



Local Control Commission Meeting

**Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor
(because elevator is inoperable, Bushor Conference Room, Ground Floor, is available
for ADA Accessibility)**

Please click the link below to join the webinar:

<https://zoom.us/j/93996182599>

Or Telephone: +1 305 224 1968 US

Webinar ID: 939 9618 2599

****CCTV link: https://www.youtube.com/playlist?list=PLIjLFn4BZd2PwCge7INoKug676jIf_iUA ****

1. Agenda

Subject	1.1. Motion to adopt agenda
Meeting	August 12, 2024 - Local Control Commission Meeting - Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor (because elevator is inoperable, Bushor Conference Room, Ground Floor, is available for ADA Accessibility)
Category	1. Agenda
Department	Council and Board
Type	Action Procedural
Recommended Action	Motion to adopt agenda

2. Deliberative Agenda

Subject	2.1. First and Third Class Liquor License Applications (2024-2025): Leunig's Bistro, 115 Church Street
Meeting	August 12, 2024 - Local Control Commission Meeting - Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor (because elevator is inoperable, Bushor Conference Room, Ground Floor, is available for ADA Accessibility)

Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2024-2025 First and Third Class Liquor License Applications for Leunig's Bistro, 115 Church Street contingent upon Fire Marshal Approval and with all standard conditions
Subject	2.2. Outside Consumption Permit Application (2024-2025): Leunig's Bistro, 115 Church Street
Meeting	August 12, 2024 - Local Control Commission Meeting - Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor (because elevator is inoperable, Bushor Conference Room, Ground Floor, is available for ADA Accessibility)
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2024-2025 Outside Consumption Permit Application for Leunig's Bistro, 115 Church Street with the following condition; Church Street Marketplace Commission Approval
Subject	2.3. Second Class Liquor License Application (2024-2025): Little Istanbul Burlington LLC, 99 Church Street
Meeting	August 12, 2024 - Local Control Commission Meeting - Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor (because elevator is inoperable, Bushor Conference Room, Ground Floor, is available for ADA Accessibility)
Category	2. Deliberative Agenda
Department	Clerk/Treasurer's Office
Type	Action
Recommended Action	approve the 2024-2025 Second Class Liquor License Application for Little Istanbul Burlington LLC, 99 Church Street with all standard conditions

3. Adjournment

Subject	3.1. Motion to adjourn
Meeting	August 12, 2024 - Local Control Commission Meeting - Monday, August 12, 2024, 8:00 PM, Contois Auditorium, 149 Church Street, 2nd Floor (because elevator is inoperable, Bushor Conference Room, Ground Floor, is available for ADA Accessibility)
Category	3. Adjournment
Department	Council and Board

Type	Action Procedural
Recommended Action	Motion to adjourn

Application
DLL - Application - 46521

Approve

Reject

Applicant Action Required

Town Payment Received

Download

** recommended for approval C B / 7 / 24 contg. to*

APPLICATION DETAILS

RELATED INFORMATION

Application Information

DLL - Application Id

DLL - Application - 46521

Business Entity Name

Taste of Vermont LLC

Phone number:

Applicant Email

events@leunigsbistro.com (mailto:events@leunigsbistro.com)

Renewal Application

Student Name

Applicant Action Comments

License/Permit Location Description

Town Fee

115

Business Entity Phone

8023707134

Training Completion Record

Designated Caterers Details

Days Since Last Modified

0

Estimated time period for alcohol

Name and address from whom you purchase

Lease Expiration Date

Liquor Liability Insurance Policy Number

Landlord Email

Renewal Change Indicated

Renewal Change Description

URL for Policies & Procedures

URL for Duties

External Status

Application sent to municipality

Town Clerk/ Municipal Jurisdiction

Burlington

Historical Id

1RST

Application Type

License

Application For

First Class Restaurant/Bar License

Mode of Training

Town User Approval/Rejection Comments

Eligibility of Tobacco Fee waiver

Quantity of Alcohol required

what purpose this alcohol is used to be

Where is this alcohol to be used

*Leunigs Bistro
115 Church Street*

*pd check # 998
to 7/22/24*

\$205.00

Application
DLL - Application - 46522

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

DLL - Application Id

DLL - Application - 46522

Business Entity Name

Taste of Vermont LLC

Phone number:

Applicant Email

events@leunigsbistro.com (<mailto:events@leunigsbistro.com>)

