HELBRAUN LEVEY

KID A LLC 9 CHATHAM SQUARE NEW YORK, NY 10038

MANHATTAN COMMUNITY BOARD 3



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

Tareake Dorill, 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) Committee of Community Board 3. This committee will meet on

Monday, August 21, 2023 at 6:30pm
Online: https://us06web.zoom.us/j/89482152857
By Phone: +1 646 518 9805, +1 929 205 6099
Webinar ID: 894 8215 2857

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. Send completed questionnaire, including diagrams, and any additional material as a single PDF file. Any revisions, addition of materials should also be sent as a complete package as a single PDF file.
- Petitions 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 or a timestamped photo) must be emailed to echan@cb.nyc.gov by Friday noon before the meeting. Send petitions and proof of conspicuous postings as a separate PDF file.
- Notify the Community Board 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.
- Withdrawn applications will not be rolled over to next month as stated in previous paragraph.
- Applicant must be present at committee meeting. Applications without completed information
 <u>including</u> petitions and proof of posting will not be heard at the committee meeting.

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

Sincerely,

Susan Stetzer District Manager

Juson Stetzer



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

Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- 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:

 https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page

(this is not required but strongly suggested if a relevant group exists)

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:
Is location currently licensed? Yes No Type of license: N/A
If alteration, describe nature of alteration: N/A
Previous or current use of the location: PREVIOUSLY A RESTAURANT WITHOUT LIQUOR
Corporation and trade name of current license: KID A LLC, TRADE NAME PENDING
APPLICANT:
Premise address: 9 CHATHAM SQUARE, NEW YORK, NY 10038
Cross streets: MOTT & PELL STREET
Name of applicant and all principals: APPLICANT ENTITY; KID A LLC
PRINCIPALS: NICOLAS MOUCHEL & SAM LAWRENCE
Trade name (DBA):PENDING

Revised: July 2022

PREMISE:
Type of building and number of floors: MIXED-USE (COMMERCIAL & RESIDENTIAL), 5 FLOORS
Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?
☐ Yes ☐ No What is maximum NUMBER of people permitted <u>CO PENDING</u>
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): C6-1, C6-1G, & TA
PROPOSED METHOD OF OPERATION:
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor
space, if applicable) INSIDE: MON-SUN 5PM-12AM & OUTSIDE: MON-SUN 5PM-10PM
Will any other business besides food or alcohol service be conducted at premise, i.e., retail? 🗖 Yes 🖬 No
If yes, please describe what type: N/A
Number of indoor tables? 15 Total number of indoor seats? 50 SEATS & 10 BAR STOOLS
How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 STAND-UP BAR LOCATED IN FRONT OF PREMSIES WITH 10 STOOLS (APPROX. 20 FT LONG)
(A stand-up bar is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)
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
PLEASE SEE MENU ATTACHED.
What are the hours the kitchen will be open? MON-SUN 5PM-11PM
Will a manager or principal always be on site? ☐ Yes ☐ No If yes, which? BOTH PRINCIPALS & A MANAGER WILL BE ON SITE
How many employees will there be? 15
Do you have or plan to install 🗖 French doors 🗖 accordion doors or 🗖 windows? NO
Will there be TVs/monitors? \blacksquare Yes \blacksquare No (If Yes, how many?) N/A
Will premise have music? ■ Yes □ No
f Yes, what type of music? 🗖 Live musician 🗖 DJs 🔳 Streaming services/playlists
f other type, please describe APPLICANT WILL HAVE AMBIENT BACKGROUND MUSIC ONLY
What will be the music volume? 🔳 Background (conversational) 🗖 Entertainment (live music venue
evel) Please describe your sound system: PREMISES WILL HAVE 6 SMALL SONOS PRO SPEAKERS
THROUGHOUT PREMSIES 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

Page 2 of 5

Revised: July 2022

If promoted events, please explain the nature in which you plan to promote? Social media / online ads /
outside promoters? N/A
How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?
Please attach plans. (Please do not answer "we do not anticipate congestion.")
PLEASE SEE PLAN 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 PLAN ATTACHED.
Is sound proofing installed? ☐ Yes ■ No
If not, do you plan to install sound proofing? ■ Yes □ No
Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic
beverages outdoors? (includes roof & yard) ■ Yes □ No If Yes, describe and show on diagram:
YES, APPLICANT WILL BE APPLYING FOR SIDEWALK SEATING UNDER THE
TEMPORARY DOT OPEN RESTAURANTS PROGRAM. THERE WILL BE 4 TABLES AND 10
SEATS TOTAL.
APPLICANT HISTORY:
Has this corporation or any principal been licensed for sale of alcohol previously? ☐ Yes ■ No
If yes, please indicate name of establishment: N/A
Address: N/A Community Board #_N/A
Dates of operation: N/A
Has any principal had work experience similar to the proposed business? ■ Yes □ No If Yes, please
attach explanation of experience or resume. Note: failure to disclose previous experience or
information hampers the ability to evaluate this application.
Does any principal have other businesses in this area? ☐ Yes ☐ No If Yes, please give trade name,
address and describe the business N/A
Has any principal had SLA reports or action within the past 5 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

Revised: July 2022 Page 3 of 5

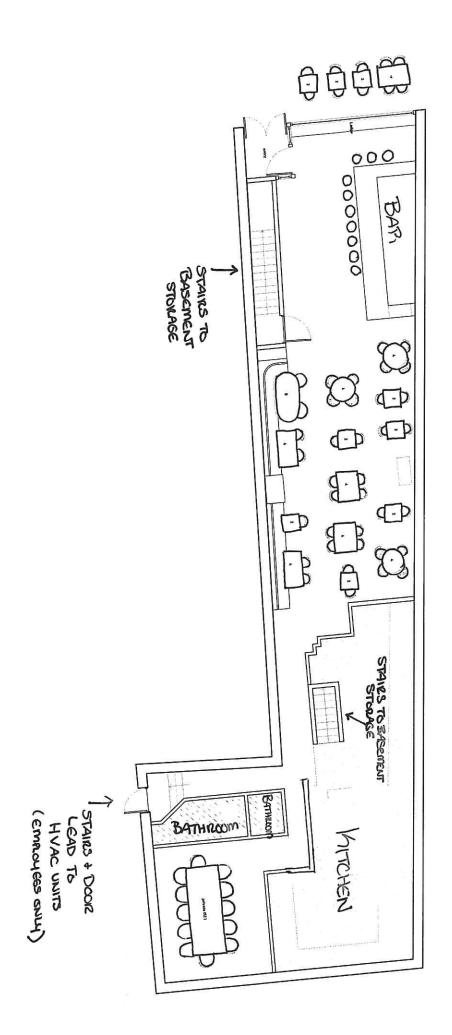
indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with

the questionnaire to the Community Board before the meeting.

