

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Pier Sixty LLC		Current		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
59 Chelsea Piers Ground Floor and Mezzanine		11th Avenue and 18th Street		
<b>OWNER</b>	<b>NAME:</b>	Abigail Kirsch, James Kirsch and Chelsea Piers is a co-owner	<b>ATTORNEY</b>	
	<b>PHONE:</b>	914 269 9640	<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			<b>NAME:</b>	
			<b>PHONE:</b>	
			<b>FAX:</b>	
<b>MANAGER</b>	<b>NAME:</b>	Paul Gallen	<b>LANDLORD</b>	
	<b>PHONE:</b>	212 336 6036	<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			<b>NAME:</b>	
			<b>PHONE:</b>	
			<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Catering Establishment / Event Space			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> <i>(check one)</i>	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<b>YES</b>	<b>NO</b>
		What is/was the name of establishment?	see attached list	
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<b>YES</b>	<b>NO</b>
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

The hours listed are the earliest an event would take place and the latest closing hour for an event.

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	
	Music	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	
Kitchen	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM		
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bare	Number of Seats	Number of Tables	
	360	360*	22*	232*	0	3*	0	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	Ground Floor and Mezzanine= 360		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	Yes -Dancing will depend on type of event**		
Will applicant have bottle service?					YES	NO	N/A	No		
Will you be hosting private parties and promotional events?					YES	NO	N/A	Yes - private parties only		
Will outside promoters be used?					YES	NO	N/A	No		
Will the security plan submitted be implemented?					YES	NO	N/A	see attached		
Will State certified security personnel be used?					YES	NO	N/A	No / see attached		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	No		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	No		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	No		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	Yes		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A	Yes		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ	Background, Live Music and DJ will depend on type of event				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	Yes		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	Yes - see attached		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A	Yes		

\*The numbers represent the maximum number for an event.

\*\*A cabaret license is not required for private events.

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible, provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	Manufacturing		Overlay (if Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	No
Is a Public Assembly permit required?	YES	NO	N/A	Yes
Are your plans filed with DOB?	YES	NO	N/A	Yes
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 19th/20th/21st 22nd/23rd Streets Block Association		
	# 2	500 West 19th Street Block Association		
	# 3	300 West 18th/19th Streets Block Association		
	# 4	300 West 15th Street Block Association		

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

**ADDITIONAL STIPULATIONS: (Office Use Only)**



Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

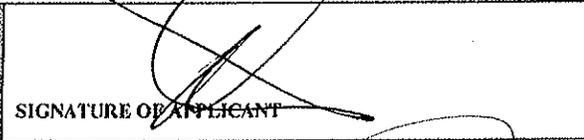
  
Frank Holozupiec  
CB4 BLP Committee Co-Chair

  
Paul Seres  
CB4 BLP Committee Co-Chair

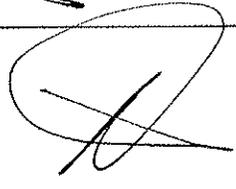
**APPLICANT AGREEMENT WITH THE COMMUNITY**

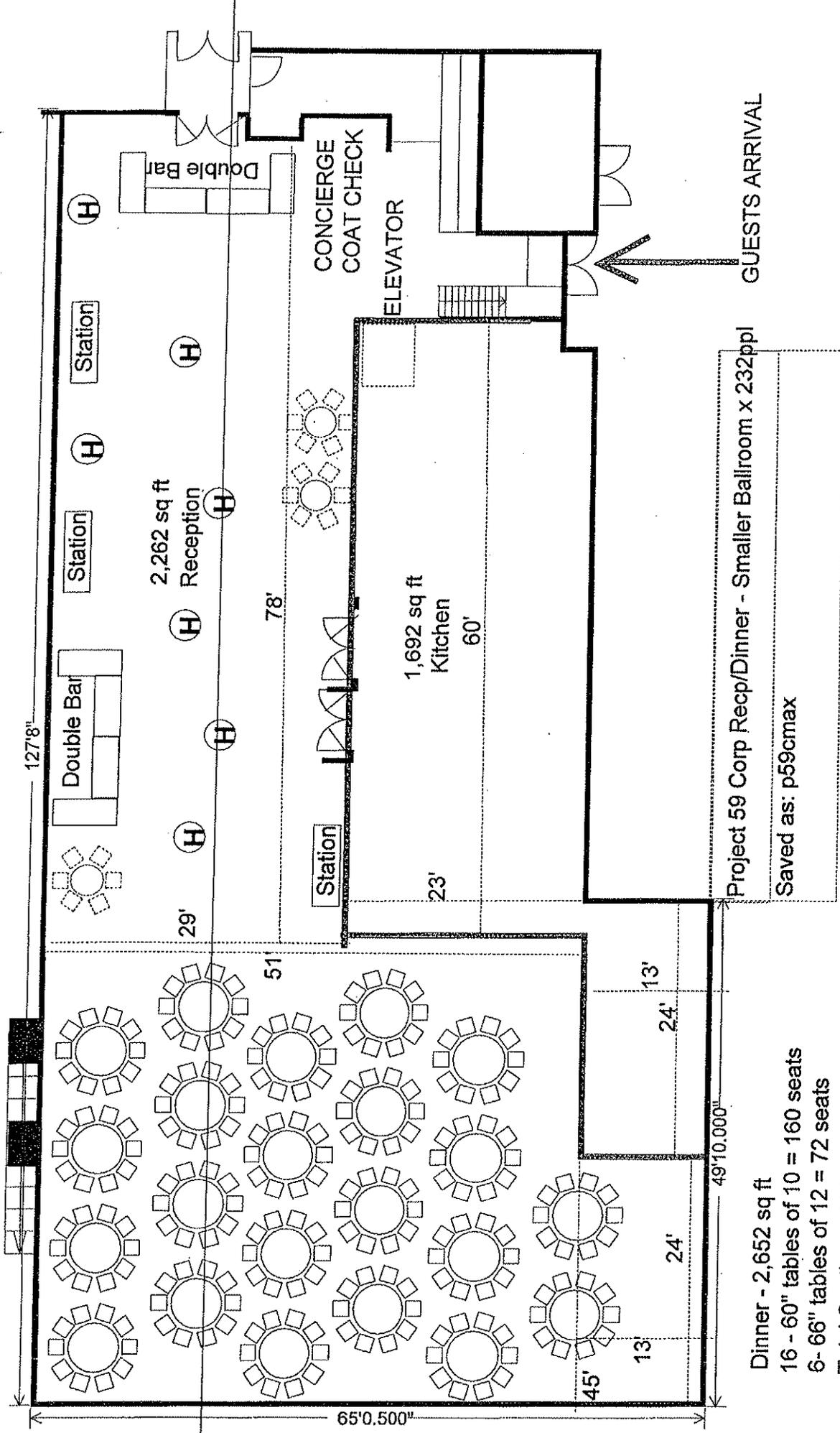
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →

  
SIGNATURE OF APPLICANT

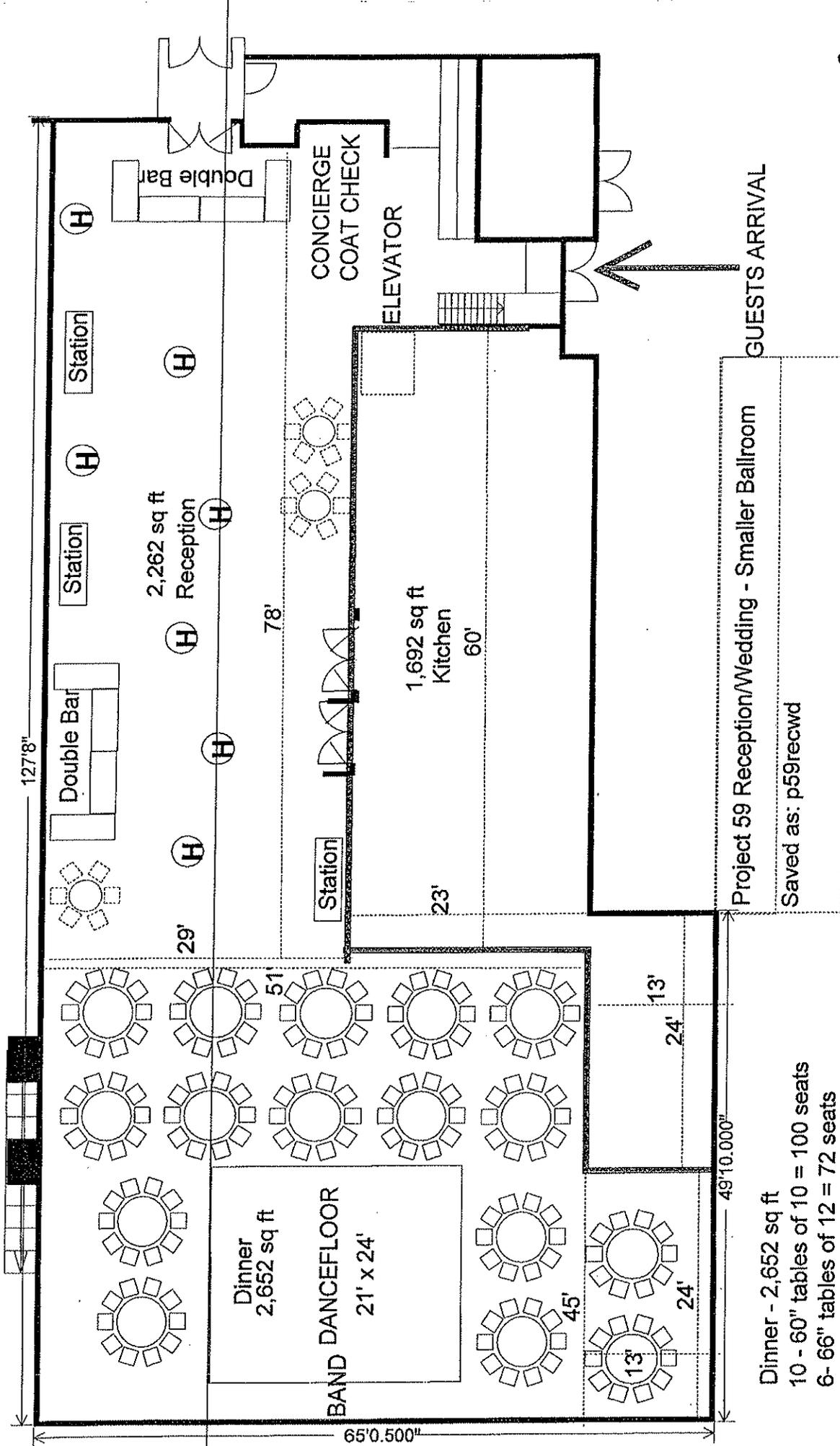
10-28-14  
DATE

  
11-11-14



Dinner - 2,652 sq ft  
 16 - 60" tables of 10 = 160 seats  
 6 - 66" tables of 12 = 72 seats  
 Total Seating = 232 guests (22 tables)

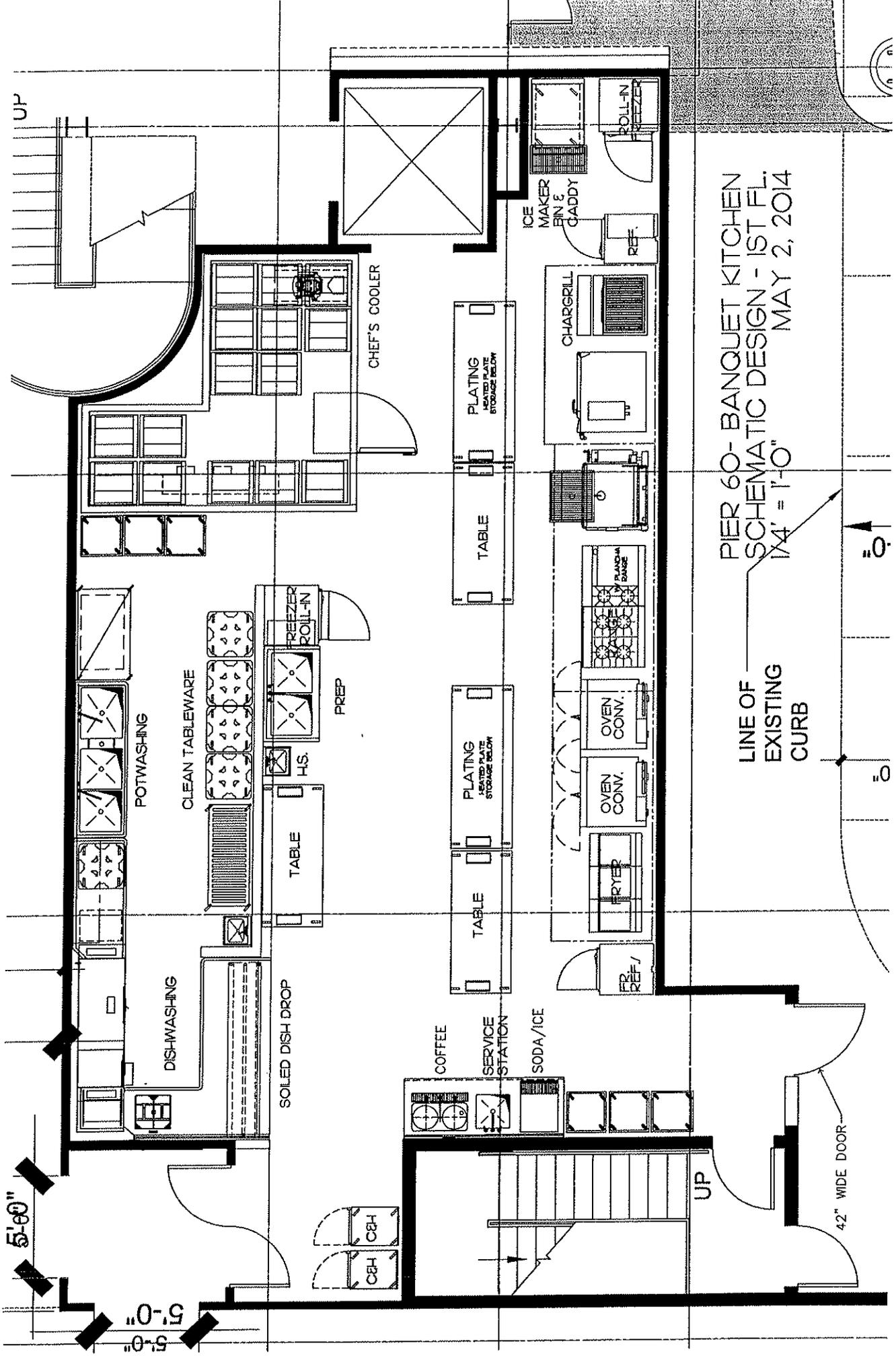
Project 59 Corp Recp/Dinner - Smaller Ballroom x 232 ppl  
 Saved as: p59cmax



