

From: [Khash Khavari](#)
To: [Clerk](#)
Subject: URGENT - January 31st Meeting of Council - Agenda Item MM24.5 - Objection to Liquor Licence
Date: Monday, January 30, 2017 10:52:18 PM
Attachments: [City of Toronto Objection.pdf](#)
[2017-01-30 - Email to Colin 01.pdf](#)
[2017-01-30 - Email to Councillor Cressy 01.pdf](#)
[2017-01-30 - Email to Councillor Cressy 02.pdf](#)

Dear Members of City Council,

I am writing to respectfully request a hold on hearing item "MM24.5 - objection to liquor license". This item is a motion brought forward by Councillor Cressy and seconded by Councillor Perks relating to objection to a liquor license application put forward by Atlas Restaurant. I would like to ask you to delay hearing this motion until Atlas Restaurant has had a chance to discuss this matter with Councillor Cressy.

I was informed of this agenda item at around 11:30am on Monday January 30th. No prior notice was provided to anyone in my company until that point in time. I was forwarded the objection letter of Councillor Cressy which is attached here for your records by an AGCO representative. I have since attempted to connect with Councillor Cressy and his staff by calling his office and sending multiple emails. Attached to this email are copies of emails sent to Mr. Cressy and his staff. Unfortunately, I have been unsuccessful in getting a response as of yet.

The liquor license application in question is for Atlas Restaurant, with no Patio or outdoor dining space, and with only 31 seats. I and my team own and operate two other restaurants, namely Cava Restaurant and Chabrol Restaurant. All our restaurants are family oriented small establishments and Atlas will follow the same structure. There will not be any negative impact on the neighbourhood. In fact Atlas will be a great addition and improvement to the neighbourhood by bring some much needed fine family dining to the community.

Hearing this motion without providing an opportunity for Mr. Cressy and myself to discuss any concerns, would have a huge negative impact on my business. I not only have to worry about my own business but protecting my employees who have been hired and are eager to begin work to support their families. Undue delay in obtaining the liquor license will be negatively impacting the business and those involved.

I beg the Council to delay hearing this motion until I have had a chance to at least listen to the concerns of Councillor Cressy and try to address them.

Best Regards,
Khash

CAVA RESTAURANT

President
1560 Yonge Street
Toronto, ON M4T 2S9

Khash@CavaRestaurant.ca

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intended recipient. If you are not the intended recipient, please do not read, distribute or take action in reliance upon this message. If you have received this message in error, please notify the sender immediately and promptly delete this message and all its attachments from your computer system.



Joe Cressy 周凱捷

City Councillor | Ward 20, Trinity-Spadina

January 15, 2017

Alcohol and Gaming Commission of Ontario
90 Sheppard Ave E, Suite 200
Toronto, ON
M2N 0A4

**Re: Atlas Restaurant
16-18 Dupont St, Toronto ON
AGCO File No. 818535**

Dear Sir or Madame,

Please be advised that I will be bringing a Motion to Toronto City Council on January 31, 2017, objecting to the Liquor License for the above location.

The Premises is located on Dupont St, in a residential neighbourhood and adjacent to Sgt. Ryan Russell Parkette. These are sensitive uses that may be impacted by the Premises. Considering the proximity to sensitive uses, the application for the licence should not be granted unless suitable conditions are placed on the licence to prevent impacts on the neighbouring community.

My Motion will request the following:

- 1) The City Clerk advise the Registrar of the Alcohol and Gaming Commission of Ontario (AGCO) that the issuance of a liquor licence for Atlas Restaurant, 16-18 Dupont St, is not in the public interest having regard to the needs and wishes of the residents unless conditions are placed on the licence and that the Registrar should issue a Proposal to Review the liquor licence application;
- 2) Recommend that the AGCO be requested to provide the City of Toronto with an opportunity to participate in any proceedings with respect to the Premises; and
- 3) Authorize the City Solicitor to attend all proceedings before the AGCO in this matter and be directed to take all necessary actions so as to give effect to this Motion, including adding conditions to any liquor licence issued for the Premises.