7.	I will close any front or rear façade doors	I will have a closed fixed façade with no
	and windows at 10:00 P.M. every night or	open doors or windows except my entrance
	when amplified sound is playing, including but	door, which will close by 10:00 P.M. or when
	not limited to DJs, live music and live	amplified sound is playing, including but not
	nonmusical performances, or during	limited to DJs, live music and live nonmusical
	unamplified performances or televised sports.	performances, or during unamplified
		performances or televised sports.
8.	I will not have 🖪 DJs, 🖪 live music, 🖪 third-party pro	moted events, 🔳 any event at which a cover
	fee is charged, \blacksquare scheduled performances, \square more	than DJs per, 🗖 more than
	private parties per <u>APPROX. 10-20 PRIVATE BO</u>	DOKINGS A YEAR (CORPORATE & HOUDAY EVENTS
9.	■ I will play ambient recorded background music o	nly.
10.	I will not apply for an alteration to the method of	operation or for any physical alterations of any
11	nature without first coming before CB 3. I will not seek a change in class to a full on-premi	and ligurer lineages with out first obtaining
11.	approval from CB 3. N/A	ses ilduot license without first obtaining
12.	I will not participate in pub crawls or have party I	ouses 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	
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 bes	ide my liquor license inside of my business.
17.	Residents may contact the manager/owner at the	e 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 neighbor	5.
	Name: NICOLAS MOUCHEL	
	Phone Number: 917-275-8249	

Revised: July 2022 Page 5 of 5

GROUND FLOOR DIAGRAM



VAULT WINESTORE LIQUOR STORE FRIDGE CWALK IND CHALK IND LOCKERS OFFICE DRYSTORE H00D STAIRS TO

STAIRS TO

BASEMENT / CELLAR DIAGRAM

3 B B C C



Grilled lamb loin with artichokes and szechuan pepper	Salt baked duck with English peas	Roasted turbot, potato and preserved chili	Steamed cod with scallions, mustard greens and sherry	Chickpea dumplings with favas and ramps	Black pepper king crab	Grilled sweetbread, spinach and sesame	Trout roe and young onion millefeuille	Asparagus, sorrel and duck egg	Kohlrabi, favas and pine nuts	Beef carpaccio, green garlic and buckwhear	Red shrimp and lime leaf on toast		Raw scallop with horseradish	Warm chickpea bread, bone marrow and chili	Soy custard with cuttlefish and ginger	Celery root broth and smoked eel	Oysters with plum vinegar	
40	38	42	35	25	40	33	26	18	17	23	24	3	22	14	17	5	24	

consuming rate or undercooled poultry, scafood or eggs may increase your risk of food born illnesses



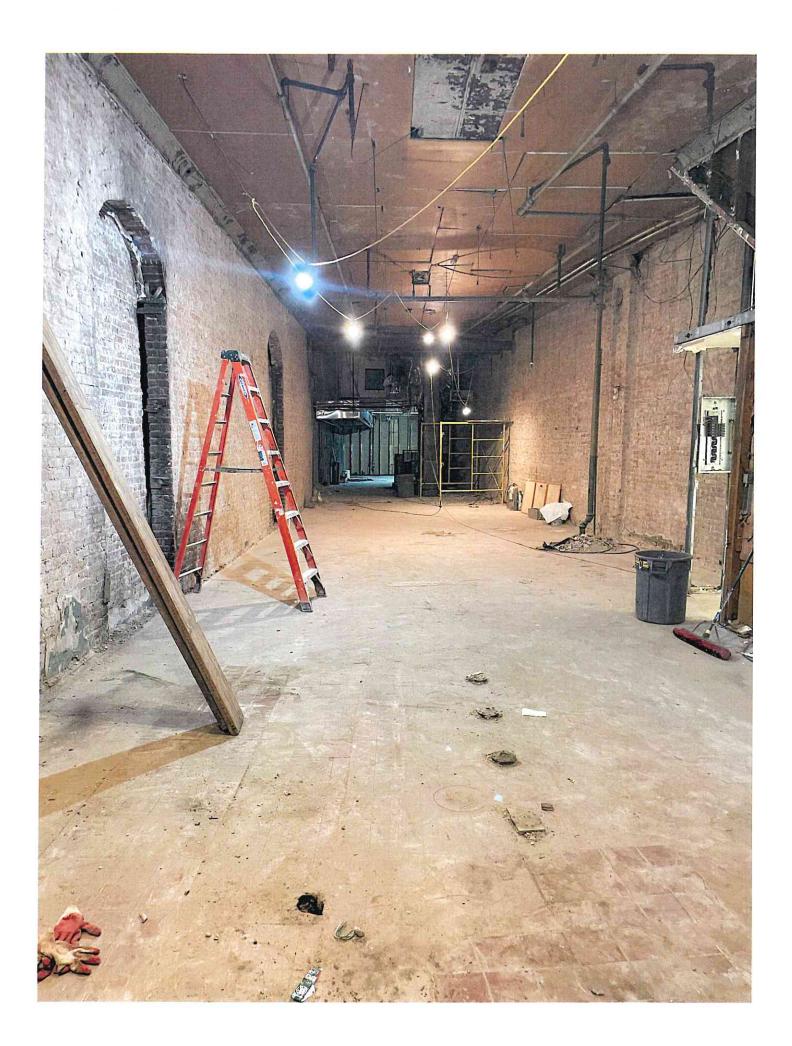
Dessert

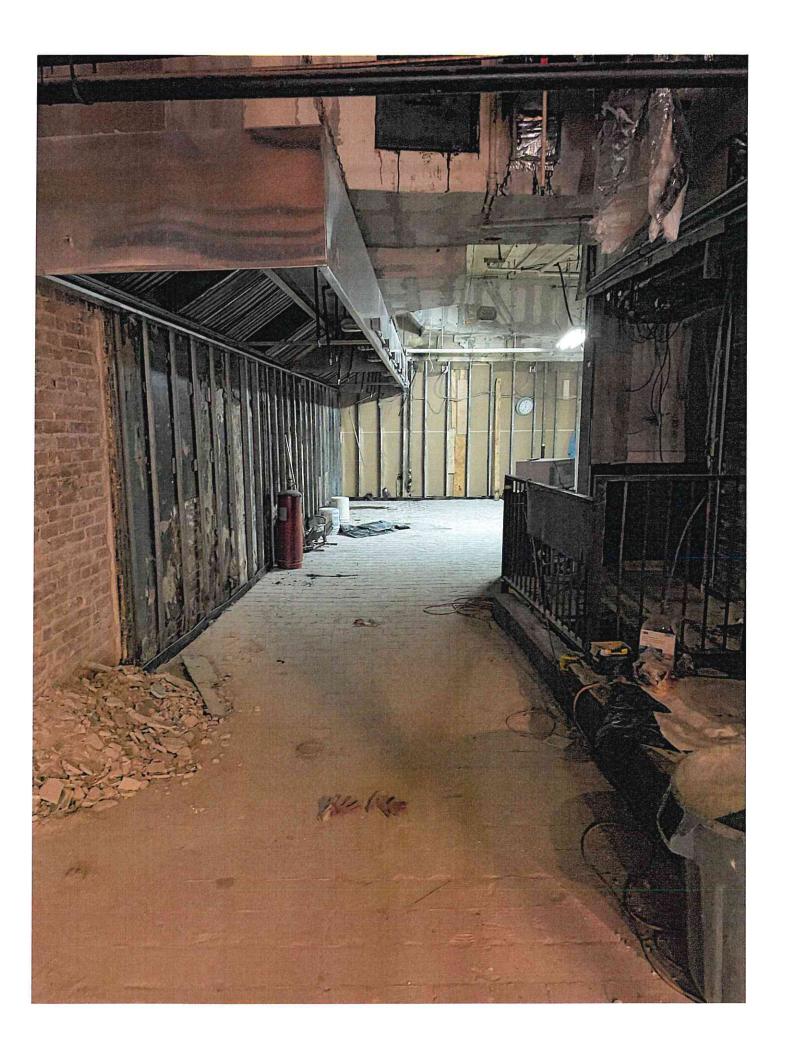
Cherry sorbet with halva and sesame 11
Vin jaune gelaro with plum 12
Toasted meringue with coffee and sorrento lemon 12
Chocolare and buckwhear tart 13
Warm prune and caramel pudding 12

