



**Manhattan Community Board 3  
SLA & DCA Licensing Committee**

**November 30, 2017**

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**BRIGITTE**

**TAB 1**



THE CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD 3  
59 East 4th Street - New York, NY 10003  
Phone (212) 533-5300  
[www.cb3manhattan.org](http://www.cb3manhattan.org) - [info@cb3manhattan.org](mailto:info@cb3manhattan.org)

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) & DCA (Department of Consumer Affairs) Licensing Committee of Community Board 3. This committee will meet on

**Monday, December 11, 2017 at 6:30pm**  
**Perseverance House Community Room**  
**535 East 5th Street (btwn Aves A & B)**

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite. 6 copies (double sided)** plus additional requested information should be brought to the meeting, including copies of petitions circulated and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo). Please read questionnaire instructions carefully.
- Please inform the office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Note that withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applications without completed information - **including** petitions and proof of posting - will not be heard at the committee meeting.
- Please note that the applicant must be present.

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer  
District Manager

# BRIGITTE



## THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

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](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: 11/30/17

**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: Add additional bar and seats to basement

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Zvah Inc. db/a Brigitte (Serial No 1136014)

**APPLICANT:** Zvah Inc.

Premise address: 37 Canal Street

Cross streets: Corner of Ludlow Street

Name of applicant and all principals: (1) STEPHENSEN, OLAFUR - (2) VAUTRIN, FABRICE

Calo Maggi (Manager), Thomas Bersnard (Manager), Marion Cambon (Manager)

Trade name (DBA): Brigitte





**PREMISE:**

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

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? 68

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): \_\_\_\_\_

Zoning - C6-2 - Zoning Map#: 12D

**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) \_\_\_\_\_  
Seven days a week 11am to 4am

Number of tables? 17 Total number of seats? 59

How many stand-up bars/ bar seats are located on the premise? 2 bars

(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): Upstairs L shaped Bar - 6' x 8' - Cellar 8' X 2' (corner bar)

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  
Full dining menu same as restaurant suitable for parties up to 24

What are the hours kitchen will be open? Sun thru Wed - 11am to 11pm Thur thru Sat - 5.30 to 1am

Will a manager or principal always be on site?  Yes  No If yes, which? Marion Cambron, Thomas Bernard

How many employees will there be? 9 plus Managers

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

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

Will the premise have music?  Yes  No



**LOCATION:**

How many licensed establishments are within 1 block? \_\_\_\_\_

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

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

*We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.*

1.  I will operate a full-service restaurant, specifically a (type of restaurant) French Restaurant  
French Restaurant, with a kitchen open and serving food during all hours of operation *OR*  I have less than full-service kitchen but will serve food all hours of operation.
2.  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.
3.  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 \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  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.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  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 7:30pm.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  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.

Caio Maggi - (347)537-8014 - Caio Maggi



# **ATTENTION RESIDENTS & NEIGHBORS**

**ZVAH INC / Brigitte - (646) - 649 - 3378**

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**Company/DBA Name and Contact Number for Questions**

**Plans to open a  
Private dining room with bar in cellar**

---

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

**at the following location**

**37 Canal street**

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**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve**

**An Alteration to it's existing license**

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**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on**

**Monday, December 11, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)**

---

**Date/Time/Location**

**Calo Maggi - (347)537-8014 - calomaggi@gmail.com**

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**Applicant Contact Information**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
info@cb3manhattan.org - www.cb3manhattan.org**





**ATTENTION RESIDENTS & NEIGHBORS**

**第 3 社區居民 請注意**

**ZVAH INC / Brigitte - (646) - 649 - 3378**

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 3 社區申請生意相關牌照擴展生意)**

**Private dining room with bar in cellar**

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)  
戶外咖啡 (Sidewalk Café) or 或者  
後院花園咖啡(Backyard Use)

**37 Canal street**

Address/生意地址

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

An Alteration to it's existing license

(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, December 11, 2017 at 6:30pm**  
**Perseverance House Community Room**  
**535 East 5th Street (btwn Aves A & B)**