Renewal Application

Student Name

Applicant Action Comments

License/Permit Location Description

Town Fee

0

Business Entity Phone

8023707134

Training Completion Record

Designated Caterers Details

Days Since Last Modified

0

Estimated time period for alcohol

Name and address from whom you purchase

Lease Expiration Date

Liquor Liability Insurance Policy Number

Landlord Email

Renewal Change Indicated

Renewal Change Description

URL for Policies & Procedures ①

URL for Duties ①

External Status

Application sent to municipality

Town Clerk/ Municipal Jurisdiction

Burlington

Historical Id

3RST

Application Type ①

License

Application For

Third Class Restaurant/Bar License

Mode of Training

Town User Approval/Rejection Comments

Eligibility of Tobacco Fee waiver

Quantity of Alcohol required

what purpose this alcohol is used to be

Where is this alcohol to be used

Leunigs Bistro
115 Church Street



LIQUOR LICENSE
NEW APPLICANT QUESTIONNAIRE

D/B/A Taste of France LLC

Contact person Amy Bernhardt _ Contact Phone 802-370-7134

1. Have you ever had a liquor license before? If yes, please explain.

No

2. Please describe your experience serving or selling alcohol?

I have managed and worked for Leunigs Bistro for 15 years

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

YES we all have completed trainings

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

Years ago _____

5. How many employees will you have?

Same as current 50-65 year round

6. What is/will the square footage of the public space and what is/will be your occupancy load??

2000

sq

feet

NOT INCLUDING BATHROOMS
1000 sq. ft. PARK

7. What kind of precautions will you take to prevent underage sales?

Adhere to all Vermont DLL Guidelines Bartender and servers will ID

Please note that your application will not go before the License Subcommittee until this application has been satisfactorily completed and returned to the Clerk's Office



May 1, 2024 ---- April 30, 2025

CITY OF BURLINGTON
Liquor License Supplemental Questionnaire

☒ New ☐ Renewal

PART I--ORGANIZATION

1. Corporation/Sole Proprietor name__Taste of France LLC
2. D/B/A (Business Name)___Leunigs Bistro___3. Bus. Phone ___802-863-3759_____
4. Business Address 115 Church St Burlington VT 05401 _____
5. Contact person _Amy Bernhardt_ 6. Contact Phone 802-370-7134
7. Email Address: _events@leunigsbistro.com_____

PART II--OPERATION

1. Regular Hours of Operation:

Sunday _9am-9pm_____ Wednesday _11am-9pm_____ Saturday _9am-10pm_____
Monday 11am-9pm _ Thursday _11am-9pm _____
Tuesday 11am-9pm _ Friday _11am-10pm _____

2. Occupancy Load_____139_____ 3. # of Restrooms _3_____ 4. # of Egresses _12____
5. Date of last Fire/Safety Check ___7/18/2024_____

PART III--MANAGER OF RECORD

Please provide the following information on the manager of record.

Manager of Record_____Amy Bernhardt_____

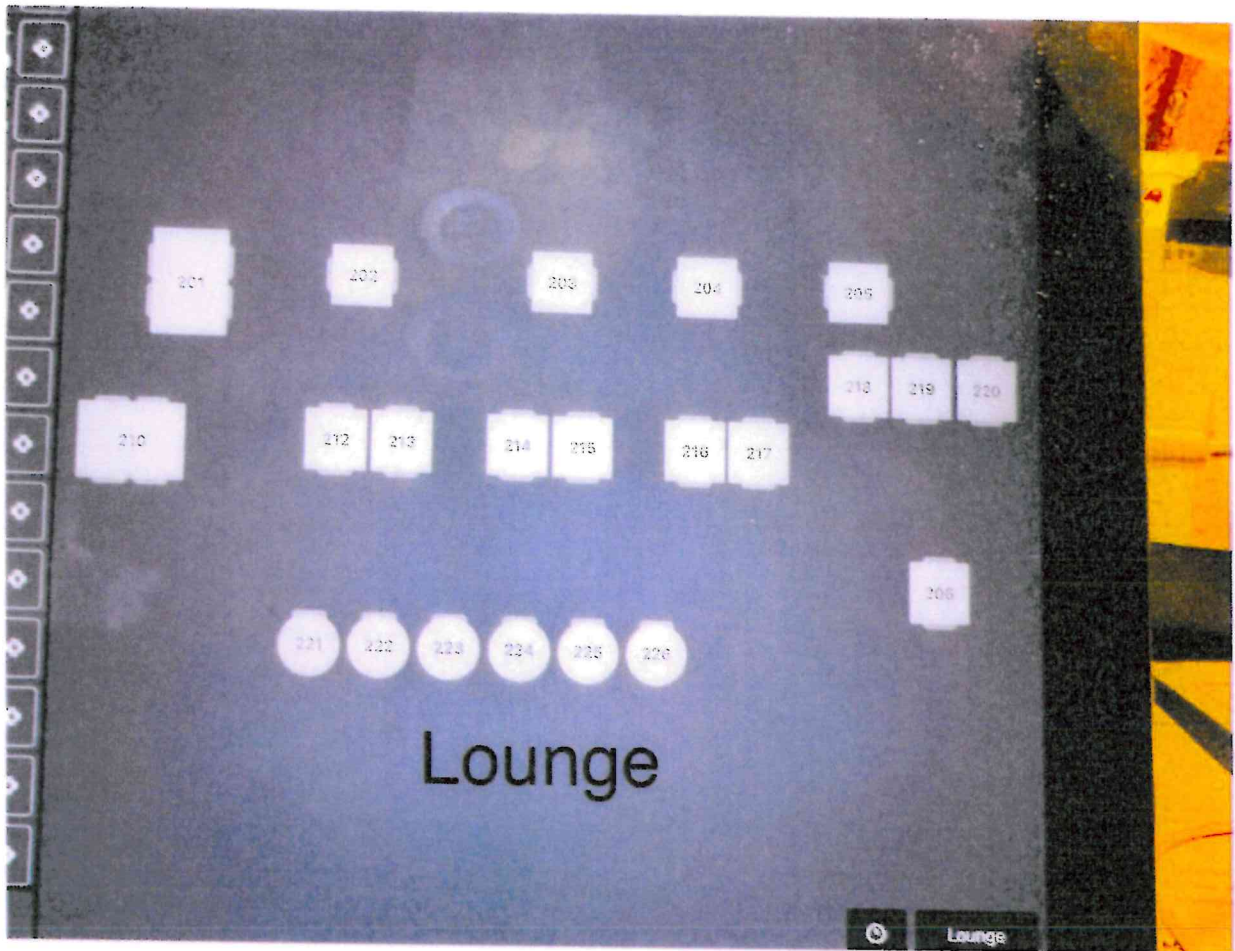
Home Address _____ South Burlington VT 05403_____