Cheese a plate for 25

Vacherin mont d'or with preserved quince Dunbarton blue, bitter almond and honey Tête de moine with shitake and truffle

*consuming raw or underworked powtry, scafood or eggs may increase your risk of feed born illnesses



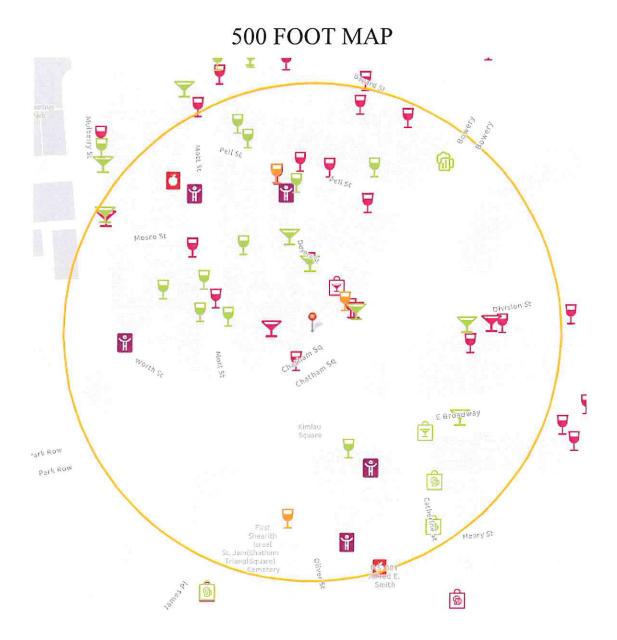


HELBRAUN LEVEY

NEIGHBORHOOD MAP



HELBRAUN LEVEY



GREEN MARTINI= OP LICENSE

PINK MARTINI= INACTIVE OP LICENSE

GREEN WINE= TW/ RW LICENSE

PINK WINE= INACTIVE TW/ RW LICENSE

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:		
Location	9 Chatham Sq, New York, New York, 10038	
Geocode	Latitude: 40.71395 longitude: -73.99802	
Report Generated On	7/24/2023	

8 Closest Liquor Stores		
Name	Address	Distance
CHIN KONG INC Ser #: 1023498	17 23 EAST BROADWAY STORE #104 NEW YORK, NY 10002	302 ft
MARKS WINE & SPIRITS LTD Ser #: 1023591	53 MOTT STREET NEW YORK, NY 10013	626 ft
MADISON WINE AND LIQUOR LLC Ser #: 1264145	45 MADISON ST NEW YORK, NY 10038	741 ft
CAFE MERENDA LLC Ser #: 1314328	83 HENRY ST STORE #2 NEW YORK, NY 10002	1,290 ft
WORLD WINE GROUP INC Ser #: 1335358	90 BOWERY ST NEW YORK, NY 10013	1,447 ft
WALKER LIQUOR CORP Ser #: 1023593	101 105 LAFAYETTE STREET NEW YORK, NY 10013	1,618 ft
R & S 49 LIQUOR CORP Ser #: 1297191	92 ELIZABETH ST NEW YORK, NY 10013	1,742 ft
YEE FUNG CORP Ser #: 1257056	135 DIVISION ST STORE B NEW YORK, NY 10002	1,909 ft

Schools within 500 feet		
Name	Address	Distance
TRANSFIGURATION SCHOOL	29 MOTT ST NEW YORK, NY 10013	416 ft
PS 1 ALFRED E SMITH	8 HENRY ST NEW YORK, NY 10038	493 ft

Churches within 500 feet	
Name	Distance
First Chinese Baptist Church	285 ft

Churches within 500 feet	
Name	Distance
Transworld Buddhist Association	297 ft
Transfiguration Catholic Church Office	368 ft
True Light Lutheran Church	378 ft
Mariners temple	428 ft

Address Distance	ame
Address Distance	ame

Active On Premises Liquor Licenses within 750 fe	1967	
Name	Address	Distance
APOTHEKE LLC Ser #: 1205504	9 DOYERS STREET BOWERY & PELL STREETS NEW YORK, NY 10013	98 ft
8 TUXEDOS INC Ser #: 1306506	5 DOYERS ST NEW YORK, NY 10013	138 ft
BLUE AGAVE NY INC Ser #: 1335436	11 DOYERS ST NEW YORK, NY 10013	198 ft
HAKKA CUISINE LLC Ser #: 1334417	11 DIVISION ST NEW YORK, NY 10002	310 ft
GOLDEN UNICORN GOURMET CORP Ser #: 1272240	16 18 E BROADWAY 2ND, 3RD FL & 4TH NEW YORK, NY 10002	343 ft
MJK FOODS LLC Ser #: 1301890	32 MULBERRY ST NEW YORK, NY 10013	482 ft
IO MULBERRY RESTAURANT INC Ser #: 1246514	40 MULBERRY STREET NEW YORK, NY 10013	541 ft
EA BISTRO INC Ser #: 1281439	45 MOTT ST GFL & CELLAR FL NEW YORK, NY 10013	554 ft
BOWERY GYOKAI LLC Ser #: 1322562	44 BOWERY NEW YORK, NY 10013	697 ft
CANAL ARCADE LLC Ser #: 1322840	48A BOWERY ST NEW YORK, NY 10013	749 ft

SAM LAWRENCE





Orchard, leading the culinary growth Australia and trained at acclaimed

NICOLAS MOUCHEL

Operator/Owner



across New York and London. For start up, inHouse, and growing it the last two years, he has consulted including The Upper House in Hong Melbourne, Australia, He held

JOSEPHINE STUART

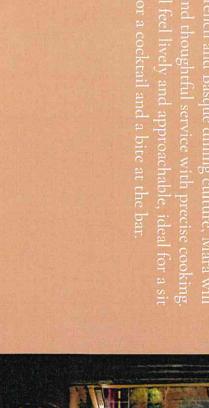
Creative Director



consulting business. She currently Josey was raised by artists, farmers





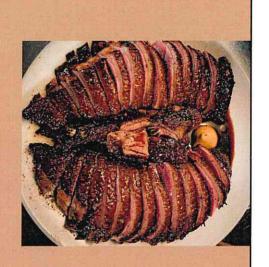


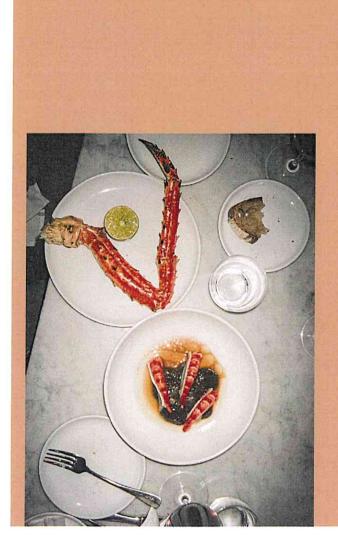


The Food

Sam's food uses elements from a range of cuisines to add depth and layers to his foundation of classical cooking methods. His experience in Europe and Asia will be the base of Mara's cuisine.