時間 (Time) 和地點 (Location)

**Caio Maggi - (347)537-8014 - caiomaggi@gmail.com**  
**info@cb3manhattan.org - www.cb3manhattan.org**





# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

ZVAH INC / Brigitte - (646) - 649 - 3378

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

**Plans to open a:**

**Planifique abrir un/una:**

Private dining room with bar in cellar

(Please choose) Bar/Restaurant  
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

37 Canal street

address

dirección

**Seeking a license to serve**

**En búsqueda de una  
licencia para servir:**

An Alteration to it's existing license

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting  
for comments**

**Reunión público  
para comentarios**

**Monday, December 11, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting**

**En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA**

[info@cb3manhattan.org](mailto:info@cb3manhattan.org) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

# BRIGITTE

## Current Exterior & Interior Photographs



# BRIGITTE





# BRIGITTE





# BRIGITTE



# BRIGITTE

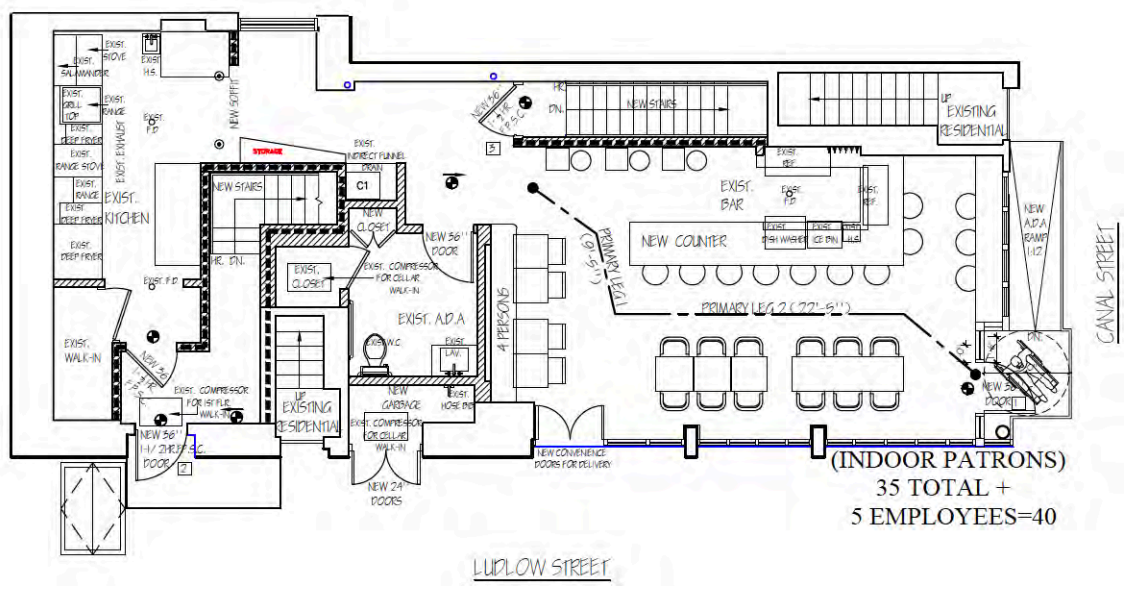


# BRIGITTE



# BRIGITTE

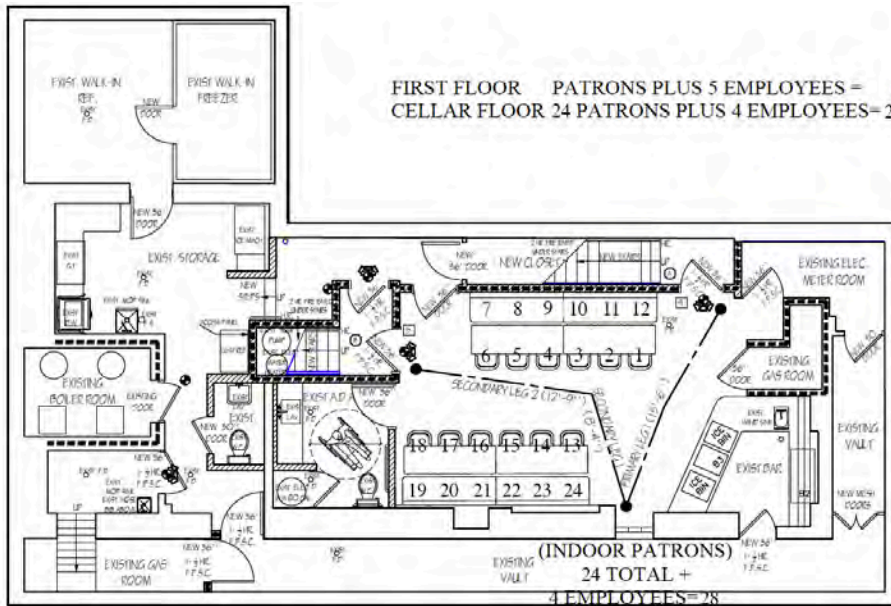
1 FIRST FLOOR  
Scale: 1/4"=1'-0"



(INDOOR PATRONS)  
35 TOTAL +  
5 EMPLOYEES=40



# BRIGITTE



# BRIGITTE

## BRIGITTE

### COCKTAILS

#### BUZIOS

Yapere Cachaca, Coconut Water, & Agave ..... \$13

#### WILD LADY

Redemption Rye, Mike's Hot Honey & Lemon Juice ..... \$15

#### SWEET FLIGHT TO THE SOUTH

Avana Tequila, Pear Juice, Elderflower ..... \$16

#### TWO SIDED PLEASURES

Tito's Vodka, Cucumber Juice, Blackberry Liqueur & Splash Soda ..... \$14

#### SPARKLING FRENCH BLONDE ON TAP

Gin, Luigi Blanc, Grapefruit Juice, Elderflower, Club Soda & Dash Bitters ..... \$14

