

October 22, 2016

Mrs. Constance Boukidis
Chair of Land Use and Planning Committee
Westwood Neighborhood Council Land Use and Planning Committee
PO Box 24802
Los Angeles, California 90024

Re: Letter of Intent
Case Number: ZA-2016-2962 CUB
Project Title: D1
Project Address: 10959 Kinross Avenue, Los Angeles, CA 90024
Contact Info: Sherrie Olson
Project Description: CUP for the sale and dispensing of full-time alcoholic beverages for on-site consumption in conjunction with proposed 3,126 sf restaurant with 73 indoor seats operating 6 a.m.-2 a.m. daily

Dear Mrs. Constance Boukidis, and WWNC LLUP members,

I am writing on behalf of Amir Rahimi and his wife, Maryam Gharani, owners of D1 Café, a fine dining sit down restaurant located at 10959 Kinross Avenue. As you are aware, D1 Café applied for a Conditional Use Beverage permit pursuant to Los Angeles Municipal Code Section 12.24, W-1. Pursuant to the Westwood Neighborhood Council, Land Use and Planning Committee, meeting held on October 17, 2016 at the Westwood Public Library, the WWNC LUPC has made a Proposed Motion regarding said application (*Exhibit 1*) whereby a recommendation was graciously made for the board of directors to support the request for CUP for the sale and dispensing of full-line alcoholic beverages for on-site consumption. As there are conditions in said Proposed Motion, the purpose of this letter is to set forth the intent of Mr. Rahimi and his wife, Mrs. Gharani, owners of D1 Café with respect to the aforementioned conditions. This letter merely constitutes a statement of mutual intention with respect to the application contemplated and does not constitute a binding agreement between all parties.

Background/Full Menu

Mr. Rahimi and Mrs. Gharani are experienced restaurateurs and owners of eight (8) fine dining restaurants in the metropolitan city of Tehran, Iran. D1 Café is Mr. Rahimi's first venture in the United States. Both the name and menu of D1 Café are inspired by Mr. Rahimi and Mrs. Gharani's restaurant, Divan, which is situated in the affluent region of Northern Tehran. Divan is a very popular and reputable restaurant that has been featured in publications such as *The Culture Trip* and *the Financial Times*. For your convenience, copies of these articles are attached as *Exhibit 2*.

Mr. Rahimi and Mrs. Gharani's intention is to offer the same internationally renowned cuisine in their new US location, D1 Café. The modifications to the adopted menu are the inclusion of a breakfast and lunch menu. A menu that offers breakfast, lunch and dinner will greatly foster the success of D1 Café as a bona fide asset to the wonderful community of Westwood Village.

By way of example of the great pride that Mr. Rahimi and Mrs. Gharani take in their food, a great deal has been invested in special machinery to create a breakfast item called *Haleem*, a popular dish in Iran. In fact, the three Cleveland Range kettles in which the Haleem will be slow cooked for fifteen hours cost nearly \$100,000. It must be noted that if you google Haleem, you will be provided with a description akin to oatmeal. Needless to say, this comparison fails to do a properly made Haleem, like D1's Haleem, any justice. D1's Haleem is an experience that must be tasted in order to be fully appreciated.

The Haleem is only the tip of the Iceberg. The breakfast and lunch menu have been inspired by the delicious recipes of two countries rich in culinary history, Iran & Italy, creating a unique fusion. Furthermore, a review of the fine dining menu of D1 Café will exemplify unique takes on familiar recipes that one comes to expect from a fine dining restaurant. A copy of the menu is attached for your convenience as *Exhibit 3*. Of course, upon opening of the restaurant various items may be subject to change based on customer response. At the same time, items commemorative of the quality of the existing recipes may be added based on demand. In any case, the quality, taste and freshness that the clientele will come to expect from D1 Café which made the sister restaurant, Divan, a raving success will remain consistent.

Conditions/Hours of Operation

D1 Café is amenable to all conditions proposed by the WWNC LUPC (Exhibit 1), including the proposed limited hours for the service of alcohol. In fact, upon applying for a license to the Alcohol Beverage Control, D1 Café will attach a letter volunteering to limit the hours *during which alcohol is served* consistent with the hours proposed by the WWNC LLUP.

It must be noted, however, that the Proposed Motion states *operating hours* for D1 Café as 10-11 a.m. Sunday through Thursday, 10-12 a.m. Friday and Saturday. In the original application, D1 Café requested the maximum allowable hours of operation, 6 a.m. to 2 a.m., Monday through Sunday, and these are the hours during which D1 Café wishes to offer its full menu of breakfast, lunch and dinner.