Sincerely,

Joe Cressy
City Councillor
Ward 20, Trinity-Spadina

From: Khash Khavari khash@cavarestaurant.ca 
Subject: Liquor License for Atlas Restaurant - 18 Dupont Street
Date: January 30, 2017 at 2:59 PM
To: councillor_cressy@toronto.ca
Cc: bgillia2@toronto.ca, Ruxandra.Ilicea@agco.ca
Bcc: Eileen Costello ecostello@airdberlis.com

K

Good afternoon Councillor Cressy,

I trust you are having a great day.

I received an email from AGCO this morning informing me of two objections to the liquor license application for Atlas Restaurant at 18 Dupont street.

The first objection was filed by Mr. and Mrs. Pollard, who had expressed concerns about the type of impact Atlas Restaurant would have on the neighbourhood given their negative experience with the Mexican tequila bar at 14 Dupont Street. Based on my conversation with Mr. Pollard they have been having a stressful experience with the tequila bar and they were curious about the type of operation Atlas Restaurant was planning to carry out next door.

I informed Mr. Pollard, that Atlas Restaurant was a new venture for me and my team, who also own and operate Cava Restaurant and Chabrol Restaurant. As it turns out Pollards are clients of both of my other restaurants and are very familiar with the high level of service we offer and the discerning clientele we serve. Having discussed the details of the plan at Atlas Restaurant, Pollards were happy and welcomed addition of Atlas Restaurant to the neighbourhood. To that effect Mrs. Pollard sent the attached email earlier today retracting their objection to the liquor license. I believe you were copied on the email exchange and the original emails with their concerns raised to AGCO.

I understand that you have also expressed concerns about Atlas Restaurant's application for liquor license. I would like to take this opportunity to address those concerns and arrange to meet with you either via phone or in person to assure you that Atlas Restaurant will not be having a negative impact on the neighbourhood and will in fact be a great addition. Atlas Restaurant is a high end restaurant focusing on very high quality food from French Moroccan region and service. Just like Chabrol restaurant and Cava Restaurant, Atlas Restaurant will be a place for mature and older clientele who appreciate the art of cooking and enjoy dining with family. I am attaching a few reviews of Chabrol Restaurant and Cava Restaurant from Globe and Mail and Toronto Star for your reference here.

In addition Atlas Restaurant will not have any patio or outdoor dining space, unlike the other restaurants in the neighbourhood, who may be a source of noise complaints. We believe in small intimate dining rooms that provide a quiet dining experience for our guests. Atlas Restaurant will have a very similar structure and will only accommodate about 30 guests. Almost all of our guests make reservations weeks in advance. We are a neighbourhood restaurant and not an attraction for the younger drinking crowd.

Finally, I personally live with my wife within walking distance of Atlas Restaurant (52 Russell Hill Road) and enjoy walking on Dupont Street, grabbing a coffee at Haute Coffee and playing with my nephew at Sergeant Ryan Russell Park. I can assure you that I would never have Atlas Restaurant have a negative impact on the neighbourhood similar to what has been experienced from the bars around. This neighbourhood is our home and I will make sure it is protected.

I tried to connect with you earlier today by calling your office and requesting a call back from the member of your staff in charge of the file. I understand you have proposed bringing a motion to the City Council tomorrow. I would appreciate a quick call today or even a meeting in person should you have time, to address any other concerns you may have and answer any questions. I am open to conditions that you would like to propose to protect the neighbours as I am one of them.

I look forward to hearing from you. My direct line is 647-861-4228

Best Regards,
Khash

CAVA Restaurant
Khash Khavari
President
[1560 Yonge Street](#)
[Toronto, ON M4T 2S9](#)
C. [647.861.4228](tel:647.861.4228)
Khash@CavaRestaurant.ca

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From: **Lindsay Pollard** lindsaympollard@me.com
Subject: **Re: Atlas Restaurant - 16&18 Duport**
Date: **January 30, 2017 at 2:10 PM**
To: **Khush Khavari** khush@cavarestaurant.ca
Cc: **Ruxandra Ilicea** alicea@agco.ca, **councillor_cressy@toronto.ca**

LP

Hello Ruxandra,
How are you?

Brian and I have discussed the application with Atlas restaurant and feel satisfied that our concerns were answered. We do not oppose their licensing based on what they are planning for the restaurant and the neighbourhood. We are still quite concerned about the next door tequila bar. Though I know this is not the venue for that. Brian mentioned that we could attend the hearing. If that is possible I would like to attend. We would like to continue to be informed of the potential applications for restaurants and development for the area. Ruxandra - would you also appreciate a phone call?