#### NEGRONI ON TAP

Gin, Campari, Sweet Vermouth & Water ..... \$12

### BEERS

#### DRAFTS *(Served in a Highball Glass)*

Kaiser Brewery France ..... \$5

Scilla Artois, Belgium ..... \$5

Quincy Witte, United States, NY ..... \$5

Reisat Kölsch, Germany ..... \$5

#### BOTTLES

Abita Light, United States, LA ..... \$8

Leucitas IPA, United States, CA ..... \$8

57 Canal Street, New York, NY 10002

☎️ 212 243 6600

# BRIGITTE

## BRIGITTE

### WINES

#### RED

|   |           |
|---|-----------|
| Château <u>Bordeaux</u> , Bordeaux 2015.....                                    | \$11/\$39 |
| Xavier <u>Vin</u> , <u>Côtes du Rhône</u> 2015.....                             | \$14/\$50 |
| Roc des <u>Anges</u> , <u>Côtes du Basailien Villages Secs de Côt</u> .....     | \$15/\$57 |
| <u>Domaine Corsin</u> , Camus, Bourgogne 2015.....                              | \$54      |
| Château des Mille <u>Âges</u> , Bordeaux 2012.....                              | \$55      |
| Château Du <u>Beac</u> , Saint- <u>Émilion</u> 2014.....                        | \$130     |
| <u>Domaine Louis Baillet &amp; Fils</u> , <u>Vougey</u> 1er Cru Les Angles..... | \$145     |

#### WHITE

|  |           |
|--|-----------|
| Echo Indigo, <u>Côtes de Gascogne</u> 2015.....                      | \$10/\$38 |
| <u>Domaine Gerard Millet</u> , Sancerre 2016.....                    | \$15/\$57 |
| <u>Domaine Ricard</u> , Touraine Les Trois Chênes.....               | \$15/\$58 |
| Domaine Corsin, Saint-Véran Vieilles Vignes 2015.....                | \$64      |
| Domaine des Terres de Velle, Puligny-Montrachet 1er Les Referts..... | \$170     |
| Sylvain Lichet, Puligny-Montrachet 2015.....                         | \$179     |