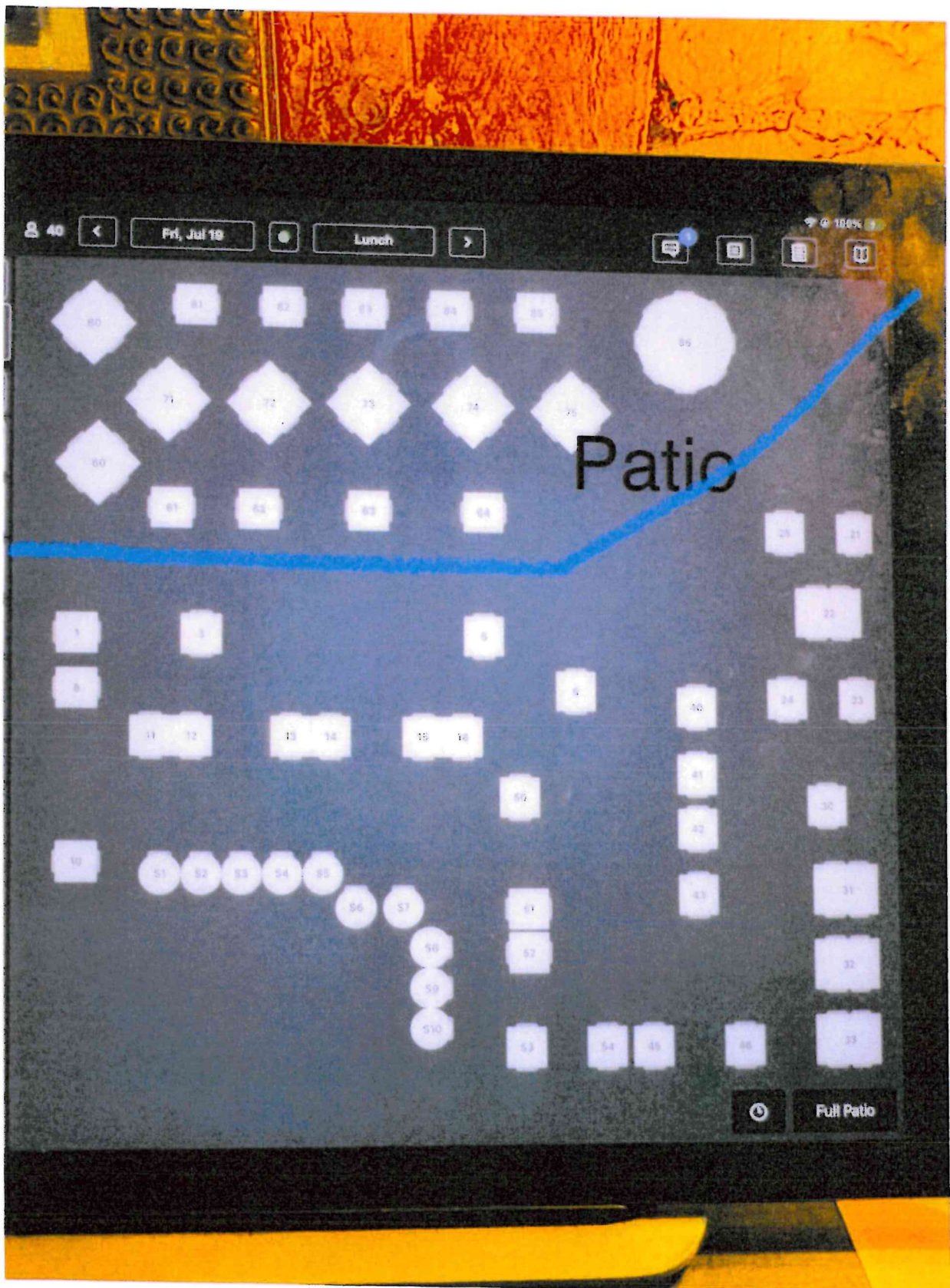
Phone number _____ Social Security Number _____