Thank you all for your time and efforts in addressing our concerns.
Lindsay and Brian Pollard
6 Chicora Ave
416-935-0733

On Jan 30, 2017, at 12:43 PM, Khush Khavari <khush@cavarestaurant.ca> wrote:

Good afternoon Lindsay and Brian,

I trust you had a great weekend.

My name is Khush and I own Atlas Restaurant as well as Chabrol and Cava restaurants.

Brian - thank you again for taking the time earlier today to speak to me. I am glad that I was able to address your concerns and questions about Atlas Restaurant.

As promised please find below my direct contact information should you require to contact me in the future.

Following our conversation I emailed Ruxandra, from AGCO, who is also copied on this email. She has advised me that she needs to hear from you directly regarding your concerns having been addressed and no longer objecting to the license. Would you please reply to Ruxandra at your convenience?

I've also copied Councillor Cressy as I noticed he was copied on your communications with AGCO.

Thank you again for your time and I do hope to meet you in person very soon.

Best Regards,
Khush

CAVA Restaurant
President
[1560 Yonge Street](https://www.google.com/maps/place/1560+Yonge+Street,+Toronto,+ON+M4T+2S9/@43.6614228,-79.3831422,15z)
[Toronto, ON M4T 2S9](https://www.google.com/maps/place/1560+Yonge+Street,+Toronto,+ON+M4T+2S9/@43.6614228,-79.3831422,15z)
C. [647.861.4228](tel:4168614228)
Khush@CavaRestaurant.ca

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Novelty hasn't worn at convivial midtown tapas spo

Neighbourhood classic Cava has maintained excellence through an ownership change while adding a downtown street

CHRIS NUTTALL-SMITH
THE DISH
nuttallsmith@globeandmail.com

There was a late dinner rush at Cava the other night, on a busy evening in the doldrums when the subways felt and Yonge Street was when midtown had other-pleted its annual north-ration to lakes Joe and nd to Georgian Bay. ed in 2006; that makes it, in restaurant years. of the place should ive passed. t was this rush, these ury of eight in the ell-heeled quartets alt-and-pepper tes of Bennington eous young cou- at 9 p.m. re restaurant to pretend not to



The 'supergilda' and the eggplant and queso fresco, behind, are menu highlights. JENNIFER ROBERTS FOR

drawn all other, far rare, humility.

seared to honeyed sweetness and then nickled overnight.

erly smoky pap The soup sp

No stove, 19 seats, one amazing chef

Chabrol in Yorkville is a superb little bistro inspired by the foods of Southern France

CHRIS NUTTALL-SMITH
THE DISH
nuttallsmith@globeandmail.com

The whisking seemed a little much. Doug Penfold, the chef and co-owner at Chabrol, a new, 19-seat French spot in Yorkville, is alone in the little bistro's compact-sized open kitchen, cooking a Thursday-night dinner rush on his own. The room was dark, the Burgundy flowing, was firing out first-rate Puy til salads and tartines of rab-shimmering chestnut soups 'ballotines of chicken that re on plates of deep-green waress sauce — somehow he was keeping up with it all. But another order for the tartes pommes would come in. I'd see him pause. And then thinking. It felt like a dare-juggling act, and the jug-assistant wouldn't stop g in knives. brol's tarte aux pommes is on rounds of fine puff pas-it Mr. Penfold rolls out by each morning, from flour fort and wagonloads of -style butter. He stacks und with apple, dusts it gar, tops it with a knob of Creamery's extra-high-fat nd bakes it to order until 'pastry's ultralight layers ssy and buttery-golden apple slices darken to umel bliss. That would be for anyone, I'd imagine, rol's tarte aux pommes es with a jug of Calvados and sabayon is always e to order. And so the of egg yolks, sugar and dy over gentle heat to froth, several times a ie middle of service. I v how Mr. Penfold does who tries that tarte s will be forever grate- does. as a snip-off of Cava: the



Above, Chef Doug Penfold's tarte aux pommes with Calvados sabayon and tartine of cured trout with chervil. Top right, roasted squash salad with frisée, shallot, tarragon and Champagne vinaigrette. PHOTOS BY KEVIN VAN PRAESSEN FOR THE GLOBE AND MAIL