#### ROSE

|  |           |
|--|-----------|
| Arena Costières De Nîmes.....                        | \$10/\$36 |
| Font Freye, La Gardonne, Côtes de Provence 2016..... | \$13/\$48 |
| La Chapelle Gardonne, Côtes de Provence 2016.....    | \$69      |

#### SPARKLING

|  |            |
|--|------------|
| Jacques Pelves, Sparkling Rose.....        | \$13/\$52  |
| Veuve Clicquot.....                        | \$20/\$129 |
| Demoiselle de Vranken, Champagne Brut..... | \$99       |
| Demoiselle de Vranken, Champagne Rose..... | \$129      |
| Dam Pérignon, Vintage 2009.....            | \$390      |

37 Canal Street, New York, NY 10002

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**BRIGITTE**



# BRIGITTE

## BRIGITTE

### APÉRITIF

|   |         |
|---|---------|
| Marinated Olives <i>Berber Spice &amp; EVO</i> (gf/vg) .....                              | \$ 7    |
| Heirloom Crudité <i>Seasonal Vegetables &amp; Aioli</i> (gf/v) .....                      | \$ 9.50 |
| Flourless Sacca <i>Chickpea Crepes &amp; Eggplant Ezme Salsa</i> (gf/vg) .....            | \$ 13   |
| Charcuterie <i>Fig Jam, Country Bread &amp; Cornichons</i> .....                          | \$ 18   |
| Oysters <i>Red Wine Vinegar &amp; Shallots</i> (vg) .....                                 | MP      |
| House Baked Sun-Dried Tomato Fougasse <i>Kalamata Olive, Basil &amp; Butter</i> (v) ..... | \$ 6    |

### START

|   |          |
|---|----------|
| S-Greens & Huile de Noix <i>Boston Salad &amp; Walnut</i> (gf/vg) .....                       | \$ 12    |
| Red Beet Salad <i>Baby Arugula, Clementines, Goat Cheese &amp; Spicy Pecans</i> (gf/v) .....  | \$ 14    |
| Provençale Pissaladière <i>Onion Confit, Anchovy Filets, Olives &amp; Dijon Mustard</i> ..... | \$ 12.50 |
| Tomato & Gruyère Tart <i>Thyme, Dijon Mustard &amp; Poppy Seed Crust</i> (v) .....            | \$ 12.50 |
| Tuna Tataki & Cucumber Ribbon Salad <i>Sesame Tuile &amp; Wasabi Cream</i> .....              | \$ 15    |
| Passion Fruit & Lemon Scallop <i>Céviche, Yuka, Plantain Chips &amp; Basil Oil</i> (gf) ..... | \$ 16    |

### PLATE

|  |          |
|--|----------|
| Whole Shrimp & Brandy <i>Fried Basil &amp; Green Onion</i> (gf) .....                          | \$ 22    |
| Whole Sea Bream & Lemon Dressing <i>Roasted Thyme &amp; Rosemary Oil</i> (gf) .....            | \$ 24    |
| Smoked Paprika Dusted Octopus <i>Cauliflower Purée &amp; Chickpeas</i> (gf) .....              | \$ 19.50 |
| Grass Fed Black Angus Steak, Red Chimichurri & Garlic Confit (gf) .....                        | \$ 22    |
| New Zealand Lamb Chops <i>Tarragon Dijon &amp; Grilled Leeks</i> (gf) .....                    | \$ 25    |
| Butterfied Hen <i>Medoc Jus</i> (gf) .....   | \$ 19    |
| Gnocchi à la Parisienne (v) .....  | \$ 17    |
| Green Risotto <i>Asparagus, Spinach, Peas, Leeks, Rognano &amp; Balsamic Caramel</i> (v) ..... | \$ 18    |