Project 59 Reception/Wedding - Smaller Ballroom  
 Saved as: p59recwd

Dinner - 2,652 sq ft  
 10 - 60" tables of 10 = 100 seats  
 6 - 66" tables of 12 = 72 seats  
 Total Seating = 172 guests (16 tables)





PIER 60- BANQUET KITCHEN  
 SCHEMATIC DESIGN - 1ST FL.  
 1/4" = 1'-0"  
 MAY 2, 2014

LINE OF  
 EXISTING  
 CURB

42" WIDE DOOR



UP

UP

CHEF'S COOLER

PREP

SOLED DISH DROP

DISHWASHING

POTWASHING

CLEAN TABLEWARE

COFFEE

SERVICE STATION

SODA/ICE

FRYER

OVEN CONV.

OVEN CONV.

CHARGRILL

ICE MAKER  
 BIN &  
 CADDY

REF.

ROLL-IN  
 FREEZER

PLATING  
 HEATED PLATE  
 STORAGE BELOW

TABLE

PLATING  
 HEATED PLATE  
 STORAGE BELOW

TABLE

TABLE

H.S.

FRYER

ROLL-IN

CBH

CBH

0

0

5'-0"

5'-0"

5'-0"

## **Security Description for Chelsea Piers**

The Piers are public space and are part of the Hudson River Park (State Park).

The Piers are patrolled by the Hudson River Park personnel and the NYPD.

The Piers have Guest Service Personnel who are there to assist with directions, car emergencies, medical emergencies, etc. They are not security guards. The Piers relies on the NYPD for security.

## Sound System

Rental system (non-permanent) 3-Way ground supported self-amplified speaker system:

(4-6) 12" self-powered full range speakers

(2) 18" self-powered subwoofers

- Band equipment

Typical would be a standard 5 piece (drums, guitar, keys, vocals and bass)

DJ's for wedding / bar mitzvahs etc.

- Speaker equipment

(4-6) 12" full range speakers, (2) 18" subwoofers

- decibel levels

80-90db typical range, 95db max



List of Previously Held Licenses for Abigail Kirsch Catering Relationships

Business Name	Business Address	Date of Filing/ Serial Number	Disposition
Abigail Kirsch at Stage Six LLC	15 Washington Avenue aka 63 Flushing Avenue Ground Floor Brooklyn Naval Yard Brooklyn, NY 11205	08/24/2006 Serial #1182634	License expired on 10/31/2007
AK Yacht Catering LLC	Skyport Marina East 23 <sup>rd</sup> Street New York, NY 10010	03/26/2003 Serial #1138367	License surrendered on 03/20/2008
Cornelia Fifth Avenue & Abigail Kirsch at Tappan Hill Inc	653 655 5 <sup>th</sup> Avenue New York, NY 10022	08/12/2004 Serial #1155425	License expired on 03/31/2009
Common Ground Jobs Training Corp <b>Abigail Kirsch at Tappan Inc. – Approved concessionaire</b>	15 East 27 <sup>th</sup> Street – East 28 <sup>th</sup> Street New York, NY 10016	09/30/2010 Serial #1247944	Abigail Kirsch at Tappan Inc was removed as a concessionaire 09/12/2012
Abigail Kirsch II LLC dba The Garden Café and Terrace Room	2900 Southern Blvd Bronx, NY 10458	1996 Serial #1003883	License surrendered on 05/2013
Abigail Kirsch II LLC dba The Leon Levy Visitor Center Cafe	2900 Southern Blvd Bronx, NY 10458	04/09/2004 Serial #1150659	License expired on 05/31/2013
Abigail Kirsch at Stage Six LLC	15 Washington Avenue aka 63 Flushing Avenue Ground Floor Brooklyn Naval Yard Brooklyn, NY 11205	08/24/2006 Serial #1182635	License surrendered on 11/2013



## ABOUT CURRENT

One of New York City's newest waterfront venues, Current offers an expansive, open space filled with natural light overlooking the Hudson River and Chelsea Piers marina. With wood floors, floor to ceiling windows, fabric wall panels, luminescent accents, 16-foot high ceilings and an undulating, custom lit ceiling, this innovative venue combines warm and cool textures to create a unique experience in a truly modern setting.

With over 6,000 square feet of flexible event space and state-of-the-art technology, Current is ideal for weddings, bar/bat mitzvahs, milestone celebrations, galas and corporate events. Our seasoned team of event professionals will work with you to ensure seamless planning and execution.

- See more at: <http://piersixty.com/current/about-current/#sthash.cRtfOtaZ.dpuf>

# Ballroom: Water



## **Chelsea Piers Community Commitments**

Mindful of its responsibilities as a corporate citizen of New York City, Chelsea Piers Management has been supportive of the local neighborhood as well as the larger New York City community. Chelsea Piers has been involved with the community since 1995. We are an active participant with Chelsea groups including Hudson River Advisory Council, Friends of Hudson River Park, Community Board 4, Hudson Guild, Council of Chelsea Block Associations, The Greenwich Village Chelsea Chamber of Commerce, the Friends of the High Line, and MPIA.

Chelsea Piers remains committed to creating an environment where New Yorkers can enjoy healthy recreation with family and friends. Chelsea Piers is committed to giving children from all backgrounds the opportunity to learn and play through involvement in sports activities. To this end, Chelsea Piers Management supports two scholarship funds, as well as other programs, that enable disadvantaged children to participate in camps and activities at Chelsea Piers and throughout the city. The Chelsea Piers Scholarship Fund, established in 1996, has provided grants to over 1,600 children and close to \$1 million for summer camp and other after-school programs.

## **Green Energy**

**Chelsea Piers is purchasing 100% of its energy from renewable resources.**

Effective October 1, 2008, Chelsea Piers began purchasing green power equal to 100% of its annual electricity usage from a renewable energy source - wind! This purchase offset 13,344 metric tons of electricity-related greenhouse gas emissions (CO<sub>2</sub>), an amount equal to taking 2,856 cars off the road or planting 12,292 acres of trees.