The food will be rooted in contemporary Parisian cooking and incorporate bold flavors to enhance traditional methods. Imagine a whole roasted turbot brushed with XO sauce or king crab coated in butter, ginger and fragrant pepper.



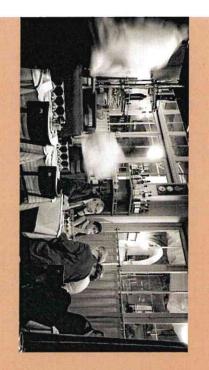


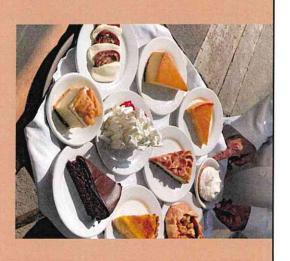
The Beverage

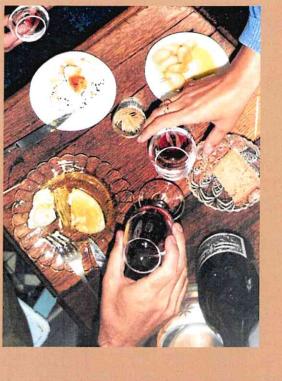




The Service







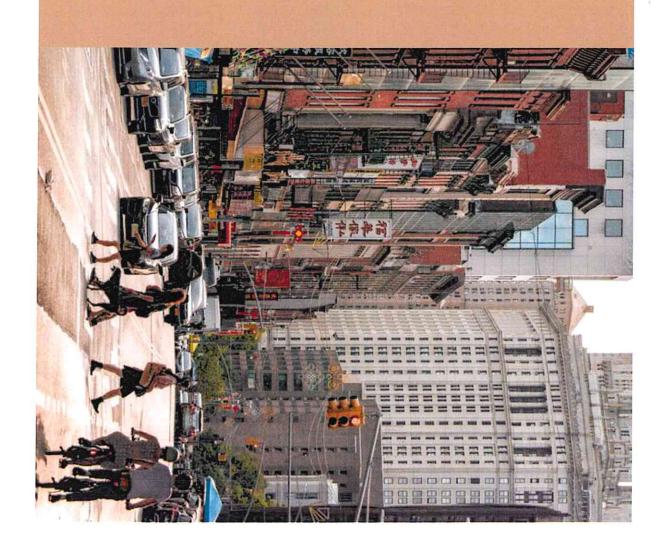
Putting you at ease from the moment you walk through the door, Mara's service will be warm, and personable. It will feel effortlessly confident; unpompous, yet knowledgeable. Whether you are chatting to our team about the latest exhibition at a nearby gallery, the best Thai food in Queens, or the Corsican wines we're featuring, you'll feel like you've made a new friend for the night.

The familiarity of the service will allow the food to take center stage. No matter if it is your first or fiftieth visit, you'll always feel well taken care of.

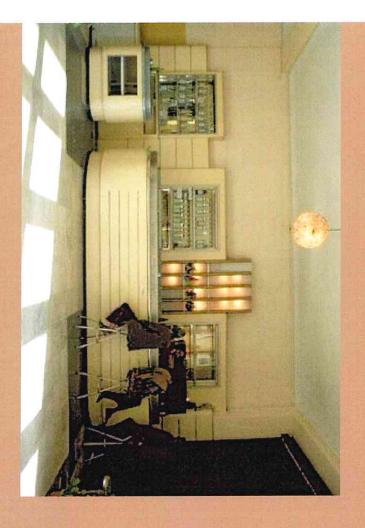
Target Audience

community of people: residents of the area, gallerists getting off from work, visitors from around the world, or a couple celebrating their anniversary.

by pringing together an eclectic group of people, we will foster a synamic culture for our guests and the neighborhood alike.



The Space



Vara will be built to age, inspired by the timelessness of Art Decound the allure of Futurism, the estaurant will sit on a patterned lie floor with a creamy bone bar, opped with stainless steel.

suilt to be used and enjoyed, ne space will enable the service and food to blend together into a sohesive experience, while glowing downtown New York's cityscape. Ou won't be distracted by the lesign, but will notice it enough to now it's beautiful.





Events

The private dining room at Mara will provide an opportunity to create multi-course feasts for up to 15 people, highlighting luxury ingredients like king crab or roasted suckling pig. These feasts will be designed to share and engage the entire table.

Looking ahead, we're excited to everage our global network to collaborate with and play host to an exciting roster of chefs and restaurants from around the world.





KING CRAB FEAST \$125 per person

Sea Bream crudo with pomelo Littleneck clams with young ginger Yuba and sea urchin tart Cured duck breast and liver pate

Warm chickpea bread, bone marrow and roasted chili Celety roor, pear and dandelion Mustard greens and watercress salad

Whole king crab with XO sauce and garlic Crab broth and scallop dumpling Grilled crab leg, miso and turnip Crisp rice with scallions Steamed spinach and sunflower

Cherry sorbet with halva and sesame Chocolate and buckwheat tart

PETITION SIGNATURES IN SUPPORT OF NYSLA LICENSE.

The following undersigned residents of the premises and surrounding buildings support the assumed of an on-premises heave to the following applicant establishment.

KID A LLC

9-10 CHATHAM SQUARE

Regardin
me the
outside
space
There will be
A SIDEWALK CALE
This will be operating tintil
IOPNI V
公 ファラース

Regarding the interior space. This will be a RESTAURANT w/CUSTOMER BAR. This will be operating until 12AM MON-SUN

+761) to trueter & Airs Guy 167 Pin RIW MY : 70 10038	1/2/13 SHIRLEY LYNN STEP DURROW NYC 10018	Thops Jun Cin 12 Pell St NewYork NY 10013	7 2/23 Jean Linn C 11 MOH St New York NY 1843	THE KIND OF CHILD THE WAS THE BUT	270	The les boon toke Low 1146 barrowst New York 1000)		= 12 me; Ung Low 102 Bodeward NX NIV "10013	Side An An Is Ellips of the South State of the Sout	155/24 Journy C. 426 Month 6t "1001	1126ps CHILLSHING TSANS 234 MILESERY "10	Another Joenne Kok J Mother . " 503	1.753 ETC BAT LOO PARKROWT 20	bytes succetures color sumosiostruct ant 2	DATE NAME ADDRESS
The second of the second	26			一上生山	1	C007 0	3-CM	Lan	1						SIGNATURE

19 FASENOTE senames doubtle from resolding of apsias and objecting buildings, or both in two black area of properly

oberbeiden soller eine eine State der State de

9 10 CHATHAM SQUARE

Regarding the missile space, there will be ASIDLAVALKA WIT — this will be operation until 1017A AON SUN. To admit the internal space this will be a RESTM PANT with (28 b MER BAR). This will be operation until 12 AM MON STA

	To the second se
Boxic Mori	MANA CANA CANA CANA CANA CANA CANA CANA
765 (2018) " " 3	NODELISS NODELISS NOTE OF THE STATE OF THE
and the second	SIGNATURE

PLEASE NOTE, signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment: KID A LLC