DISHING IT

CHABROL ★★★

90 Yorkville Ave., (at Bellair Street) 416-428-6641
chabrolrestaurant.com

Atmosphere: A minuscule and friendly space set back from the street, with a frenetic open



campaigner turns up pressu

ng EFFEC economies — or lead to

THE GLOBE AND MAIL WEEKEND

Y. FEBRUARY 20, 2016

...a spinoff of ...
 panish standard-bear-
 Penfold and his affa-
 -house partner, Niall
 so own. They had
 only to consult on the
 it's fronted by a siz-
 which they've yet to
 ked way back off of
 enue, in the pint-
 at for the past four
 known as Le Trou
 ie space's owners
 convert it into a
 Penfold had had the
 l in his head for at
 since reading it in a

kitchen, all-pro service and a crowd of well-dressed people you'd swear you almost recognize from magazines and TV.

Wine and drinks: Nice, simple aperitifs and cocktails and a short list of food-friendly French wines that are fairly priced, though not cheap.

Best bets: Foie gras, chestnut soup, trout and rabbit tartines, lentils, squash, the lamb, the mushroom and artichoke ragout, all the desserts.



...also run the Spanish midtown restaurant Cava.



2016-02-20 -
 Globe...iew.pdf



RICHARD LAUTENS PHOTOS/TORONTO ST.

The Narnia of Toronto restaurants

Chabrol

★★★★ (out of 4)

Address: 90 Yorkville Ave., 416-428-6641, chabrolrestaurant.com

Chef: Doug Penfold

Hours: Daily, noon to 10 p.m.

Reservations: Yes

Wheelchair access: No

Price: Lunch for two with wine, tax and tip: \$100

AMY PATAKI
 RESTAURANT CRITIC

The tiny restaurant is there, past the rack of \$145 T-shirts.

Chabrol, open since last November, shares space with La Boutique Noire, Yorkville clothing store that replaced Le Trou Normand. The cloth-

asked Cava's Doug Penfold and Il McCotter to take over the small in the back.
 was thinking New York-café-s-fancy store. We saw some-different," says Penfold.
 result is the Narnia of Toronto ants, a closet-size space that up to a wider, more wonderful

on the past

Art Deco esthetic and ioun-



Chef Doug Penfold plates a lamb shoulder in the tiny open kitchen area.

another 10 at the bar.
 The sound of chef Penfold whisking eggs for a sabayon occasionally floats out of the open kitchen. For him, Chabrol pays tribute to his French cooking mentors.

Great gratins

I can't stress enough the exall-

liver mousse (\$14) and the unusual chopped walnut-and-dandelion salad matched with very ripe goat cheese (\$7.50).

Gratins (\$12) are a treat: celeriac layered with cream and bread-crumbs or the see-through potato slices stacked with butter-



The gratins at Chabrol are a treat, Amy Pataki writes.


braised shoulder meat partnered with Savoy cabbage and pearl onions. Chabrol, the server tells us, translates as the act of adding wine to the dredges of a dish. He demonstrates by tipping a glug of Corbières into the remaining space.

disc. The real thrill is the pitcher of calvados sabayon the server pours out in pale yellow ribbons. This is the sauce you hear being whisked from eggs and sugar, so good the

CAVA ★★★★★

The midtown spot opened nine years ago, making it a forerunner of the current wave of Spanish restaurants. The emphasis is on sharing plates, like hefty rings of squid that are grilled to a perfect char and dipped in a creamy hazelnut romesco sauce, brussels sprouts roasted with sweet-funky black garlic, and the best papas fritas in the city. An extensive, moderately priced list of wines includes a whole page of sherries by the glass.

1560 Yonge St., 416-979-9918. \$\$\$\$ ♿ 🚫 🍷 🍴

From: Khash Khavari khash@cavarestaurant.ca 
Subject: URGENT - Fwd: Liquor License for Atlas Restaurant - 18 Dupont Street
Date: January 30, 2017 at 4:56 PM
To: Cburns3@toronto.ca

KK

Good afternoon Colin,

My name is Khash and I own Atlas Restaurant. Councillor Cressy has filed an objection with AGCO relating to the liquor license for Atlas Restaurant. He has also scheduled a motion to be heard tomorrow at the council meeting regarding this matter.