Driver's License _____ Date of Birth _____

WITHIN THE PAST SEVEN YEARS HAS THE MANAGER BEEN CONVICTED OF A FELONY OR A VIOLATION OF STATE OR FEDERAL NARCOTICS LAW' _____

ANY PENDING CHARGES: _____





SOUPS & SALADS

Soup Au Pistou*

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée*

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Chilled Green Tomato & Avocado Gazpacho*

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed
Avocado and Green Tomato 9/10

House Salad*

Baby Greens, Carrots, English Cucumbers, Grape
Tomatoes, Parsnip Frites & Maple Balsamic
Vinaigrette...14

Caesar Salad*

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Leunig's Wedge*

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood
Smoked Bacon, Hard Boiled Egg, Blue Cheese
, Watermelon Radish, Fresh Corn, topped with a
House Herb Ranch Dressing...16

Watermelon & Tomato Salad

Pitchfork Farms Baby Arugula tossed with
Balsamic Dressing, Basil & Mint Marinated Watermelon &
Heirloom Tomatoes, Crumbled Goat Cheese &
Toasted Pistachios...18

Add to any Salad

Two Portobello Mushroom or
Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz. Seared Ahi...12

Grilled Beef Tenderloin...24

Cheeses of Vermont*

All Cheese Plates come with Crackers, Crostini
Sour Cherry Spread & Fresh Fruit * Extra Crackers...2

Blue Ledge Farm Lake's Edge...13

The dramatic strong & earthy flavored local goat's
milk cheese is enhanced by a streak of ash
through the center.

Grafton Village Zyr Cheddar...13

Grafton's flagship cheddar made with raw cow's milk &
aged for two full years to achieve a mature flavor,
dense, firm-yet-creamy texture

Blue Ledge Farm Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk from the
cows next door. Aged sixty days, it is both creamy and
crumbly between Camembert & Brie.

APPETIZERS

French Fries 9 White Truffle Fries 12 Sweet Potato Fries 9

Duck Mousse Pâté*

Duck Livers Sautéed in Port Wine, Herbs & Spices,
Puréeed with Butter Served with Whole Grain Mustard,
Pickled Vegetables & Crostini...16

Pernod Mussels*

Steamed with Shoestring Leeks, Garlic
White Wine, Pernod & Cream...17

Escargot Maison*

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Calamari Fritti

Served with Red Chili Sauce...16

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks with French
Fries, Cheese Curds & Beef Gravy...17

Garlic & Herb Infused Shrimp & Beef Skewers*

With Peppadew Compote ...17

Vermont Sliders Trio

Lamb-Peppadew Compote
Venison- Cinnamon Aioli, Caramelized Shallots,
Apples & VT Cheddar
Duck- Sour Cherry Spread & Seared Foie Gras
Served on Brioche Buns...25

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby
Spinach & Pernod Cream Sauce
4 Raw Oysters with Champagne Mignonette...30

White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons, White
Truffle Aioli with Mixed Greens & Kettle Chips...21

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives*

Italian Black & Green Olives marinated in
Fresh Herbs, Orange Peel & Chili Flakes...6

Mixed Nuts*

Roasted & Salted Almonds, Peanuts, Brazil Nuts,
Cashews, Filberts, Pistachios & Coconut Cashews...5

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here. Separate Checks, please inform your server before ordering

Le Déjeuner

Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, Ranch Aioli, Tomato, Shredded Lettuce, Bread & Butter Pickles, Toasted Brioche Roll served with Mixed Greens...18

Black River Angus Burger

Served on a Brioche Roll with French Fries...18

* Available as Grilled Chicken or Portobello Burger

*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...17

*Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Fried Green Tomato BLT

Fried Green Tomatoes, Ranch Aioli, Iceberg Lettuce, Applewood Smoked Bacon, Pimento Cheese on Toasted White Bread served with Mixed Greens...17

Mojito Duck Tacos

Canadian Duck Braised with Fresh Mint, Lime Juice & Jalapeños, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells, Served with Mixed Greens...18

Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

Shaved Ribeye Sandwich

All-Natural Black River Meats Shaved Beef Ribeye with Roasted Red Peppers, Caramelized Onions, on Toasted French Hoagie Roll topped with New School American Cheese Sauce Served with Mixed Greens...19