NAME

9-10 CHATHAM SQUARE

ADDRESS

Regarding the interior space: This will be a RESTAURANT w/ CUSTOMER BAR This will be operating until: 12AM MON-SUN

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN

Als/23 Ohin Clerk	Olatal Tay)	Oliles Darry Chery O	8/2/23 Sammi Neuro	Sli28 I Bins no.	-	7/28/23 LOZ KROHZ	July Jam Nowi	Tingers les Les Sin	STEPL WINK SEIST	7 28 per Comanyino	This Carlo	mills bruncan	DATE NAME
55 holong of # 10013	160 July 60m # 10038	\$1001 # \$ F FOW DE	2 Noth Street RM 801 # 10013		# #	555 IS, 377	30 CENTICIES PARA # 10002	1 2 th	12266, 2000 11 S+#	137 NWHIX ST #1002	(100) # TS Trong 31	13 origin screeks en york the work	ADDRESS
N. W.	N	X	Vary;	aufter	O Kun	TON .	Mad -	lease of	1000 KTA	P		in solu	SIGNATURE

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment:

KID A LLC

9-10 CHATHAM SQUARE

Regarding the interior space. This will be a RESTAURANT w/ CUSTOMER BAR ADDRESS This will be operating until: 12AM MON-SUN

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN

200	2000	300	200	2726	97.14	DATE
Houry Chang Suh	MIKE DUGOFF	al CA	Malik Jewis	WESTIN PRILEST	Ch ci stian DINello	NAME
136 Par (CDan) # 20 136 Par (Columbia) # 20	215 PARK ROW " 1A.	8 Pearl 87 # 11	DOT CHENY St #	333 PENAL SI #	43 MOH ST # 14	ADDRESS
B longues of the contract of t	Caubas Cos	R	Negwic.	MARI	* Chrimpaulh	SIGNATURE

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment: PETITION SIGNATURES IN SUPPORT OF NYSLA LICENSE

KID A LLC

9-10 CHATHAM SQUARE

Regarding the interior space: This will be a RESTAURANT w/ CUSTOMER BAR

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN This will be operating until: 12AM MON-SUN

R	03/67		21.5	51/8	3	51/8	5118	Q-	2	N. T. Y	100	1	51/90	2 1N	DATE
Mederle Jan	19836 1.	N Lomo Lios	private to the	Tes della	The Law	Janua January Comment	have the	IAN TOURN	may no	Millery Noth	Sophie Hamos	JUNE AIRMIN	A STOVES	ARCADIA SOVIRES	NAME
180 PARL ROW #	45 0-1-130	75 8011 3	ひら アーンテックナー ニ	The states of "W	215 ark Row # J	165 Park Row #K	1? Mysent stat "	Z. CATTERINE ST "	135 CM36M St	130 PANIL LOW #3	273 water St	X 1/ 1/2	185 Park Row "2	31 owner St "H	ADDRESS
		Noton R			(a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	125 1				28	X Haimen	E OUL	25	the autur	SIGNATURE

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment:

KID A LLC

9-10 CHATHAM SQUARE

VIDINESS.

Regarding the interior space: This will be a RESTAURANT w/ CUSTOMER BAR This will be operating until: 12AM MON-SUN

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN

6/1/2	8/17	31/8	<u>e</u> 8/1/8	0.10	8/12	2118	DATE
Tohn Oust	Total Kokato	Olatic Olatsson	Trances of Saletto	Andrea Farina	HICHARD MOXHERY VINCE OTT	DARYL COR'S	NAME
130 CCV 1800 # 7	180 HAK ROW # 160	180 Pcr (< Por #60	180 fact for "15E	180 Bark Row # 18E		35 HENRY ST # 10	ADDRESS
John & May H	Chaper fun		The way	Token I	Production of the second of th	5	SIGNATURE

3

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment.

KID A LLC

9-10 CHATHAM SQUARE

Regarding the interior space: This will be a RESTAURANT w/ CUSTOMER BAR This will be operating until: 12AM MON-SUN

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN

00	6/17	<u>4</u>	6:10	5/17	71/8	6-17	8/17	ارا ارا	21/2	5/17	∞ 	X	6 17	DATE
OR UN AGRATASIE!		Lucy WEST	Helson Lee	Jose Intermilla	To Act	Much Heckbard	(INDSA, STUFFLE	Nictors Singin	SARAY HURNES	Kachel Finkhason	Jent and Joyce	believe Castiglia	NANCY KONG	NAME
170 174 17 17	170 Nach (Can)	165 PARK KON	(70 mg 60)	170 Park Row	195 Birk Run	ASPEK RU	165 PARKEN	65 PARKROW) 70 9C	10 Gale lux	Mad	170 Park ROW	170 DARK ROW	ADDRESS
1 2 A love of the control of the con		" 14A Cash of cal			14 Jan Ant	The Hale that of	JAN 102.	TOT I A	The state of the s	Marcollina of the	"Hoteland Out of the	13d South	" 22 A CON W	SIGNATURE

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment: KID A LLC

.....

9-10 CHATHAM SQUARE

A 1997 -

Regarding the interior space: This will be a RESTAURANT w/ CUSTOMER BAR This will be operating until: 12AM MON-SUN

Regarding the outside space: There will be A SIDEWALK CAFE This will be operating until: 10PM MON-SUN

											00	Myllo	> [6	フターと	DATE
											Jan Pecera	Man Chani	James (JAN	STEPHEN CHAN	NAME
74	41.	#	##	#	#	11.	71.	Ħ	TE.	#	}	#			ADDRESS
												Charles I was	Jan Yan	Letera Ch	SIGNATURE

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property

H



Fwd: Letter of Support for Nicolas's Application

1 message

Nicolas Mouchel <nm@nmouchel.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevev.com>

Fri, Aug 18, 2023 at 9:48 AM

----- Forwarded message -----

From: Nicholas Stabile <nicholas.stabile@gmail.com>

Date: Fri, Aug 18, 2023 at 09:01

Subject: Letter of Support for Nicolas's Application

To: <nm@nmouchel.com>

CC: Nancy <Nancywkong@yahoo.com>

Dear Community Board 3,

My name is Nick Stabile, and I am co-founder of the Park Row Alliance, and the former Vice President and Secretary of Chatham Green. I am writing as a resident and community member and not on behalf of PRA or CG. I live in Chatham Green with my wife and we are raising my 16 month-old daughter here. It is a wonderfully rich and diverse community.

Thank you for the opportunity to write in support of Nicolas' application, as I am not able to be there in person.

As a community leader, we have been working tirelessly to help revitalize the economy of Chinatown and Little Italy, which was impacted disproportionately due to COVID and the anti-Asian hate crimes. The empty storefronts on Bowery Street impact nearby streets. We desperately need new business investments.

I want to speak to two specific concerns raised to about this application: (1) that the price point of the restaurant is too high for potential customers in this area and (2) that this is not a Chinese or Chinese-owned restaurant to replace the prior establishment.

I understand concerns about gentrification and would like to provide broader view for those how may not be familiar with the area.