I have sent a couple of emails to request a time to discuss and address any concerns of the councillor and his office with no reply yet. I have now been informed that you may be the person in charge of this file so I am forwarding for your review the two emails below. I would very much appreciate it if you could get back to me as soon as possible.

I am not opening a pub or a bar. I am not opening a hip restaurant with a patio that would cause noise or excess traffic. This is a family restaurant and I have a whole team hired for it who need to start working. I know that some restaurants cause issues within their neighbourhoods and put their business ahead of their neighbours but I live in this neighbourhood. I work in this neighbourhood. I would never do anything to devalue my neighbourhood or offend my neighbours.

Please help me. I need to address this issue before it becomes a lengthy and expressive process that could bankrupt the project. My cell is 647-861-4228 and I'm available any time to discuss.

Best Regards,
Khash

CAVA

Khash Khavari BAsc, MASc

President

1560 Yonge Street

Toronto, ON M4T 2S9

T. 647.861.4228

[Khash@CavaRestaurant.ca](mailto:khash@cavarestaurant.ca)

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Begin forwarded message:

From: Khash Khavari <khash@cavarestaurant.ca>
Subject: Re: Liquor License for Atlas Restaurant - 18 Dupont Street
Date: January 30, 2017 at 4:12:32 PM EST
To: councillor_cressy@toronto.ca
Cc: bgillia2@toronto.ca, Ruxandra.Ilicea@agco.ca

Good afternoon Councillor Cressy,

My apologies for sending multiple emails today, however, this is an extremely urgent matter for me and my team and I have to followup on my earlier email below to see if we could address your concerns before the council meeting tomorrow. As you are well aware after passing a motion all timelines will be stretched and I will miss the deadline for opening. This will impact, revenue generation, cash flow, and repayment of invested funds, not to mention the most important item, not being able to provide the employees for the project with job security. I have hired chefs, cooks, dishwashers, cleaners, servers and managers for the project who are all eager to get started at their new positions and rely on it to support themselves and their families.

Would you please get back to me at your earliest convenience to discuss and address your concerns and conditions to prevent undue delay?

Best Regards,
Khash

CAVA

Khash Khavari BAsc, MASc

President

1560 Yonge Street
Toronto, ON M4T 2S9
T. 647.861.4228
Khash@CavaRestaurant.ca

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On Jan 30, 2017, at 2:59 PM, Khash Khavari <khash@cavarestaurant.ca> wrote:

Good afternoon Councillor Cressy,

I trust you are having a great day.

I received an email from AGCO this morning informing me of two objections to the liquor license application for Atlas Restaurant at 18 Dupont street.

The first objection was filed by Mr. and Mrs. Pollard, who had expressed concerns about the type of impact Atlas Restaurant would have on the neighbourhood given their negative experience with the Mexican tequila bar at 14 Dupont Street. Based on my conversation with Mr. Pollard they have been having a stressful experience with the tequila bar and they were curious about the type of operation Atlas Restaurant was planning to carry out next door.

I informed Mr. Pollard, that Atlas Restaurant was a new venture for me and my team, who also own and operate Cava Restaurant and Chabrol Restaurant. As it turns out Pollards are clients of both of my other restaurants and are very familiar with the high level of service we offer and the discerning clientele we serve. Having discussed the details of the plan at Atlas Restaurant, Pollards were happy and welcomed addition of Atlas Restaurant to the neighbourhood. To that effect Mrs. Pollard sent the attached email earlier today retracting their objection to the liquor license. I believe you were copied on the email exchange and the original emails with their concerns raised to AGCO.

I understand that you have also expressed concerns about Atlas Restaurant's application for liquor license. I would like to take this opportunity to address those concerns and arrange to meet with you either via phone or in person to assure you that Atlas Restaurant will not be having a negative impact on the neighbourhood and will in fact be a great addition. Atlas Restaurant is a high end restaurant focusing on very high quality food from French Moroccan region and service. Just like Chabrol restaurant and Cava Restaurant, Atlas Restaurant will be a place for mature and older clientele who appreciate the art of cooking and enjoy dining with family. I am attaching a few reviews of Chabrol Restaurant and Cava Restaurant from Globe and Mail and Toronto Star for your reference here.