Chelsea Piers is now a **Green Power Leadership Club** member of the EPA's Green Power Partnership. Leadership Club requirements include the purchase of at least 20% green power (electricity generated from eligible renewable resources) over a one year period.

Current is also part of this program and will also be 100% wind powered.

## **ABIGAIL KIRSCH - OUR STORY**

It was the mid-sixties when Abigail Kirsch started a cooking school in the basement of her home. A few years later, when success mandated a move to a storefront, Abigail's husband Bob sold his business and joined her to co-found the catering business. Their son Jim joined his parents full-time in 1980 and they never looked back. The family partnership expanded to include Alison Awerbuch, who joined the company in 1984 and took over culinary leadership from Abigail in 1990.

What started as a small business serving predominately Westchester and Fairfield Counties quickly expanded to include Manhattan and the entire tri-state area. In 1990 the Kirschs opened Tappan Hill Mansion and began operating their first exclusive venue. Since Tappan Hill, the family has added Pier Sixty and The Lighthouse, The Loading Dock and The Skylark to their exclusive venue portfolio.

Today Abigail Kirsch Catering Relationships is recognized as the market leader for excellence in the greater New York metropolitan area. At the core of its success is an obsessive commitment to perfection. The Kirschs recognized early on that their business was only as successful as their last event. With this focus as a cornerstone, all associates work in unison to provide extraordinary guest experiences.

## ABIGAIL KIRSCH - TESTIMONIALS

"The team was phenomenal – Paul and Rich were always there when we needed them and made things go off near flawlessly. Erin was great to work with and did a wonderful job overseeing all of our preparations, including working with our many sponsors and partners to set us up for success. And the A/V crew was the best we've ever worked with." - **360i Digital Marketing Agency**

"My husband and I want to thank you for orchestrating a truly magnificent wedding for Jessica & Bobby. Everything ran like a fine tuned machine. The staff was attentive, the service professional and Abigail Kirsch Catering was a real epicurean delight! The vendors (Hank Lane, Natural Expressions, & Design Fusion) that you work with were also wonderful and are to be commended for their talents & eagerness to please. The setting was so picturesque and magical, with the boats sailing by & the skyline twinkling in the dusk. Thank you so much. "

- **Mother of Groom**

"There was nothing you did not jump on, respond to, fix, find or resolve for us. You were on top of everything and didn't miss a beat." - **IBM**

"You were an absolute pleasure to work with throughout the planning of the wedding, and perhaps more importantly, during the event itself. It was an amazing wedding, and your coordination with the various vendors insured that it was smooth sailing!" - **Bride & Groom**

"The venue was wonderful, the menu delicious and the entire staff extremely helpful. It is always a pleasure to hold this event at Pier Sixty!" – **Food Bank for NYC**

"From an event planner's perspective, it was a totally stress-free event. You all took care of all the details, and it was perfection. You all are the epitome of professionalism!"- **Duke University**

"It is important for you to know that your diligence and kindness gave my daughter and our family and friends a great memory..." - **Father of Bride**

