Seasonal and special events / VIP / Celebrity Menus

JA RESTAURANT MANAGEMENT LLC

Corporate Chef

- Managed all kitchen operations for *Solo* (Fine Dining Contemporary American Cuisine, 250 covers daily, \$5 million/year in sales) and *Prime Grill* (high-end steakhouse, 700 covers daily, \$10 million/year sales)
- Oversaw opening of *Prime Grill* on Rodeo Drive in Beverly Hills, including design of kitchen and restaurant, and new menu development
- Oversaw opening of *Solo* in New York, implemented all systems for new kitchen operation
- Hired and trained executive, sous and pastry chefs in all restaurants
- Developed seasonal and special events/VIP/celebrity menus

Chin, Z
2/2003-1/2008
New York, NY

BOBBY VAN'S STEAK HOUSE

Executive Chef

1/2003-12/2003
New York, NY

DELLA FEMINA, Fine Dining Contemporary American Cuisine

Executive Chef

- Received 2-Star review from New York Times
- Collaborated with visiting wineries to develop special wine tasting events

1/2001-1/2003
New York, NY

LOCAL RESTAURANT, Fine Dining Contemporary Am. Cuisine

Executive Sous Chef

Executive Chef: Franklin Becker

- Received 2-Star review from New York Times

8/2000-1/2001
New York, NY

DELLA FEMINA, Fine Dining Contemporary Am. Cuisine

Sous Chef

Executive Chef: Kevin Penner

6/1999-8/2000
New York, NY

LES CELEBRITIES at Essex House, Fine Dining French Cuisine

Chef de Partie

Master Chef: Christian Delouvrier

- Received 3-Star review from New York Times

11/1995-6/1999
New York, NY

LA CARAVELLE, Fine Dining French Cuisine

Chef de Partie

Executive Chef: Erik Maillard

- Received 3-Star review from New York Times

10/1993-11/1995
New York, NY

MARK HOTEL (5 DIAMOND), Fine Dining French Cuisine

Chef de Partie

Executive Chef: Erik Maillard

- Received 3-Star review from New York Times

7/1992-10/1993
New York, NY

Awards and Recognitions

- December 17, 2010 New York Times Review, "Don't Miss", 3 stars
- Guest Gourmet Chef at De Gustibus Cooking School, 2005
- Gracie Mansion Guest Chef for Mayor Rudolph Giuliani, 2003
- Cooking segment on ABC's Good Morning America, 2003
- James Beard Foundation, 2003
- Participating Chef at the Annual Grand Gourmet Event, 2002-2003