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Finally, I personally live with my wife within walking distance of Atlas Restaurant (52 Russell Hill Road) and enjoy walking on Dupont Street, grabbing a coffee at Haute Coffee and playing with my nephew at Sergeant Ryan Russell Park. I can assure you that I would never have Atlas Restaurant have a negative impact on the neighbourhood similar to what has been experienced from the bars around. This neighbourhood is our home and I will make sure it is protected.

I tried to connect with you earlier today by calling your office and requesting a call back from the member of your staff in charge of the file. I understand you have proposed bringing a motion to the City Council tomorrow. I would appreciate a quick call today or even a meeting in person should you have time, to address any other concerns you may have and answer any questions. I am open to conditions that you would like to propose to protect the neighbours as I am one of them.

I look forward to hearing from you. My direct line is 647-861-4228

Best Regards,
Khash

CAVA Restaurant

Khash Khavari
President
[1560 Yonge Street](mailto:Khash@CavaRestaurant.ca)
[Toronto, ON M4T 2S9](mailto:Khash@CavaRestaurant.ca)
C. 647.861.4228
Khash@CavaRestaurant.ca

CAVA ★★★★★

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tes of Bennington
geous young cou-
at 9 p.m.
re restaurant to
pretend not to

drawn all
other, far rar-
humility.



The 'supergilda' and the eggplant and queso fresco, behind, are menu highlights. JENNIFER ROBERTS FOR THE GLOBE AND MAIL

seared to honeyed sweetness and
then nickled overnight.

erly smoky pap
The soup sp

No stove, 19 seats, one amazing chef

Chabrol in Yorkville is a superb little bistro inspired by the foods of Southern France

CHRIS NUTTALL-SMITH
THE DISH
nuttallsmith@globeandmail.com

The whisking seemed a little much. Doug Penfold, the chef and co-owner at Chabrol, a new, 19-seat French spot in Yorkville, is alone in the little bistro's inset-sized open kitchen, cooking a Thursday-night dinner rush on his own. The room was dark, the Burgundy flowing, was firing out first-rate Puy til salads and tartines of rab-shimmering chestnut soups, ballottines of chicken that lie on plates of deep-green waress sauce - somehow he was keeping up with it all. But another order for the tarte pommes would come in. I see him pause. And then thinking. It felt like a dare-juggling act, and the jug-assistant wouldn't stop g in knives.

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s a spinoff of Cava, the panish standard-bear- Penfold and his affa- house partner, Niall also own. They had only to consult on the it's fronted by a siz- which they've yet to ked way back off of enue, in the pint- at for the past four known as Le Trou- ie space's owners y convert it into a Penfold had had the d in his head for at since reading it in a



Above, Chef Doug Penfold's tarte aux pommes with Calvados sabayon and tartine of cured trout with chervil. Top right, roasted squash salad with frisée, shallot, tarragon and Champagne vinaigrette. PHOTOS BY KEVIN VAN PRASEN FOR THE GLOBE AND MAIL

DISHING IT

CHABROL ★★★

90 Yorkville Ave., (at Bellair Street) 416-428-6641, chabrolrestaurant.com

Atmosphere: A minuscule and friendly space set back from the street, with a frenetic open kitchen, all-pro service and a crowd of well-dressed people you'd swear you almost recognize from magazines and TV.

Wine and drinks: Nice, simple aperitifs and cocktails and a short list of food-friendly French wines that are fairly priced, though not cheap.

Best bets: Foie gras, chestnut soup, trout and rabbit tartines, lentils, squash, the lamb, the mushroom and artichoke ragout, all the desserts.



Chabrol also runs the Spanish midtown restaurant Cava.

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ng economies - or lead to

EFFEC

THE GLOBE AND MAIL
WEEKEND

AY'S NATIONAL NEW
Y, FEBRUARY 20, 2016

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mission
re hum

From: **lindsay pollard** lindsaympollard@me.com
Subject: **Re: Atlas Restaurant - 16&18 Dupont**
Date: **January 30, 2017 at 2:10 PM**
To: **Khash Khavari** khash@cavarestaurant.ca
Cc: **Ruxandra.Ilicea** agco.ca, **councillor_cressy** councillor_cressy@toronto.ca

LP

Hello Ruxandra,
How are you?
Brian and I have discussed the application with Atlas restaurant and feel satisfied that our concerns were answered. We do not oppose their licensing based on what they are planning for the restaurant and the neighbourhood.
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We would like to continue to be informed of the potential applications for restaurants and development for the area.
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Lindsay and Brian Pollard
6 Chicora Ave
416-935-0733

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I've also copied Councillor Cressy as I noticed he was copied on your communications with AGCO.