### SIDE

1 for \$7 / 3 for \$19

|                            |                            |
|----------------------------|----------------------------|
| Tomato Persillade (vg)     | Cauliflower Purée (gf)/(v) |
| Crunchy Fingerlings (v)    | Chickpea Salad (gf)/(vg)   |
| Grilled Asparagus (gf)/(v) | Corn on the Cob (gf)/(vg)  |
| Provençale Tian (gf)/(vg)  | Polenta Fries (v)          |

(v) Veggie, (vg) Vegan, (gf) Gluten free

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# BRIGITTE

## BRIGITTE

### DESSERT

Chocolate Cake Cup & Mascarpone Ice Cream \$9  
*Almond Crunch & Cigar Tuile*

Vanilla Ice Cream & Port Marinated Strawberries (gf) \$9

Apple Tarte Fine \$9  
*Salted Caramel & Vanilla Ice Cream*

Café Gourmand \$12  
*Lemon Tart & Mini Brownie*

111 Canal Street, New York, NY 10002

Also on [@brigitte](#)



MENU FOR PARTY OF 8 PEOPLE OR MORE \$75

**APÉRITIF INCLUDED**

- Marinated Olives *Berber Spice & EVO* (gf/vg).....
- Flourless Socca *Chickpea Crepes & Eggplant Ezme Salsa* (gf/vg).....
- House Baked Sun-Dried Tomato Fougasse *Kalamata Olive, Basil & Butter* (v).....

**START: CHOICE OF 2**

- 5-Greens & Huile de Noix *Boston Salad & Walnut* (gf/vg).....
- Provençale Pissaladière *Onion Confit, Anchovy Filets, Olives & Dijon Mustard*.....
- Tomato & Gruyère Tart *Thyme, Dijon Mustard & Poppy Seed Crust* (v).....
- Tuna Tataki & Cucumber Ribbon Salad *Sesame Tuile & Wasabi Cream*.....
- Passion Fruit & Lemon Scallop *Céviche, Yuka, Plantain Chips & Basil Oil* (gf).....

**PLATE: CHOICE OF 2**

- Whole Shrimp & Brandy *Fried Basil & Green Onion* (gf).....
- Whole Sea Bream & Lemon Dressing *Roasted Thyme & Rosemary Oil* (gf).....
- Smoked Paprika Dusted Octopus *Cauliflower Purée & Chickpeas* (gf).....
- Grass Fed Black Angus Steak & Red Chimichurri *Garlic Confit*.....
- New Zealand Lamb Chops *Tarragon Dijon & Grilled Leeks* (gf).....
- Butterflied Hen *Medoc Jus* (gf).....
- Gnocchi à la Parisienne (v).....
- Green Risotto *Asparagus, Spinach, Peas, Leeks, Reggiano & Balsamic Caramel* (v).....

**SIDE CHOICE OF 3**

- Tomato Persillade (vg)
- Crunchy Fingerlings (v)
- Grilled Asparagus (gf)/(v)
- Provençale Tian (gf)/(vg)
- Cauliflower Purée (gf)/(v)
- Chickpea Salad (gf)/(vg)
- Corn on the Cob (gf)/(vg)

**DESSERT: CHOICE OF 2**

- Chocolate Cake Cup & Mascarpone Ice Cream *Almond Crunch & Cigar Tuile*
- Vanilla Ice Cream & Port Marinated Strawberries (gf)
- Apple Tarte Fine Salted *Caramel & Vanilla Ice Cream*
- Café Gourmand *Lemon Tart & Mini Brownie*



MENU FOR PARTY OF 8 PEOPLE OR MORE \$95

**WINE: TO CHOOSE**

Red: Château Bordeneuve, Bordeaux 2015  
White: Echo Indigo, Côtes de Gascogne 2015  
Rose: Arena Costières De Nîmes

**APÉRITIF INCLUDED**

Marinated Olives *Berber Spice & EVO* (gf/vg) .....  
Flourless Socca *Chickpea Crepes & Eggplant Ezme Salsa* (gf/vg) .....  
House Baked Sun-Dried Tomato Fougasse *Kalamata Olive, Basil & Butter* (v) .....