The demographics of this community have always been varied and diverse and it continues to evolve. We absolutely do have pockets of low-income and immigrant communities and we are sensitive to that. However, we also have mid to high income residents. Apartments in both Chatham Green and Chatham Towers and in neighboring Bridgeview, have been purchased for close to or more than \$1M per unit. We have some incredibly successful individuals living in the area, including the 2 co-ops, Confucius Plaza and other local areas, providing us with diversity in our community. So, it is not accurate to say that the entire area cannot afford the price point. It is a disservice to generalize this entire community in such a manner. Instead, we should look for opportunities, such as this one, to contribute and uplift our communities, through setting examples, through mentorships and internships and other integration with the community members.

I was very disappointed to hear that one reason given to the applicant for the push back is because he is not Chinese or this is not a Chinese-owned establishment. I am horrified. It is discriminatory and illegal to make a decision based on this rationale. For those not as familiar with the historic aspects of these streets, this is the Five Points area and parts of the original Little Italy -- an former Italian neighborhood. The entire area and our community stands for inclusivity, not exclusivity. We should aim to welcome potential investors from all backgrounds and educate them about our community and become educated ourselves.

I visit many of the stores and restaurants in Chinatown and love the variety. It is painful to see so many businesses shut down after COVID and so many empty storefronts. We have struggled for years to rent out our spaces so I understand the challenges and struggles. We need new businesses and investments in our area.

I strongly support the applicant (Kid A, LLC, 9-10 Chatham Square) and ask the Community Board to approve this application. And I would absolutely welcome them and plan to frequent this type of restaurant.

Sincerely, Nicholas Stabile

Nicholas Stabile

email: nicholas.stabile@gmail.com cell: +1.718.915.7689 pronouns: he/him

linkedin



Fwd: Letter of Support

Nicolas Mouchel <nm@nmouchel.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Fri, Aug 18, 2023 at 7:51 AM

----- Forwarded message -----

From: Lucy West < lucy.west@chathamgreen.com>

Date: Fri, Aug 18, 2023 at 07:48 Subject: Letter of Support To: <nm@nmouchel.com>

Dear Community Board 3,

Thank you for the opportunity to write in support of Nicolas' application, as I am not able to attend in person.

My name is Lucy West, President, Board of Chatham Green. I am writing as a resident and community member and not on behalf of the Board. I have lived in the area for 25 years and have watched the challenges the area has faced after 9/11 and after the pandemic.

I want to speak to 2 specific concerns raised to the applicant - that the price point of the restaurant is too high for potential customers in this area and that this is not a Chinese or Chinese-owned restaurant to replace the prior establishment. I understand concerns about gentrification and would like to provide a broader view for those how may not be familiar with the area.

The demographics of this community have always been varied and diverse and it continues to evolve. We absolutely do have pockets of low-income and immigrant communities and we are sensitive to that. However, we also have mid to high income residents. Apartments in both Chatham Green and Chatham Towers and in neighboring Bridgeview, have been purchased for close to or more than \$1M per unit. We have some incredibly successful business men and women living in the area, including the 2 co-ops, Confucius Plaza and other local areas, providing us with diversity in our community. So, it is not accurate to say that the entire area cannot afford the price point. It is a disservice to generalize this entire community in such a manner. Instead, we should look for opportunities, such as this one, to contribute to and uplift our communities, through setting examples, through mentorships and internships and other integration with the community members.

I was very disappointed to hear that one reason given to the applicant for the push back is because he is not Chinese or this is not a Chinese-owned establishment. I am horrified. This is one reason that was expressed today. It is discriminatory and illegal to make a decision based on this rationale. For those not as familiar with the historic aspects of these streets, this is the Five Points area and parts of the original Little Italy. The entire area and our community stand for inclusivity, not exclusivity. We should aim to welcome potential investors from all backgrounds and educate them about our community and become educated ourselves.

I visit many of the stores and restaurants in Chinatown and love the variety. It is painful to see so many businesses shut down after COVID and so many empty storefronts. We have struggled for years to rent out our spaces so I understand the challenges and struggles. We are desperate for new businesses and investments in our area. I spoke with the applicants and reviewed their plans and past establishments. I would absolutely welcome them and plan to frequent this type of restaurant.

I strongly support the applicant (Kid A, LLC, 9-10 Chatham Square) and ask the Community Board to approve this application.

Sincerely,

Lucy West

Lucy West President Chatham Green, Inc. lucy.west@chathamgreen.com 917-494-1606



Fwd: SLA #2 Kidd A

Nicolas Mouchel <nm@nmouchel.com>

To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Mon, Aug 14, 2023 at 1:32 PM

----- Forwarded message ------

From: Karlin Chan <karlin@teamdragonriders.org>

Date: Mon, Aug 14, 2023 at 12:52 Subject: Fwd: SLA #2 Kidd A

To: nm@nmouchel.com <nm@nmouchel.com>

Karlin Chan 陳家齡 Founder

----- Forwarded message -----

From: Karlin Chan <karlin@teamdragonriders.org>

Date: Mon, Aug 14, 2023, 12:48 PM

Subject: SLA #2 Kidd A

To: Susan Stetzer <sstetzer@cb3manhattan.org>, Stetzer, Susan (CB) <SStetzer@cb.nyc.gov>, David Crane

<dvdcrn@gmail.com>

Susan,

Please forward to SLA committee.

Thank You,

Dear SLA committee.

I am writing to support the application of Kidd A located at 9-19 Chatham square. I recently met with Nicholas Mochel who is the applicant and operating partner of the yet to be named business.

He is opening a French Bistro which I believe will add to the diversity of dining options in Chinatown. I have heard the concerns of some residents that this will speed gentrification but Chinatown is already a diverse neighborhood far from the Chinatown of past decades.

I believe their restaurant will offer something for tourists and Non Chinese residents. Chinatown already enjoys different cuisines, and this may be a good fit.

I have also heard concerns the pricing excludes locals but prices have gone up across the board at many of our older restaurants. Gone are the days of a 10-cent Char Sui Bao and slice of pizza.

Chinatown has remained resilient throughout the decades and to stay competitive we need new investments to help our landlords survive not erect walls to keep them out.

Karlin Chan 陳家齡 隊長

Dragon Riders

龍騰單車隊

Teamdragonriders.org



Fwd: 9 Chatham Square

1 message

Nicolas Mouchel <nm@nmouchel.com>

To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Mon, Aug 14, 2023 at 9:16 PM

Susan Lee grew up in Chinatown and recently ran for City Council. Although she doesn't live in the area anymore, we are meeting her tomorrow to get her input into how we can be supportive of the community.

----- Forwarded message -----

From: Susan Lee <susan@susanleenyc.com>

Date: Mon, Aug 14, 2023 at 5:29 PM Subject: Re: 9 Chatham Square

To: Nicolas Mouchel <nm@nmouchel.com>
Cc: Sam Lawrence <samclawrence0@gmail.com>

Awesome!

See you tomorrow. Excited to meet Josey!

On Aug 14, 2023, at 4:45 PM, Nicolas Mouchel <nm@nmouchel.com> wrote:

Perfect! Our third partner, Josey, will also be joining.

See you tomorrow!

Best,

Nic

On Mon, Aug 14, 2023 at 4:37 PM Susan Lee <susan@susanleenyc.com> wrote: How about here at 4pm?