Thank you again for your time and I do hope to meet you in person very soon.

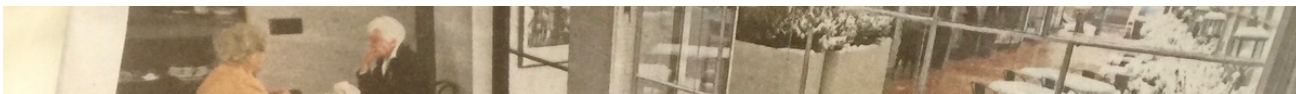
Best Regards,
Khash

CAVA Restaurant
President
[1560 Yonge Street](https://www.google.com/maps/place/1560+Yonge+Street,+Toronto,+ON+M4T+2S9/@43.6614228,-79.3831422,15z)
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2016-02-20 -
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Chabrol restaurant is hidden in the back of a Yorkville clothing store. With its Art Deco esthetic and '30s soundtrack, the restaurant feels like an old-fashioned Parisian café. RICHARD LAUTENS PHOTOS/TORONTO STAR

The Narnia of Toronto restaurants

Chabrol

★★★★ (out of 4)

Address: 90 Yorkville Ave., 416-428-6641, chabrolrestaurant.com

Chef: Doug Penfold

Hours: Daily, noon to 10 p.m.

Reservations: Yes

Wheelchair access: No

Price: Lunch for two with wine, tax and tip: \$100

AMY PATAKI
RESTAURANT CRITIC

The tiny restaurant is there, past the rack of \$145 T-shirts.

Chabrol, open since last November, hares space with La Boutique Noire, Yorkville clothing store that re-iced Le Trou Normand. The cloth-asked Cava's Doug Penfold and Il McCotter to take over the small in the back.

was thinking New York-café-s-fancy store. We saw some-different," says Penfold. result is the Narnia of Toronto rants, a closet-size space that up to a wider, more wonderful

on the past

Art Deco esthetic and jaunty idtrack, Chabrol feels like thioned Parisian café, the re cabaret singer Max ld hang out. Instead, head



Chef Doug Penfold plates a lamb shoulder in the tiny open kitchen area.

another 10 at the bar.

The sound of chef Penfold whisking eggs for a sabayon occasionally floats out of the open kitchen. For him, Chabrol pays tribute to his French cooking mentors.

Great gratins

I can't stress enough the excellence of the food Chabrol turns out with just two induction burners and a small convection oven. Even the bread baking is done on the

liver mousse (\$14) and the unusual chopped walnut-and-dandelion salad matched with very ripe goat cheese (\$7.50).

Gratins (\$12) are a treat: celeriac layered with cream and bread-crumbs or the see-through potato slices stacked with buttery cantal. Be sure to pick off the crust sticking to the cast-iron casserole. Yum.

Shoulder to shoulder



The gratins at Chabrol are a treat, Amy Pataki writes.

braised shoulder meat partnered with Savoy cabbage and pearl onions. Chabrol, the server tells us, translates as the act of adding wine to the dregs of a dish. He demonstrates by tipping a glug of Corbières into the remaining spoonfuls of "tforo" (\$29), a bouillabaisse variant pronounced "tore-ROW."

"It's a whole new dish," he promises.

disc. The real thrill is the pitcher of calvados sabayon the server pours out in pale yellow ribbons. This is the sauce you hear being whisked from eggs and sugar, so good the pitcher should come with a straw. Compared to this old-school effort, crème brûlée (\$9) seems dull.