**START: CHOICE OF 2**

5-Greens & Huile de Noix *Boston Salad & Walnut* (gf/vg) .....  
Provençale Pissaladière *Onion Confit, Anchovy Filets, Olives & Dijon Mustard* .....  
Tomato & Gruyère Tart *Thyme, Dijon Mustard & Poppy Seed Crust* (v) .....  
Tuna Tataki & Cucumber Ribbon Salad *Sesame Tuile & Wasabi Cream* .....  
Passion Fruit & Lemon Scallop Céviche, *Yuka, Plantain Chips & Basil Oil* (gf) .....

**PLATE: CHOICE OF 3**

Whole Shrimp & Brandy *Fried Basil & Green Onion* (gf) .....  
Whole Sea Bream & Lemon Dressing *Roasted Thyme & Rosemary Oil* (gf) .....  
Smoked Paprika Dusted Octopus *Cauliflower Purée & Chickpeas* (gf) .....  
Grass Fed Black Angus Steak & Red Chimichurri *Garlic Confit* .....  
New Zealand Lamb Chops *Tarragon Dijon & Grilled Leeks* (gf) .....  
Butterflied Hen *Medoc Jus* (gf) .....  
Gnocchi à la Parisienne (v) .....  
Green Risotto *Asparagus, Spinach, Peas, Leeks, Reggiano & Balsamic Caramel* (v) .....

**SIDE CHOICE OF 3**

|                            |                            |
|----------------------------|----------------------------|
| Tomato Persillade (vg)     |                            |
| Crunchy Fingerlings (v)    | Cauliflower Purée (gf)/(v) |
| Grilled Asparagus (gf)/(v) | Chickpea Salad (gf)/(vg)   |
| Provençale Tian (gf)/(vg)  | Corn on the Cob (gf)/(vg)  |

**DESSERT: CHOICE OF 2**

Chocolate Cake Cup & Mascarpone Ice Cream *Almond Crunch & Cigar Tuile*  
Vanilla Ice Cream & Port Marinated Strawberries (gf)  
Apple Tarte Fine Salted *Caramel & Vanilla Ice Cream*  
Café Gourmand *Lemon Tart & Mini Brownie*





MENU FOR PARTY OF 8 PEOPLE OR MORE \$105

**WINE: TO CHOOSE**

Red: Château des Mille Ange, Bordeaux 2012  
White: Domaine Gerard Millet, Sancerre 2016  
Rose: Font Freye, La Gordonne, Côtes de Provence 2016

**APÉRITIF INCLUDED**

Marinated Olives *Berber Spice & EVO* (gf/vg) .....  
Flourless Socca *Chickpea Crepes & Eggplant Ezme Salsa* (gf/vg) .....  
House Baked Sun-Dried Tomato Fougasse *Kalamata Olive, Basil & Butter* (v) .....

**START: CHOICE OF 3**

5-Greens & Huile de Noix *Boston Salad & Walnut* (gf/vg) .....  
Provençale Pissaladière *Onion Confit, Anchovy Filets, Olives & Dijon Mustard* .....  
Tomato & Gruyère Tart *Thyme, Dijon Mustard & Poppy Seed Crust* (v) .....  
Tuna Tataki & Cucumber Ribbon Salad *Sesame Tuile & Wasabi Cream* .....  
Passion Fruit & Lemon Scallop Céviche, *Yuka, Plantain Chips & Basil Oil* (gf) .....

**PLATE: CHOICE OF 3**

Whole Shrimp & Brandy *Fried Basil & Green Onion* (gf) .....  
Whole Sea Bream & Lemon Dressing *Roasted Thyme & Rosemary Oil* (gf) .....  
Smoked Paprika Dusted Octopus *Cauliflower Purée & Chickpeas* (gf) .....  
Grass Fed Black Angus Steak & Red Chimichurri *Garlic Confit* .....  
New Zealand Lamb Chops *Tarragon Dijon & Grilled Leeks* (gf) .....  
Butterflied Hen *Medoc Jus* (gf) .....  
Gnocchi à la Parisienne (v) .....  
Green Risotto *Asparagus, Spinach, Peas, Leeks, Reggiano & Balsamic Caramel* (v) .....