Crispy Elote Shrimp Salad Bowl

Cornmeal & Tajin Breaded Gulf White Tiger Shrimp, Baby Arugula tossed with Cumin & Lime Vinaigrette Black Beans, Red Onions, Watermelon Radishes, Cherry Tomatoes, Sweet Corn Ribs, Peppers, Avocado Hummus, topped with Cotija Cheese & Crema Drizzle served in a Crispy Tortilla Bowl...18

Caesar Chicken Salad Wrap

Roasted All-Natural Chicken Breast chopped and tossed with Garlic & Parmesan Dressing Shaved Romaine, Shaved Parmesan and Wrapped Flour Tortilla served with Mixed Greens...18

Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Turkey & Peach Melt

VT Cooks & Farmers All-Natural Roasted Turkey Breast, Sweet Peaches, Whipped Thyme & Honey Chèvre, Baby Arugula on Ciabatta Bread Served with Mixed Greens...18

Entrées

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...24

Beef Bourguignon

Beef Tips Braised in Red Wine Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Roasted Garlic Mashed Potatoes & Haricot Verts...28

Cavatappi Carbonara

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...27

Veggie Carbonara

Portobello Mushroom, Roasted Tomatoes Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...26

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach served with Jicama & Radish Salad...27

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace, Horseradish Crème & French Fries...27



CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS
PLEASE INFORM YOUR SERVER OF ALLERGIES

**FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food - Borne Illness

ENTRÉES

Summer
Dinner

Filet Mignon

Grilled Beef Tenderloin with VT Loaded Mashed Red Potatoes with Cheddar, Scallions & Bacon
Asparagus, Sautéed Baby Spinach, Celery Root Salad, served with Bordelaise Sauce with Crispy Onions...36

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions,
Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...24

Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...27

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms
Garlic Mashed Potatoes & Haricot Verts...28

Bourbon Peach Crispy Chicken

Murray's All-Natural Airline Chicken Breast stuffed with Pimento Cheese & VT Ham Breaded & Flash Fried,
Sautéed Baby Spinach, Tasso Ham & Corn Pudding with Peach & Basil Salad, Bourbon Peach Sauce...29

Crispy Eggplant & Portabella Mushroom Napoleon

Crispy Eggplant, Grilled Portabella Mushroom, Maple Brook Mozzarella with Tomato, Yellow Squash, Zucchini, Button
Mushrooms & Eggplant Ratatouille, Sautéed Baby Spinach with Marinara...28

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri,
Sautéed Baby Spinach, Crispy Avocado Risotto Cake with Jicama & Radish Salad...30

Bistro Burger

Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar,
Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...34

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace, Horseradish Crème & French Fries...28

Crispy Pork Schnitzel

Dredged & Fried Pork Ribeye, Warm White Truffle & Bacon German Potato Salad
Sautéed Baby Spinach, Haricot Verts Cherry Brandy Sauce...29

Spiced Coconut Peanut Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Curried Peanut Sauce
Coconut Forbidden Black Rice Cake, Sautéed Baby Spinach, Mango & Papaya Salad...33

Chili & Lime Masa Gnocchi with Prawns

White Tiger Gulf Shrimp tossed with Masa Harina Gnocchi, Sweet Fresh Corn, Serrano, Red & Yellow Peppers,
Scallions, Black Beans, Red Onions & Tomatoes tossed with Chili Lime Sauce topped with Cotija Cheese...29

*Vegan Substitute Hatch Green Chili Pulled Jackfruit & without Cheese

Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta,
Smoked Bacon, Roasted Tomatoes & Sweet
Peas in a Creamy Parmesan Sauce

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado,
Roasted Red Peppers, Grilled Onions, Haricot
Verts, Roasted Potatoes, Kalamata Olives & Capers
with House Dressing & Parsnip Frites

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted
Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Caesar Salad

choice of Grilled Chicken, Portobello, 4oz Seared Tuna, Petite
Salmon, Petit Steak, Shrimp or Beef Skewer

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

4-5p.m. Everyday
Not available for take-out
May not be combined with any
other discounts or promotions
add \$2 for substitutions

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb
Chimichurri, Sautéed Baby Spinach, Garlic Mashed Potatoes
with Jicama & Radish Salad

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace
Horseradish Crème & French Fries

Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions,
Carrots, Celery & Button Mushrooms
With Garlic Mashed Potatoes & Haricot Verts

Salmon Frites

Pan Seared Salmon & French Fries

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz

SOUPS & SALADS

Soup Au Pistou*

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée*

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Chilled Green Tomato & Avocado Gazpacho*

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomato 9/10

House Salad*

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad*

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Leunig's Wedge*

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood Smoked Bacon, Hard Boiled Egg, Blue Cheese, Watermelon Radish, Fresh Corn, topped with a House Herb Ranch Dressing...16

Watermelon & Tomato Salad

Pitchfork Farms Baby Arugula tossed with Balsamic Dressing, Basil & Mint Marinated Watermelon & Heirloom Tomatoes, Crumbled Goat Cheese & Toasted Pistachios...18

Add to any Salad

Two Portobello Mushroom or Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef Skewers or 4oz. Seared Ahi...12

Grilled Beef Tenderloin...24

CHEESES of VERMONT*

Cheese Plates come with Crackers, Crostini, Bing Cherry Compote & Fresh Fruit
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge...13

This dramatic strong & earthy flavored local goat's milk cheese is enhanced by a streak of ash through the center.