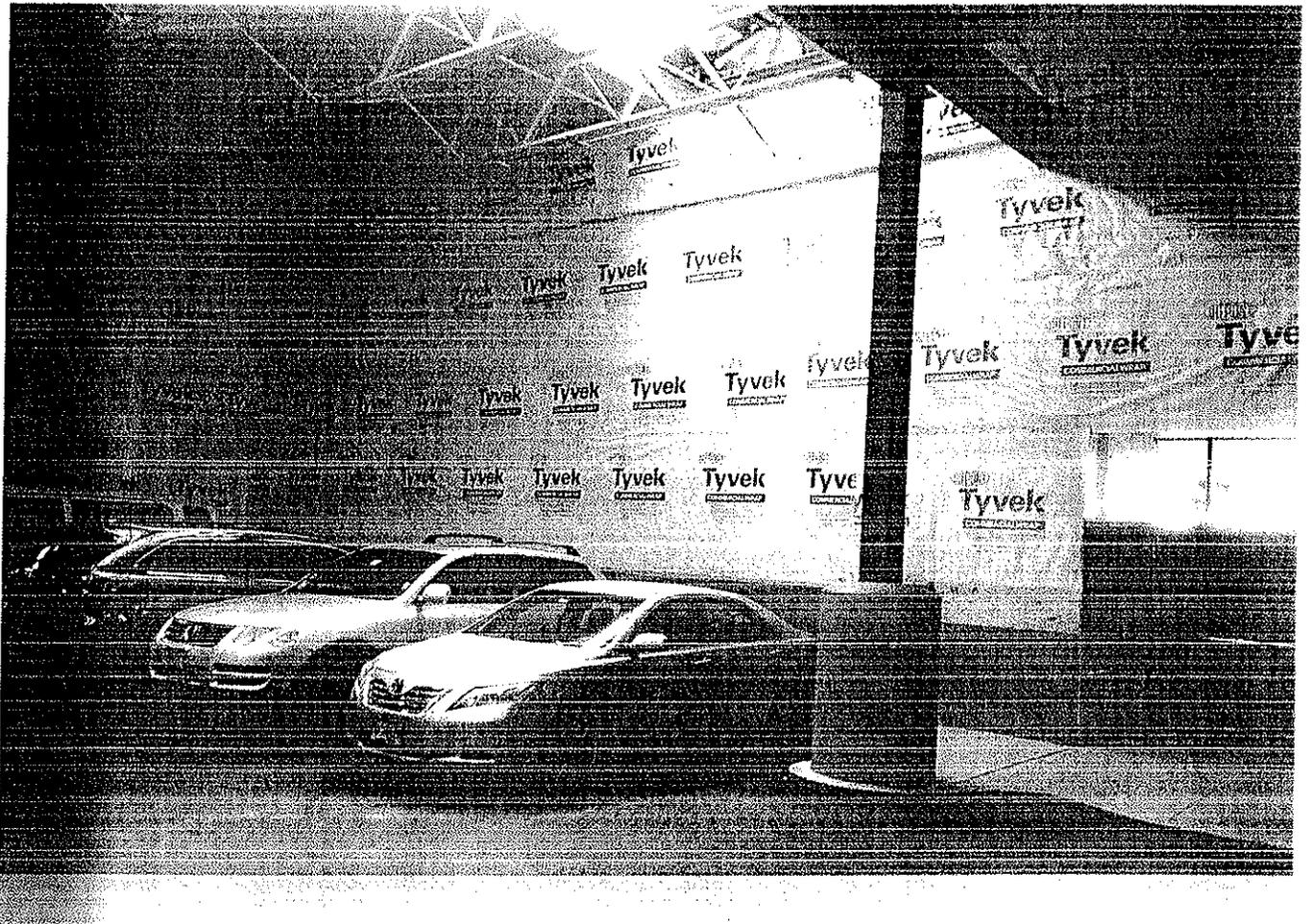
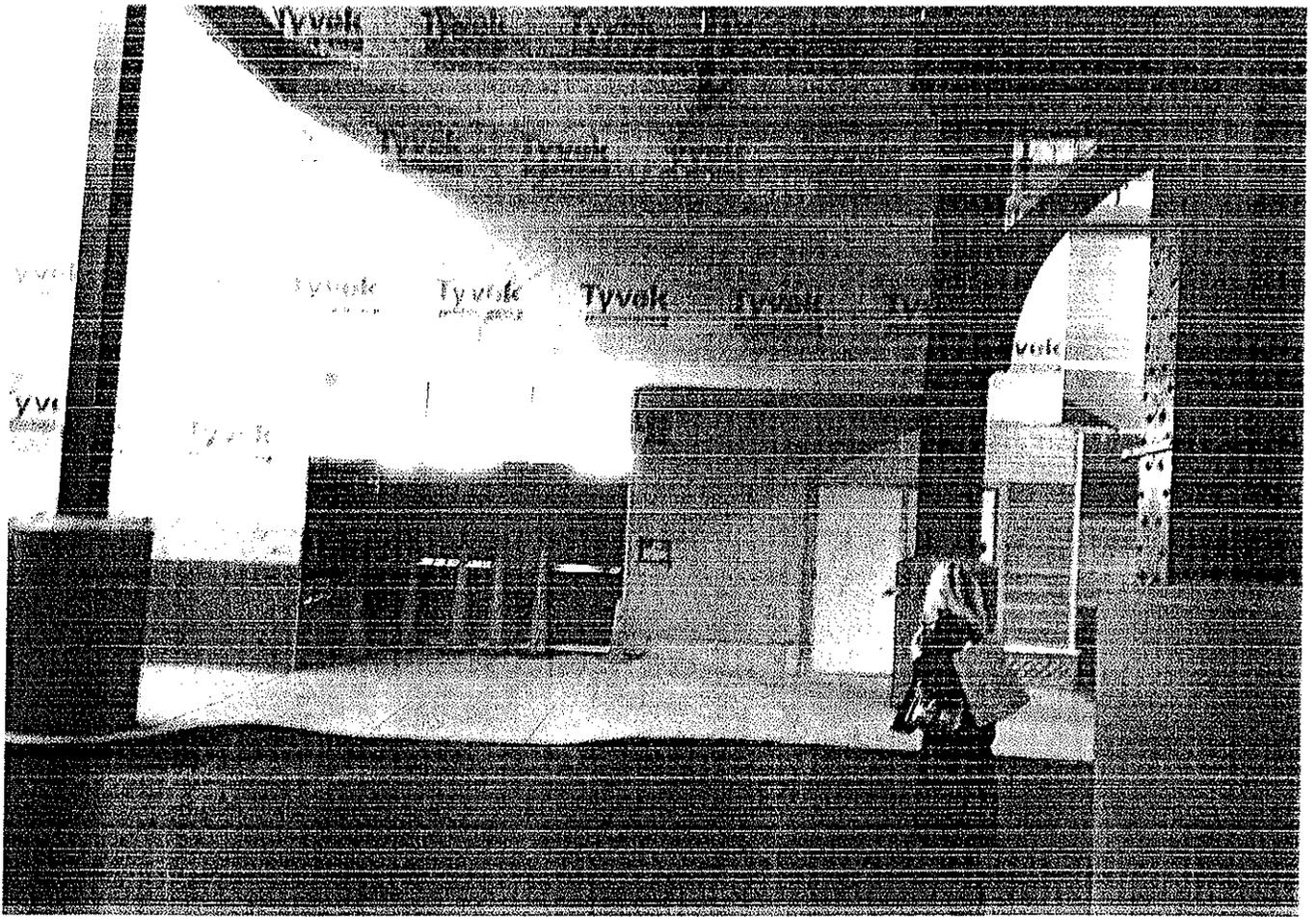
"Thank you so much for all of your hard work. Your team was extremely professional and accommodating, and we would not have been able to have such a successful event without your support." - **Event Planner**