**SIDE CHOICE OF 3**

|                            |                            |
|----------------------------|----------------------------|
| Tomato Persillade (vg)     |                            |
| Crunchy Fingerlings (v)    | Cauliflower Purée (gf)/(v) |
| Grilled Asparagus (gf)/(v) | Chickpea Salad (gf)/(vg)   |
| Provençale Tian (gf)/(vg)  | Corn on the Cob (gf)/(vg)  |

**DESSERT: CHOICE OF 2**

Chocolate Cake Cup & Mascarpone Ice Cream *Almond Crunch & Cigar Tuile*  
Vanilla Ice Cream & Port Marinated Strawberries (gf)  
Apple Tarte Fine Salted *Caramel & Vanilla Ice Cream*  
Café Gourmand *Lemon Tart & Mini Brownie*



**ATTENTION RESIDENTS  
& NEIGHBORS**

ZVAH INC / Brigitte - (646) - 649 - 3378

Company/DBA Name and Contact Number for Questions

**Plans to open a**

Private dining room with bar in cellar

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

**at the following location**

37 Canal street

Building Number and Street Name (Address)

**This establishment is seeking a license to serve**

An Alteration to it's existing license

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment on**

**Monday, December 11, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)**

Date/Time/Location

Caio Maggi - (347)537-8014 - calomaggi@gmail.com

Applicant Contact Information

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
info@cb3manhattan.org - www.cb3manhattan.org**



**NEIGHBORING RESIDENTS  
VECINOS DE LA COMUNIDAD**

ZVAH INC / Brigitte - (646) - 649 - 3378

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Private dining room with bar in cellar

(Please choose) Bar/Restaurant  
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

37 Canal street

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

An Alteration to it's existing license

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, December 11, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)

At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA

info@cb3manhattan.org - www.cb3manhattan.org

# BRIGITTE





# BRIGITTE

**ATTENTION RESIDENTS & NEIGHBORS**  
**第 3 社區居民 請注意**

**ZVAH INC / Brigitte - (646) - 649 - 3378**

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 3 社區申請生意相關牌照擴展生意)  
**Private dining room with bar in cellar**

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)  
戶外咖啡 (Sidewalk Café) or 或者  
後院花園咖啡(Backyard Use)

37 Canal street

Address/生意地址

**seeking a license to serve**(以上的店主想要請以下相關酒牌照)  
An Alteration to it's existing license

(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, December 11, 2017 at 6:30pm**  
**Perseverance House Community Room**  
**535 East 5th Street (btwn Aves A & B)**

時間 (Time) 和地點 (Location)

Caio Maggi - (347)537-8014 - caiomaggi@gmail.com  
info@cb3manhattan.org - www.cb3manhattan.org

# BRIGITTE



# BRIGITTE



## ATTENTION RESIDENTS & NEIGHBORS

ZVAD INC - Bridge - (840) 649-1378

Please to report a  
Private driving issue with car in color  
at the following location  
of Canal Street

This establishment is seeking a license to serve  
for attention to its existing license

There will be an opportunity for public comment on  
Monday, December 11, 2017 at 10:00am  
Parsons School of Design Community Room  
100 East 10th Street (between Ave. A & B)

For more information, contact  
ZVAD INC - Bridge - (840) 649-1378

Public Meeting  
Monday, December 11, 2017 at 10:00am  
Parsons School of Design Community Room  
100 East 10th Street (between Ave. A & B)

For more information, contact  
ZVAD INC - Bridge - (840) 649-1378

### DAILY NEWS

EXCLUSIVE  
**MATT LAUER EMBARRASSED & ASHAMED!**  
**GOTCHA!**

# MODEL MURDER MYSTERY

N.Y. woman's throat slashed on isle of Jamaica

## NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

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