<AF1QipOJBLz-En0-4FdLxMOtYzLwRPAVuMU-Bbjl34p=
w900-h900-k-no-p.jpeg>

Cafe Atelier · 4.7★(129) · Coffee shop
Places, Navigation & Traffic

On Aug 14, 2023, at 1:43 PM, Nicolas Mouchel <nm@nmouchel.com> wrote:

Hi Susan,

That works for us! Where is convenient for you? Happy to come to you.

Best,

Nic

On Mon, Aug 14, 2023 at 9:36AM Susan Lee <susan@susanleenyc.com> wrote: Morning!

Tuesday after 3:30 works best for me. Please let me know if that's good for you and where we can meet.

Susan 917-902-6612

On Aug 13, 2023, at 9:46 PM, Nicolas Mouchel <nm@nmouchel.com> wrote:

Hi Susan,

Thank you for the encouraging words.

Are you available to meet on Tuesday? Sam and I are quite flexible that day.

Best, Nic

On Sat, Aug 12, 2023 at 15:35 Susan Lee <susan@susanleenyc.com>

Hello Nic.

Thank you for your email!

I want to thank you and Sam for taking time out of your day to meet with the community. I applaud you both for your efforts and your sincerity.

Although I don't live in Chinatown, it is a community that is very dear to me. Hop Shing was a sacred space for many of us (young and old) growing up in the city. I really do wish you and Sam success with the new restaurant.

I am around next week and am happy to chat with you about anything you need to make your restaurant a success. If you are serious about integrating your restaurant with the Chinatown community, then your success is our success!

If next week doesn't work, we can meet after Labor Day. I am on vacation during the last two weeks of August.

Again, thank you for reaching out to me.

Have a great weekend.

On Aug 11, 2023, at 3:14 PM, Nicolas Mouchel nm@nmouchel.com wrote:

Hi Susan,

I hope this email finds you well. Please excuse my direct approach; I found your email address via your website.

Sam and I wanted to thank you first and foremost for taking the time to attend the tour at 9 Chatham this past Tuesday. It was wonderful to meet you and gain insights from the broader Chinatown community.



Fwd: Form Submission - Contact Us - New Business - community meeting follow up 2 messages

Sam Lawrence <samclawrence0@gmail.com>

Mon, Aug 14, 2023 at 10:13 PM

To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

----- Forwarded message ------

From: Vic Lee <chinatown@welcometochinatown.com>

Date: Sun, Aug 13, 2023 at 4:52 PM

Subject: Re: Form Submission - Contact Us - New Business - community meeting follow up To: <samclawrence0@gmail.com>, Jennifer Tam <jen@welcometochinatown.com>, Jackie Wang

<jackie@welcometochinatown.com>

Hi Sam,

Thanks for reaching out - our team appreciates it! I'm CCing my co-founder @Jennifer Tam + our COO @Jackie Wang . I may have met you at the fundraiser hosted by Estela.

It would be great to chat, learn more about your vision for Mara, and share our concerns about the changing landscape of Chinatown.

Could we look at time at the end of this week or early next? If you could throw out some times, I'll coordinate with the team.

Best, Vic

On Sun, Aug 13, 2023 at 3:45 PM Squarespace <form-submission@squarespace.info> wrote:

Sent via form submission from Welcome to Chinatown

Name: Sam Lawrence

Email: samclawrence0@gmail.com

Subject: New Business - community meeting follow up

Message: Victoria, Jennifer and team,

I'm writing to introduce myself and my business partner Nicolas Mouchel and our restaurant concept Mara, at 9 Chatham square.

We were fortunate enough to meet with community leaders and local residents when we hosted a tour of the space this past week. It was wonderful to hear their thoughts, stories about the space and discuss how we can best integrate within the community. We are eager to continue this conversation and would really value to opportunity to meet with you and learn more about your initiatives and discuss ways we can support and work together in the future.

We understand that we are looking at a storied space in a historic community and that raises many concerns. We are happy to answer any questions and would be very appreciative of your input.

I've previously worked with Welcome to Chinatown (albeit on a small scale) in my previous role as the Chef at Estela and Culinary Director of Mattos Hospitality. Jan Lee mentioned there are plans for a community kitchen that could host classes or events. If possible, I'd also like to learn if I can contribute in any way.

We would like to build a lasting and fruitful relationship with Welcome to Chinatown. Please let us know if there is a time

we could meet this coming week, or the following.

I could not find a direct email address for your team but I'd be happy to share our concept deck and answer any other questions if provided.

Kind regards,

Sam Lawrence and Nicolas Mouchel

Are you a local business?: Yes

Manage Submissions

Does this submission look like spam? Report it here.



Vic Lee (she/her/hers)
CEO & Co-Founder
Welcome to Chinatown
Website | www.welcometochinatown.com
Instagram | @welcome.to.chinatown
Store | Made in Chinatown

Welcome to Chinatown is a project of Players Philanthropy Fund, a Maryland charitable trust recognized by the IRS as a tax-exempt public charity under Section 501(c)(3) of the Internal Revenue Code (Federal Tax ID: 27-6601178). Contributions to Welcome to Chinatown are tax-deductible to the fullest extent of the law.

Sam Lawrence <samclawrence0@gmail.com>

Cc: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Wed, Aug 16, 2023 at 4:02 PM

----- Forwarded message -----

From: Sam Lawrence <samclawrence0@gmail.com>

Date: Wed, Aug 16, 2023 at 3:40 PM

Subject: Re: Form Submission - Contact Us - New Business - community meeting follow up

To: Vic Lee <chinatown@welcometochinatown.com>

Cc: Jackie Wang <jackie@welcometochinatown.com>, Jennifer Tam <jen@welcometochinatown.com>

Hi Vic.

Just following up on a time we could all meet.

Later next week also works, Thursday evening? Unfortunately I'm out of town from the 25th of August so if next week does not work we can also meet when I'm back. Or I can help facilitate a meeting with my business partner, Nic while I'm away.

Looking forward to speaking with you soon, Sam

On Mon, Aug 14, 2023 at 11:14AM Sam Lawrence <samclawrence0@gmail.com> wrote: Hi Vic, Jennifer, and Jackie,

Thank you for getting back to us so quickly, we're really looking forward to meeting with you.

Towards the end of this week and early next week, a few possible times are:

Thursday 17th 4:30pm Friday 18th 4:30pm Monday 21st between 12pm and 2pm

Alternatively, Tuesday 15th (tomorrow) we have open availability if that is at all possible.

Looking forward to speaking soon, Sam [Quoted text hidden]



Fwd: Restaurant Mara at 9 Chatham Square

1 message

Nicolas Mouchel <nm@nmouchel.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Mon, Aug 14, 2023 at 9:02 PM

Wellington Chen from the Chinatown BD. No response.

----- Forwarded message ------

From: Nicolas Mouchel <nm@nmouchel.com>

Date: Thu, Aug 10, 2023 at 6:44 PM

Subject: Restaurant Mara at 9 Chatham Square To: <wellington@chinatownpartnership.org>

Hello Mr. Chen.

I am writing to you today to introduce myself, my business partner Sam Lawrence and our restaurant concept, Mara at 9 Chatham Square.

My name is Nicolas Mouchel and I am the co-owner and restaurateur. I grew up in Melbourne, Australia and Tokyo, Japan and have worked in restaurants and hotels around the world including in France and Hong Kong for over 20 years. I am proud to say that New York has been my home now for the last 11.