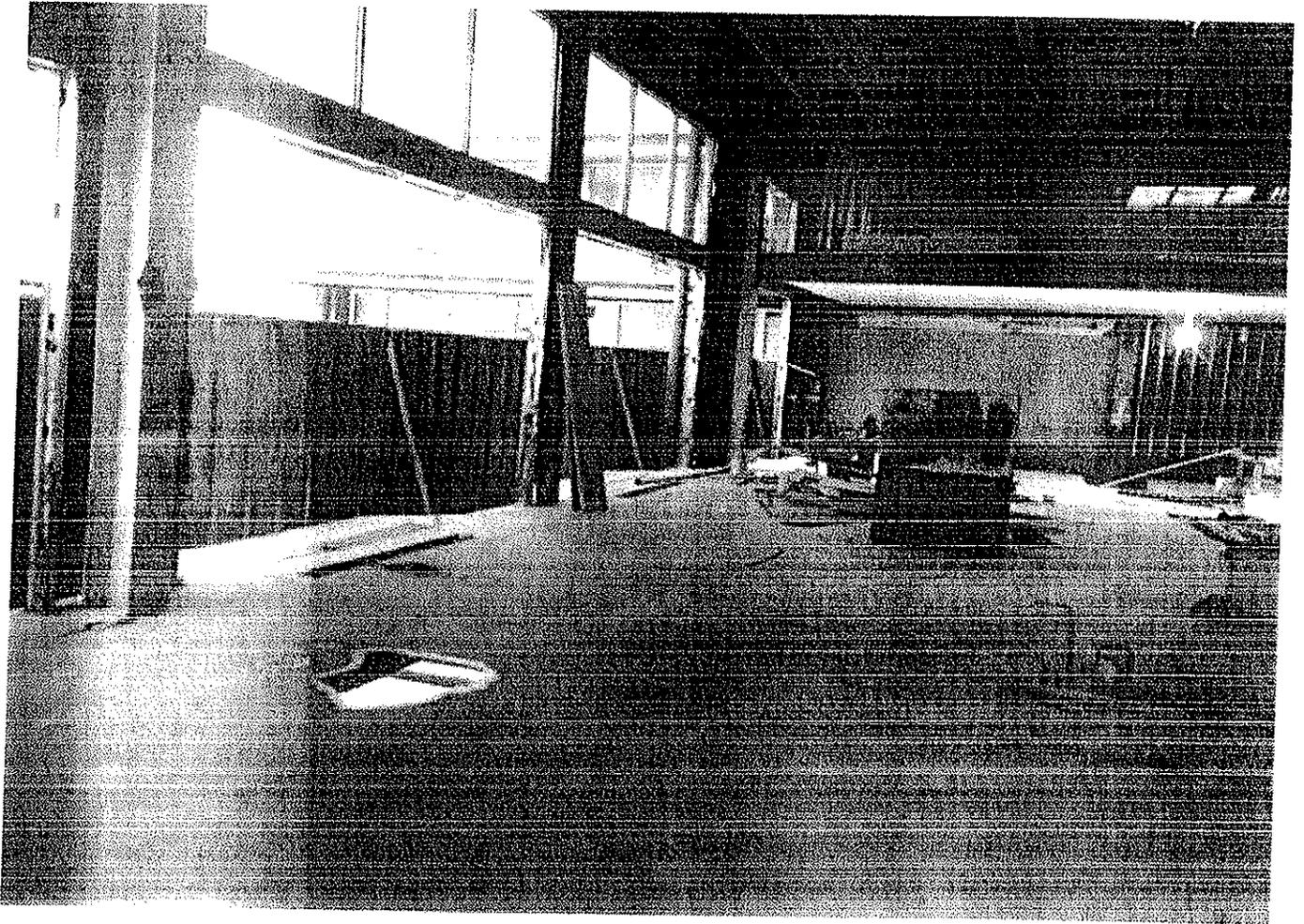
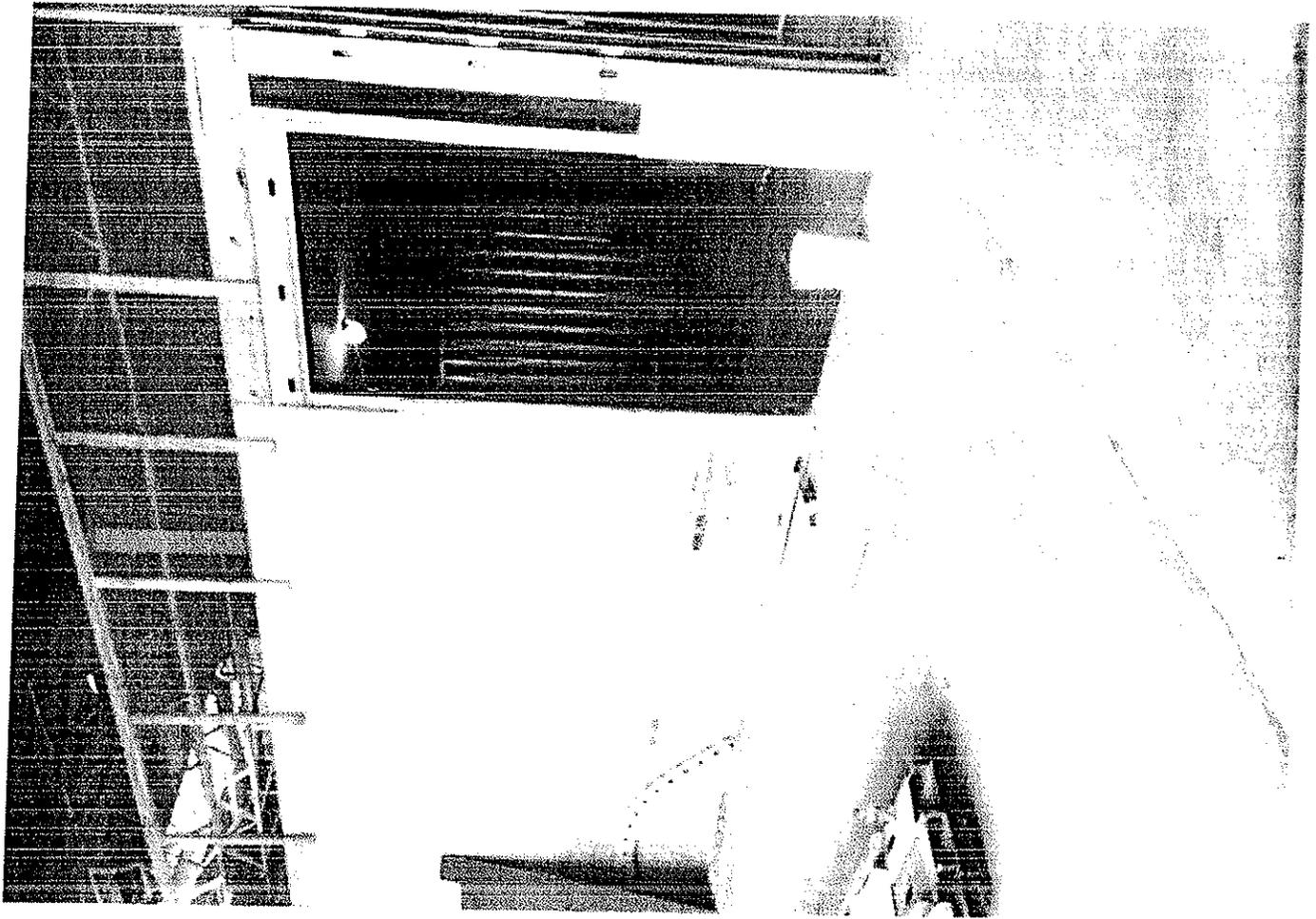
"Everyone, including our president and VIP guests, has been raving about the food, the look of the room, the speedy service, etc.!" - **Stony Brook University**

"Every detail was handled professionally, the food was delicious, and a good time was had by everyone." –  
**The Seraphic Society**

### **Abigail Kirsch Green Initiatives**

Our contribution to sustainability is realized in our day-to-day activities as we strive to become greener in both the preparation for and execution of events. We work to make our community greener – following are a few of our initiatives: **CONSERVATION** Utilization of biodegradable cleaning agents Purchases are analyzed to maximize volume deliveries, reducing fuel consumption Installation of low flow water equipment when possible Use of **ENERGY STAR**–rated equipment Use of natural/biodegradable disposable goods whenever possible Keep public areas at minimum settings for heat and cooling when not utilized Utilization of a minimum of 30% post-consumer recycled paper for all print jobs Recycling of toner and ink cartridges **PARTNERING** Work with regional farmers for purchase of sustainable food products Support and encourage both vendors and associates to live and practice a greener lifestyle **ORGANIC MENUS** In support of a healthy lifestyle and organic farmers, we offer local and organic menus – See more at: <http://piersixty.com/about-us/green-initiatives/#sthash.Skn9yOL5.dpuf>







## SAMPLE MENUS

### HOT HORS D'OEUVRES

please select five

TINY SIRLOIN PATTY MELTS	caramelized shallots, gruyere cheese, tomato relish
ADOBE BEEF SHORT RIBS	smoky chipotle glaze
BLANKETED FRANKS	cheddar ale & sauerkraut mustard sauces
ASPARAGUS SALUME PESTO TOWERS	threads of crispy kataifi pastry
SMOKY CUBANOS	pernil, cornichons, swiss cheese & dijon aioli
CARAMELIZED ONION BACON TARTS	sage swirled gruyere fondue for dipping
SWEET POTATO DUSTED CRAB CAKES	chipotle red pepper salsa
MAC & CHEESE BBQ CHICKEN	drizzled with scallion oil
CHICKEN PARMESAN CROSTINI	fresh mozzarella & roasted tomato
SEAFOOD RANGOONS	in a crispy wonton, apricot mustard sauce
DECONSTRUCTED SPANAKOPITA	dill feta mousse, spinach & pepper relish in phyllo
BUTTERNUT SQUASH RISOTTO FRITTER	dusted with almonds & mulling spices, stone fruit chutney
BLACK BEAN BITES	sweet corn salad, jalapenos & cilantro