But it's the calissons that make

From: Khash Khavari khash@cavarestaurant.ca
Subject: Re: Liquor License for Atlas Restaurant - 18 Dupont Street
Date: January 30, 2017 at 4:12 PM
To: councillor_cressy@toronto.ca
Cc: bgillia2@toronto.ca, Ruxandra.Ilicea@agco.ca
Bcc: Eileen Costello ecostello@airdberlis.com

KK

Good afternoon Councillor Cressy,

My apologies for sending multiple emails today, however, this is an extremely urgent matter for me and my team and I have to followup on my earlier email below to see if we could address your concerns before the council meeting tomorrow. As you are well aware after passing a motion all timelines will be stretched and I will miss the deadline for opening. This will impact, revenue generation, cash flow, and repayment of invested funds, not to mention the most important item, not being able to provide the employees for the project with job security. I have hired chefs, cooks, dishwashers, cleaners, servers and managers for the project who are all eager to get started at their new positions and rely on it to support themselves and their families.

Would you please get back to me at your earliest convenience to discuss and address your concerns and conditions to prevent undue delay?

Best Regards,
Khash

CAVA

Khash Khavari BASc, MASc
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On Jan 30, 2017, at 2:59 PM, Khash Khavari <khash@cavarestaurant.ca> wrote:

Good afternoon Councillor Cressy,

I trust you are having a great day.

I received an email from AGCO this morning informing me of two objections to the liquor license application for Atlas Restaurant at 18 Dupont street.

The first objection was filed by Mr. and Mrs. Pollard, who had expressed concerns about the type of impact Atlas Restaurant would have on the neighbourhood given their negative experience with the Mexican tequila bar at 14 Dupont Street. Based on my conversation with Mr. Pollard they have been having a stressful experience with the tequila bar and they were curious about the type of operation Atlas Restaurant was planning to carry out next door.

I informed Mr. Pollard, that Atlas Restaurant was a new venture for me and my team, who also own and operate Cava Restaurant and Chabrol Restaurant. As it turns out Pollards are clients of both of my other restaurants and are very familiar with the high level of service we offer and the discerning clientele we serve. Having discussed the details of the plan at Atlas Restaurant, Pollards were happy and welcomed addition of Atlas Restaurant to the neighbourhood. To that effect Mrs. Pollard sent the attached email earlier today retracting their objection to the liquor license. I believe you were copied on the email exchange and the original emails with their concerns raised to AGCO.

I understand that you have also expressed concerns about Atlas Restaurant's application for liquor license. I would like to take this opportunity to address those concerns and arrange to meet with you either via phone or in person to assure you that Atlas Restaurant will not be having a negative impact on the neighbourhood and will in fact be a great addition. Atlas Restaurant is a high end restaurant focusing on very high quality food from French Moroccan region and service. Just like Chabrol restaurant and Cava Restaurant, Atlas Restaurant will be a place for mature and older clientele who appreciate the art of cooking and enjoy dining with family. I am attaching a few reviews of Chabrol Restaurant and Cava Restaurant from Globe and Mail and Toronto Star for your reference here.

In addition Atlas Restaurant will not have any patio or outdoor dining space unlike the other restaurants in the neighbourhood who

In addition, Atlas Restaurant will not have any patio or outdoor dining space, unlike the other restaurants in the neighbourhood, and may be a source of noise complaints. We believe in small intimate dining rooms that provide a quiet dining experience for our guests. Atlas Restaurant will have a very similar structure and will only accommodate about 30 guests. Almost all of our guests make reservations weeks in advance. We are a neighbourhood restaurant and not an attraction for the younger drinking crowd.

Finally, I personally live with my wife within walking distance of Atlas Restaurant (52 Russell Hill Road) and enjoy walking on Dupont Street, grabbing a coffee at Haute Coffee and playing with my nephew at Sergeant Ryan Russell Park. I can assure you that I would never have Atlas Restaurant have a negative impact on the neighbourhood similar to what has been experienced from the bars around. This neighbourhood is our home and I will make sure it is protected.

I tried to connect with you earlier today by calling your office and requesting a call back from the member of your staff in charge of the file. I understand you have proposed bringing a motion to the City Council tomorrow. I would appreciate a quick call today or even a meeting in person should you have time, to address any other concerns you may have and answer any questions. I am open to conditions that you would like to propose to protect the neighbours as I am one of them.

I look forward to hearing from you. My direct line is 647-861-4228

Best Regards,
Khash

CAVA Restaurant

Khash Khavari
President

[1560 Yonge Street](#)
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<2016-02-21 - Toronto Star Print.jpg>

<Toronto Life Print.jpg>