Sam Lawrence is the co-owner and chef. He also grew up in Melbourne and has worked and travelled extensively across Europe and Asia. Like me, he has lived in New York for the last decade, working for the renowned chef Ignacio Mattos (owner of Estela, Corner Bar, Altro Paradiso and Lodi).

Our restaurant, Mara, is envisioned as a contemporary bistro with a focus on French cuisine whilst taking inspiration from our past experiences and travels. The atmosphere and service will be relaxed and welcoming, and is a reflection of the way we love to dine and spend time with friends. In addition to our culinary offerings, we plan to feature a well-curated wine list and an assortment of cocktails. Our plan is to open our doors for dinner seven days a week.

Sam and I firmly believe that a great restaurant can serve as a vital hub within its neighborhood and we are wholly committed to providing our future guests and neighbors with a safe, welcoming environment. We are thrilled at the prospect of becoming the caretakers of a storied space and becoming a supportive part of the local Chinatown community.

If you are willing, I would like to have a conversation with you on how our restaurant can act as a positive force in the broader Chinatown community.

In the meantime, I invite you to take a look at our concept deck that describes our restaurant in further detail.

Best, Nicolas Mouchel

+1 917 275 8249



Fwd: Reaching out

1 message

Nicolas Mouchel <nm@nmouchel.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevev.com>

Mon, Aug 14, 2023 at 9:03 PM

To Moonlyn Tsai from Heart of Dinner

----- Forwarded message ------

From: Nicolas Mouchel <nm@nmouchel.com>

Date: Thu, Aug 10, 2023 at 2:16 PM

Subject: Reaching out

To: Moonlynn Tsai <moonlynn@heartofdinner.org>

Hi Moonlynn,

I hope this email finds you well.

Excuse the cold email but I wanted to (re)introduce myself. We've met a couple of times through industry gatherings - once through JD Nasaw when we held a leadership class at Estela and then other times when I was volunteering with Heart of Dinner during the pandemic.

I'm currently in the midst of opening a restaurant in Chinatown at 9 Chatham Square with my business partner/Chef Sam Lawrence. We hope to open the restaurant in the summer/fall of 2024.

While we're in the initial planning phases, we've been thinking a lot about the broader impact our restaurant can have in the Chinatown community. The fact that two outsiders are opening a non-Chinese restaurant in Chinatown and the signal that can send is not lost on us. But we have every intention to be a positive addition to the community.

I therefore wanted to reach out in the hope to have a conversation on how you see restaurant operators such as ourselves can positively give back to the community. Furthermore, if there's an opportunity for our restaurant to support Hearts of Dinner in some capacity when we're up and running, Sam and I would love to explore that possibility too.

I've shared a link to our concept deck that outlines the restaurant in further detail.

I remain a huge fan of everything you and your partner do and hope to pick up more volunteer work in the coming months!

Thank you and hope to speak soon, Nicolas Mouchel

+1 917 275 8249



Fwd: Restaurant Mara at 9 Chatham Square

1 message

Nicolas Mouchel <nm@nmouchel.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Mon, Aug 14, 2023 at 9:03 PM

W.O.W Project

----- Forwarded message -----

From: Nicolas Mouchel <nm@nmouchel.com>

Date: Wed, Aug 9, 2023 at 5:22 PM

Subject: Restaurant Mara at 9 Chatham Square

To: <info@wowprojectnyc.org>

Cc: Sam Lawrence <samclawrence0@gmail.com>

To whom it may concern,

I am writing to you today to introduce myself, my business partner Sam Lawrence and our restaurant concept, Mara at 9 Chatham Square.

My name is Nicolas Mouchel and I am the co-owner and restaurateur. I grew up in Melbourne, Australia and Tokyo, Japan and have worked in restaurants and hotels around the world including in France and Hong Kong for over 20 years. I am proud to say that New York has been my home now for the last 11.

Sam Lawrence is the co-owner and chef. He also grew up in Melbourne and has worked and travelled extensively across Europe and Asia. Like me, he has lived in New York for the last decade, working for the renowned chef Ignacio Mattos (owner of Estela, Corner Bar, Altro Paradiso and Lodi).

Our restaurant, Mara, is envisioned as a contemporary bistro with a focus on French cuisine whilst taking inspiration from our past experiences and travels. The atmosphere and service will be relaxed and welcoming, and is a reflection of the way we love to dine and spend time with friends. In addition to our culinary offerings, we plan to feature a well-curated wine list and an assortment of cocktails. Our plan is to open our doors for dinner seven days a week.

Sam and I firmly believe that a great restaurant can serve as a vital hub within its neighborhood - taking from and giving back to - its local economy and residents. However, we do understand that we are looking at a storied space in a historic community and that it raises many concerns.

If you are willing, we'd love to have the opportunity to have a conversation with W.O.W Chinatown to learn more about your initiatives and answer any questions about our restaurant.

In the meantime, I invite you to take a look at our concept deck that describes our restaurant in further detail.

Best.

Nicolas Mouchel & Sam Lawrence

+1 917 275 8249



Fwd: Restaurant Mara at 9 Chatham square

Sam Lawrence <samclawrence0@gmail.com>
To: Adrianna Golovatii <adrianna.golovatii@helbraunlevey.com>

Wed, Aug 16, 2023 at 4:00 PM

Hi adrianna,

We did not get a response through the online portal or website so here is an email we sent to Think Chinatown. The founders were at the walkthrough.

----- Forwarded message ------

From: Sam Lawrence <samclawrence0@gmail.com>

Date: Wed, Aug 16, 2023 at 3:56 PM

Subject: Restaurant Mara at 9 Chatham square

To: hello@thinkchinatown.org <hello@thinkchinatown.org>

Yin Kong and Amy Chin,

Thank you very much for attending the walkthrough at 9 Chatham square last week. We really value your perspective and appreciate you taking the time to share your thoughts and concerns with us.

Here is a bit more information about us as I know not all of your team was able to attend the walkthrough.

My name is Sam Lawrence, I'm the co-owner and chef. I grew up in Melbourne, Australia and have worked and travelled extensively across Europe and Asia. I've lived in New York for the last decade, working for the renowned chef Ignacio Mattos (owner of Estela, Corner Bar, Altro Paradiso and Lodi).

My business partner Nicolas Mouchel is the co-owner and restaurateur. He grew up in Melbourne, and Tokyo, Japan and has worked in restaurants and hotels around the world including in France and Hong Kong for over 20 years. He has lived in New York for the past 11.

Our restaurant, Mara, is envisioned as a contemporary bistro with a focus on French cuisine whilst taking inspiration from our past experiences and travels. The atmosphere and service will be relaxed and welcoming, and is a reflection of the way we love to dine and spend time with friends. In addition to our culinary offerings, we plan to feature a well-curated wine list and an assortment of cocktails. Our plan is to open our doors for dinner seven days a week.

Nicolas and I firmly believe that a great restaurant can serve as a vital hub within its neighborhood - taking from and giving back to - its local economy and residents. However, we do understand that we are looking at a storied space in a historic community and that it raises many concerns.

If you're willing, we'd love the opportunity to have a conversation with you and your team to learn more about your initiatives and discuss the best ways we can integrate within the neighborhood, as well as answer any questions.

In the meantime, I invite you to take a look at our concept deck that describes our restaurant in further detail.

Best,

Sam Lawrence & Nicolas Mouchel