SAVORY SPICED DONUTS

smoked cheddar glaze, dusted with pecan nougafine

TOMATO BASIL HAND PIES

micro basil, balsamic syrup

PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

SIPS OF PUMPKIN PIE SOUP

cider foam and a trio of harvest garnishes

COLD HORS D'OEUVRES

please select three

HORSERADISH BEEF

pretzel crostini, horseradish mustard sauce

BLT SHORTCAKES

apple smoked bacon, arugula, tomatoes & basil

TRUFFLED DUCK PASTRAMI

on seeded bagel chip, apple celery root slaw

CATSMO SMOKED SALMON

on pea pancake, horseradish & dill

SHRIMP TACOS

avocado peach salsa, ginger & lime

SUSHI TWO WAYS

tuna roll with tobiko sauce & hamachi roll  
with jalapeno sauce

BEETS & GOAT CHEESE

raisin nut croustade, shallot red wine confit

VEGETABLE NICOISE SALAD

cucumber cube, olive tapenade, egg mimosa

ARTISANAL FLATBREADS

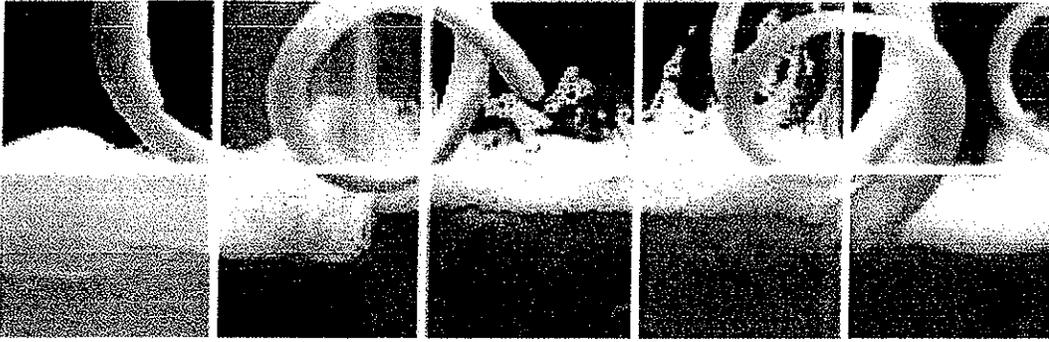
wild mushrooms, kale, yams, parmesan & pumpkin seeds

FRUIT SALSA PLANTAIN CHIPS

artichoke & black bean hummus

SAVORY CANNOLI

gorgonzola, figs, pistachio brittle & pink peppercorns



ABIGAIL  
KIRSCH



BEVERAGE SERVICE

premium brand open bar  
spirits  
stolichnaya vodka  
ketel one vodka  
svedka vodka  
tanqueray gin  
bacardi silver and malibu rums  
milagro silver tequila  
dewar's white label scotch  
maker's mark bourbon  
jack daniels  
canadian club whiskey  
apple schnapps  
triple sec  
sweet & dry vermouths

beer selection  
heineken  
bud light  
amstel lite  
brooklyn seasonal lager or ale  
o'douls

wine selection  
vista point chardonnay  
santa marina pinot grigio  
canyon road cabernet sauvignon  
santa marina pinot noir  
andre delorme sparkling wine

specialty cocktail  
butler passed specialty cocktail, compliments of PIER SIXTY



SAMPLE  
PRE-SET APPETIZERS

HUDSON VALLEY SAMPLER

duck confit & root vegetable salad on a goat cheese flan, pomegranate reduction  
&  
harvest squash bisque, raisin walnut crisp & spiced pumpkin seeds  
*(note: this can be prepared without duck confit)*

SAVORY VEGETABLE TARTS

artichoke, spinach, leek & feta tart &  
sweet potato, kale & smoked mozzarella tart  
alternating between guests  
served with a salad of kale, oranges & pine nuts, sherry caramel gastrique

HARVEST CAPRESE

fresh mozzarella, beets, yams, wild mushrooms & haricots verts  
salad of arugula, frisse & shaved fennel, root veggie goat cheese flatbread

ANTIPASTI STACK

slow roasted red & yellow tomatoes, wilted spinach & white beans  
lemon basil glazed asparagus spears, herbed robiola ricotta mousse, black pepper tuile

THAI SHRIMP SALAD

jicama, melon & black rice tower  
soft herb salad, pea lemongrass sauce

TRUFFLED SHRIMP

poached shrimp in a dijon chervil remoulade  
truffled celery root, daikon & asparagus salad, lobster vichyssoise sauce

AHI TUNA AVOCADO SALAD

citrus cilantro tuna seviche, avocado & grapefruit stack  
carpaccio of cucumber, soft herb nest, sesame crisp

TUSCAN SHRIMP

white bean salad, oranges & braised fennel  
radicchio & bibb lettuce, rosemary vinaigrette

MISO SALMON with PAPAYA MINT CHUTNEY

salad of coconut forbidden black rice  
micro mint, ginger carrot broth

ASSORTED BREAD BASKET



SAMPLE ENTREES

HUDSON VALLEY BEEF

fine herb dusted tournedo of beef, mustard shallot sauce  
squash 3 ways: creamy leek stuffed blossoms, nest of spaghetti squash, sauté of baby  
squash

BASIL PARMESAN CRUSTED TOURNEDO of BEEF

topped with a two tomato arugula salad, balsamic shallot reduction  
saffron gorgonzola risotto milanese

DIJON GRILLED TOURNEDO

dusted with horseradish, soft herb salad, beurre rouge  
dijon dill mashed potatoes, green & yellow vegetable sauté

ARTISAN STEAKHOUSE BEEF

peppercorn dusted beef filet, caramelized cipollini onions, A-K1 steak sauce  
duck fat rosemary roasted fingerlings, cauliflower creamed spinach

KOREAN SESAME GLAZED BEEF

tournedos of beef filled with scallions, korean barbecue sauce  
ginger chive mashed potatoes, long beans & tempura asparagus

BISTRO BEEF

tournedo of beef, artichokes olive tapenade, rosemary dijon jus  
potato fennel parmesan gratin, sautéed vegetables provencal

BEEF & "POTATOES"

roast tenderloin of beef on a bed of trumpet mushrooms, wilted leeks & spinach  
truffled horseradish "fater tots," tarragon aioli

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CHICKEN VERDE

topped with pea parmesan puree, beet beurre rouge  
farro risotto with baby squash, asparagus & chard

TRUFFLED WILD MUSHROOM CHICKEN

roasted free range chicken breast & chicken mushroom confit, truffled chive mashed  
potatoes, glazed baby carrots

GREENMARKET CHICKEN ROULADE

dusted with savory herbs, shallot chicken jus  
saffron cauliflower puree, heirloom carrots & asparagus

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SNAPPER de PROVENCE

layered with wilted fennel & leeks, olive tapenade & roasted tomato beurre blanc  
tomato couscous with crispy artichokes & arugula