Grafton Village 2yr Cheddar...13

Grafton's flagship cheddar made with raw cow's milk and aged for two full years to achieve a mature flavor dense, firm-yet-creamy texture

Blue Ledge Farm Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly



CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER

**FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food - Borne Illness

APPETIZERS

French Fries

9

White Truffle Fries

12

Sweet Potato Fries

9

Duck Mousse Pate*

Duck Livers Sautéed in Port Wine, Herbs & Spices, Puréed with Butter Served with Whole Grain Mustard, Pickled Vegetables & Crostini ...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared French Fries, Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison*

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Calamari Pritti

Served with Red Chili Sauce...16

Duck Frites

Graham Cracker Crusted Duck Breast Tenders Served with a Chili Maple Dipping Sauce...17

Curried Coconut Mussels*

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...17

Citrus Garlic & Herb Infused Shrimp & Beef Skewers*

With Peppadew Compote ...17

Vermont Sliders Trio

Lamb- Peppadew Compote
Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar
Duck- Cherry Compote
Seared Foie Gras on Brioche Buns...25

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce
4 Raw Oysters with Champagne Mignonette...30

LaBelle Farm Seared Foie Gras*

Pan Seared LaBelle Farm Seared Foie Gras, Grilled Brioche Point, Sautéed Baby Spinach with Warm White Truffle Potato Salad & Brandy Cherry Demi-Glace...32

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White Truffle Aioli with Mixed Greens & Kettle Chips...21

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives*

Mixture of Italian Black & Green Olives marinated with Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts*

Roasted & Salted Almonds, Peanuts, Brazil Nuts, Cashews, Filberts, Pistachios & Coconut Cashews...5

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server

Add Fresh Basil Pesto...5

General Manager
David Plante

Chef & Owner
Donnell Collins

Split Entrée Charge...3

For Separate Checks,
please inform your server
before ordering

Only Food & Drinks
prepared here may be
consumed here

SIDES & ADD ONS

Substitute White Truffle Frites or
Truffle Mashed on Entrée...4

Tasso Ham & Corn Pudding...9

Warm Truffle & Bacon Potato Salad...9

VT Loaded Red Mashed...9

Crispy Avocado Risotto Cake ...9

Coconut Forbidden Black
Rice Cake ...9

La Belle Farm Foie Gras...17

Asparagus or Haricot Verts... 6

Garlic Mash...5



CERTIFICATE OF ACHIEVEMENT

AWARDED TO

Amy Bernhardt

FOR COMPLETING

1st Class Server Training Program 2024 (Final Exam)

COMPLETION DATE
July 23, 2024

SCORE
100%

Certificate: 1st Class Server Training Program 2024 (Final Exam)



CERTIFICATE OF ACHIEVEMENT

AWARDED TO

veaceslav scripnic

FOR COMPLETING

1st Class Server Training Program 2024 (Final Exam)

COMPLETION DATE
July 23, 2024

SCORE
85%



Home (/DLLLicenseManagment/s/)

Application
DLL - Application - 46523

Approve

Reject

Applicant Action Required

Town Payment Received

Download

APPLICATION DETAILS

RELATED INFORMATION

✓ Application Information

Primary Phone No

DLL - Application Id

DLL - Application - 46523

Business Entity Name

Taste of Vermont LLC

Business Entity Phone

8023707134

Foundational License

Renewal Application

Student Name

Town User Approval/Rejection Comments

Contact Engagement

Designated Caterers Details

Training Completion Record

Indoor Or Outdoor

Days Since Last Modified
0

Estimated time period for alcohol

Name and address from whom you purchase

Renewal Change Indicated

Renewal Change Description

URL for Policies & Procedures¹

URL for Duties²

✓ Event Details

Start date of event

Physical Location Street 1

115 Church Street

Physical Location Street 2/Unit/Suite

Primary Contact Person

Internal Status

Application sent to municipality

External Status

Application sent to municipality

Historical Id

OUTC

Application Type³

Permit

Application Category

OCP

Application For

Outside Consumption Permit

Mode of Training

Applicant Email

events@leunigsbistro.com (<mailto:events@leunigsbistro.com>)

Applicant Name:

Training Completion Date

Applicant Action Comments

License/Permit Location Description

Quantity of Alcohol required

what purpose this alcohol is used to be

Where is this alcohol to be used

* recommended for approval C B/7/21/2015
B

Condition:

CSM Commission
Approval

leunigs Bistro
115 Church Street

End date of event

Physical Location Name⁴

Leunigs Bistro

Physical Location State

Vermont



May 1, 2024 ---- April 30, 2025

CITY OF BURLINGTON
Annual Outside Consumption Renewal Form

☒ New ☐ Renewal

PART I--ORGANIZATION

All information is required

1. Corporation/Sole Proprietor name___ Taste of France LLC _____
2. D/B/A (Business Name) _Leunigs Bistro _ 3. Bus. Phone ___802-863-3759
4. Business Address_____115 Church St Burlington VT 05401
5. Contact person __Amy Bernhardt___ 6. Contact Phone 802-370-7134
7. Email Adressevents @leuniogsbistro.com

PART II--OPERATION

1. Requested period of operation:

Months: _April_ to __OCTOBER__

2. Requested times of operation:

Sunday _9AM- 9PM Wednesday _11AM- 9PM__ Saturday __9AM- 10PM ____
Monday 11AM- 9PM __ Thursday _11AM- 9PM _
Tuesday _11AM- 9PM _____ Friday 11AM- 10PM ____

PART III--DESCRIPTION

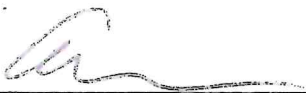
1. Proposed Dimensions _____
2. Is it a patio, deck, alleyway etc. _____PATIO
3. Is it on City property? YES marketplace_If yes, do you have a current license agreement?
Spoke with Kara at marketplace she will come to the meeting if necessary

Please provide a detailed description of the area and its planned use on the back of this form.

May 1, 2024 ---- April 30, 2025

Annual outside Consumption Renewal Form -Page 2

Detailed description ____20X 50 ft on Church Street Marketplace____

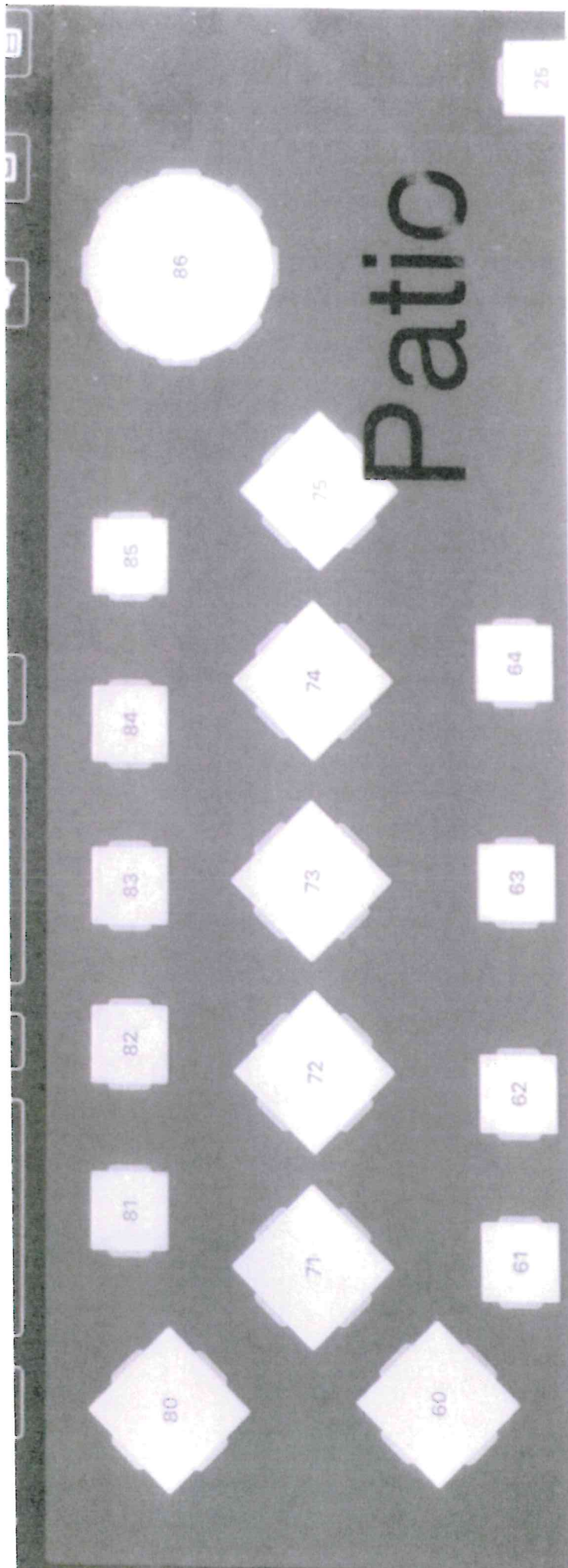
Signature of Applicant  _____ Date: __7/24/2024____