HARVEST SPICED ARCTIC CHAR

toasted pumpkin seed crust, apple cider beurre blanc  
black barley pilaf with roasted root vegetables & leafy greens

PAN SEARED GROUPER

key lime sauce & cider vinegar gastrique  
red rice pilaf with golden raisins, lightly spiced curried vegetables

HORSERADISH DUSTED DORADE

soft herb salad, lemon tomato beurre blanc  
dijon dill mashed potatoes, green & yellow vegetable sauté

NOTE: we support eco friendly seafood and offer only sustainable fish entrees on our menus. if you prefer to offer a fish not listed on our menu, please discuss with your event manager. all of the white fleshed fish we offer is very mild in flavor & universally enjoyed

SAMPLE  
FRENCH SERVED DESSERTS

TROPICAL CHOCOLATE TERRINE

coconut key lime mousse glazed in dark chocolate, on a blackout crumb crust  
chocolate rum truffle, mango passion sauce

FROZEN STRAWBERRY CHEESECAKE BOMBE

layers of cheesecake ice cream, strawberry sorbet & graham genoise  
crowned with vanilla chantilly cream with chocolate lattice, strawberry sauce

LEMON BERRY CHIFFON

light lemon mascarpone cheesecake, almond praline crust  
caramelized griddled lemon cake, macerated berries

WOWI CHOCOLATE ESPRESSO NUGGET TORTE

coffee soaked chocolate genoise, mocha mousse & black out crumb crust, apricot  
ginger sauce  
garnished with sambuca truffles, white chocolate shards & dark chocolate macaroons

HARVEST "COBBLER" TORTE

praline ice cream; cranberry & pear sorbets  
layered with nutty streusel crumbs & dried fruit & nut brittle, warm spiced fruit compote

KEY LIME CHOCOLATE ROULADE

key lime parfait with a bullet of chocolate mousse  
amaretti crust, croquant almond truffles, warm chocolate sauce

CHERRY TORTONI TORTE

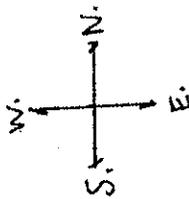
meringue crowned toasted almond ice cream & chocolate ganache torte  
cherry compote & cherry coulis

FROZEN "SNICKERS" BAR

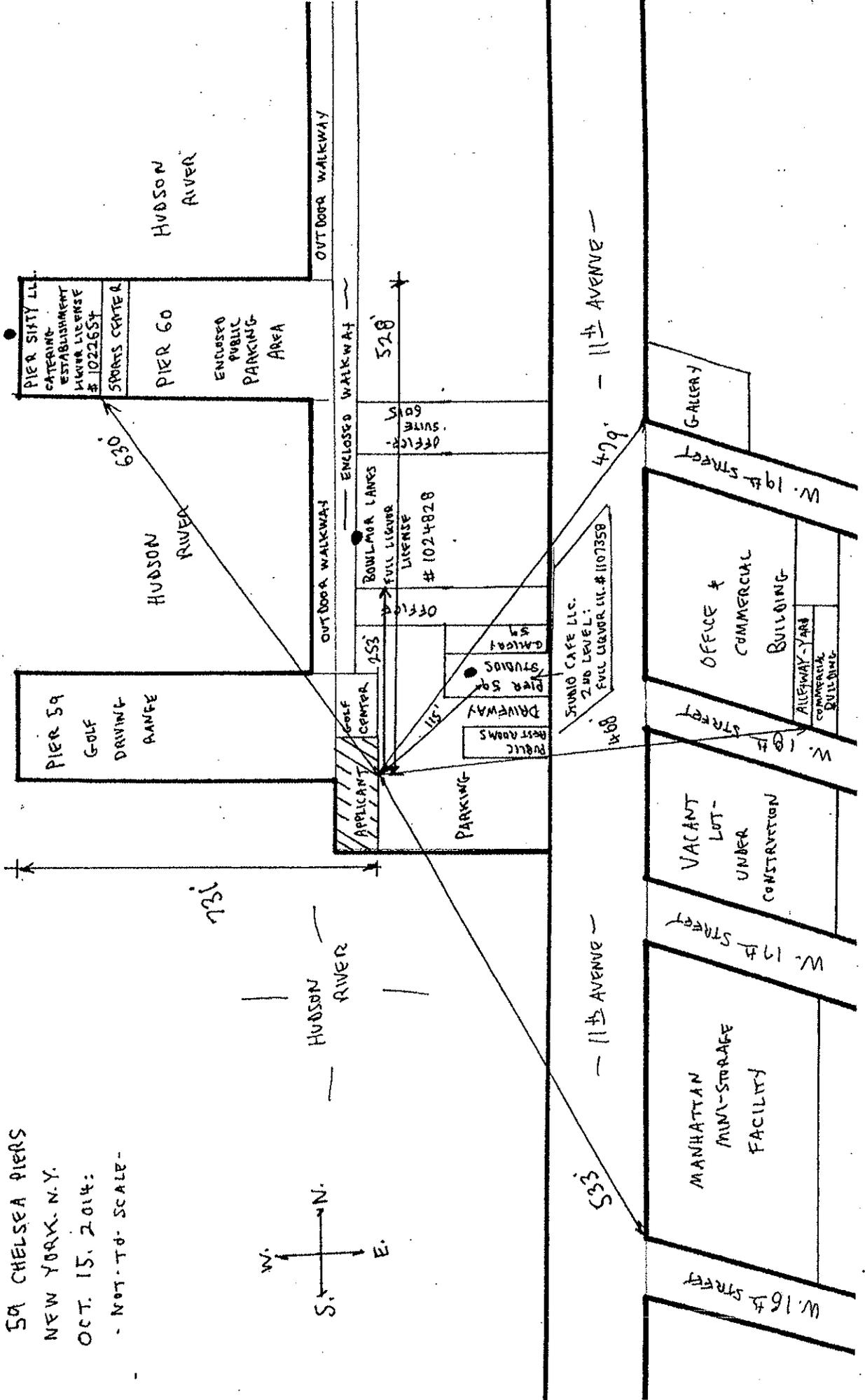
chocolate, vanilla & caramel ice cream layered on a peanut brittle crust  
glazed in dark chocolate ganache, mango passion sauce

COFFEE AND TEA SERVICE

AREA SURVEY  
 59 CHELSEA PIERS  
 NEW YORK, N.Y.  
 OCT. 15, 2014:  
 - NOT TO SCALE -



HUDSON RIVER



LOCATIONS WITH  
FULL-ON PREMISES

LIQUOR LICENSES LOCATED WITHIN  
500 FEET OF APPLICANT:

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①

BOWLMOON LANES: # 1024928

60 CHELSEA PIERS

253 FEET FROM APPLICANT

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②

PIER 59 STUDIOS - # 1107358

STUDIO CAFE LLC. 2ND LEVEL

CHELSEA PIERS # 59

115 FEET FROM APPLICANT

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