Print Signature ____Amy Bernhardt____

APPROVED BY LOCAL CONTROL COMMISSION _____

SENT TO DEPARTMENT OF LIQUOR CONTROL _____

FINAL APPROVAL BY DEPARTMENT OF LOCAL CONTROL _____



Application
DLL - Application - 45250

Approve Reject Applicant Action Required Town Payment Received Download

APPLICATION DETAILS

RELATED INFORMATION

▼ Application Information

DLL - Application Id

DLL - Application - 45250

Business Entity Name

Little Istanbul Burlington LLC

Phone number:

Applicant Email

jackieheath88@gmail.com (<mailto:jackieheath88@gmail.com>)

Renewal Application

Student Name

Applicant Action Comments

License/Permit Location Description

Town Fee

70

Business Entity Phone

8022741604

Training Completion Record

Designated Caterers Details

Days Since Last Modified

1

Estimated time period for alcohol

Name and address from whom you purchase

Lease Expiration Date

Liquor Liability Insurance Policy Number

Landlord Email

Renewal Change Indicated

Renewal Change Description

URL for Policies & Procedures ⓘ

URL for Duties ⓘ

** recommended for approval @ 6/7/25
with all standard
conditions*

External Status

Application sent to municipality

Town Clerk/ Municipal Jurisdiction

Burlington

Historical Id

SECN

Application Type ⓘ

License

Application For

Second Class License

Mode of Training

Town User Approval/Rejection Comments

Eligibility of Tobacco Fee waiver

Quantity of Alcohol required

what purpose this alcohol is used to be

Where is this alcohol to be used

*Little Istanbul Burlington
99 Church Street*

\$72.00

*pd check #1018
to 6/25/25*



LIQUOR LICENSE

NEW APPLICANT QUESTIONNAIRE

D/B/A (Business Name) Little Istanbul

Contact person Jacqueline Okay Contact Phone 802-274-1604

1. Have you ever had a liquor license before? If yes, please explain.

yes

Little Istanbul in White River Jct. - and class
Istanbul Kebab House in Burlington
Tuckerbox Restaurant in White River Junction

2. Please describe your experience serving or selling alcohol?

we have not had any major issues at any
of our 3 locations.

3. Are you familiar with the laws relating to the sale of alcohol in Vermont? Have you completed the training required by DLC? Have your employees? If not, what is your plan for training?

Having held liquor licences since 2012 I am
very familiar with the laws and training
certificates + procedures. Yes, I have completed
the training course as well as the train
the trainer course. I will provide training
to all of our employees. - This is something
I am very comfortable doing.

4. Have you had an opportunity to meet with an inspector from the Department of Liquor Control?

Years ago at Tuckerbox Restaurant. He
was helping us get our outdoor seating
area set up and in compliance

5. How many employees will you have?

up to 6 employees

6. What is/will the square footage of the public space and what is/will be your occupancy load??

926 square feet.
I am not sure what the occupancy load is for this space. But I can contact the fire Department to figure this out.

7. What kind of precautions will you take to prevent underage sales?

- Proper training and testing of employees
- Resources on site for I.D. identification

Please note that your application will not go before the License Subcommittee until this application has been satisfactorily completed and returned to the Clerk's Office



May 1, 2024 ---- April 30, 2025

CITY OF BURLINGTON
Liquor License Supplemental Questionnaire

☒ New ☐ Renewal

PART I--ORGANIZATION

1. Corporation/Sole Proprietor name Little Istanbul Burlington LLC
2. D/B/A (Business Name) Little Istanbul 3. Bus. Phone 802-274-1604
4. Business Address 99 Church street
5. Contact person Jacqueline Okay 6. Contact Phone 802-274-1604
7. Email Address: jackieheath88@gmail.com

PART II--OPERATION

1. Regular Hours of Operation:

Sunday 10-8pm Wednesday 10-8pm Saturday 10-8pm
Monday 10-8pm Thursday 10-8pm
Tuesday 10-8pm Friday 10-8pm

2. Occupancy Load unknown 3. # of Restrooms 1 4. # of Egresses 1
5. Date of last Fire/Safety Check unknown

PART III--MANAGER OF RECORD

Please provide the following information on the manager of record.

Manager of Record Jacqueline Okay

Home Address _____

Phone number _____

Social Security Number _____

Driver's License _____

Date of _____

WITHIN THE PAST SEVEN YEARS HAS THE MANAGER BEEN CONVICTED OF A FELONY OR A VIOLATION OF STATE OR FEDERAL NARCOTICS LAW? _____

ANY PENDING CHARGES? _____



CERTIFICATE OF ACHIEVEMENT

AWARDED TO

Jacqueline Oktay

FOR COMPLETING

**2nd Class Seller Training
Program 2024 (Final Exam)**

COMPLETION DATE

March 22, 2024

SCORE

90%