As noted previously, D1 Café's menu features breakfast, lunch and dinner. Great effort and pride has been placed in creating the menu that Mr. Rahimi and Mrs. Gharani are excited to share with Westwood Village. The hours that D1 Café proposes would foster the success of D1 Café as it enthusiastically becomes a member of Westwood Village's culinary community. Mr. Rahimi and Mrs. Gharani wish to cater to all types of customers. As Westwood is home to professionals that work extreme hours, students who often have long unpredictable study hours and long-time residents in the surrounding area, Mr. Rahimi and Mrs. Gharani feel strongly that there will always be a client base for an early breakfast and a late dinner. As such, D1 Café respectfully requests approval of operating hours for which it originally applied.

On behalf of Mr. Rahimi, Mrs. Gharani, their family and everyone at D1 Café, I thank the WWNC for their consideration and for their recommendation. We look forward to making D1 Café a thriving force in Westwood Village's culinary scene and in forging strong relationships with everyone in this very special community.

Respectfully submitted,



Shirin Shojapour
On behalf of Amir Rahimi & Maryan Gharani
Enclosures (As stated)

Exhibit 1

Re: here is agenda

Constance Boukidis <constanceellen@sbcglobal.net>

Thu, Oct 20, 2016 at 10:56 AM

Reply-To: Constance Boukidis <constanceellen@sbcglobal.net>

To: Sherrie Olson <sherrieolson2@gmail.com>, Angus Beverly <angusbeverly@gmail.com>, Marcello

Robinson <marcellorobinson@gmail.com>

Cc: shirin shojapour <sshojapour@gmail.com>

Here is draft of the Minutes:

a. D1 2:45 p.m.

Case Number: ZA-2016-2962 CUB

Project Title: D1

Project Address: 10959 Kinross Avenue, Los Angeles, CA 90024

Contact Info: Sherrie Olson,

Project Description: CUP for the sale and dispensing of full-line alcoholic beverages for on-site consumption in conjunction with proposed 3,126 sf restaurant with 73 indoor seats operating 6 am - 2 am daily.

Supporting Documents:

Action(s) Requested: Recommendation by WWNC LUPC to WWNC BOD to support Request for CUP for the sale and dispensing of full-line alcoholic beverages for on-site consumption in conjunction with proposed 3,126 sf restaurant with 73 indoor seats operating 6 am - 2 am daily.

Proposed Motion: The WWNC LUPC recommends that the Westwood Neighborhood Council Board of Directors support the CUP request contingent upon Applicant complying with certain conditions to be set forth at meeting.

Sherrie Olson and Shirin Shojapour presented Applicant's project. Notice of meeting was sent out to all stakeholders within 500 feet. Applicant agreed that at their CUB hearing set for November 7, 2016, they would request for the case file to be held open for one week so that the WWNC could file their position letter with the Zoning Administrator. Discussion took place and after reviewing Applicant's limited menu, the WWNC LUPC passed the following motion unanimously. The WWNC LUPC recommends that the WWNC Board of Directors pass the following Motion at their regular meeting set for November 9, 2016 after Applicant provides the WWNC with a full menu and Letter of Intent regarding same prior to the meeting for review:

The WWNC supports D1's project for a Conditional Use Beverage permit pursuant to Los Angeles Municipal Code Section 12.24, W-1, to allow the sale of a full line of alcohol for on-site consumption at an existing 3,126 sf 62 seat restaurant with an 11 seat bar area during business hours on Sundays-Thursdays from 10:00 a.m. to 11:00 p.m., on Fridays-Saturdays from 10:00 a.m.-12:00 a.m., subject to D1 filing a Petition for a Conditional License (due to the undue concentration of on-site consumption alcohol licenses within the subject Census Tract) with the California Department of Alcoholic Beverage Control relative to their sale and distribution of alcoholic beverages that incorporates the following conditions:

1. Alcohol sales shall be limited to their business hours on Sundays-Thursdays from 11:00 a.m. to 11:00 p.m., Fridays-Saturdays from 11:00 a.m.-12:00 a.m. All alcohol sales limited to the interior of the premises.
2. No "Happy Hour" type of reduced price alcoholic beverage promotion shall be allowed. This restriction does not apply to reduced food and beverage promotions for patrons. Reduced price food is allowed.
3. Any graffiti painted or marked upon the premises or on any adjacent area under the control of the applicant shall be removed or painted over within 24 hours of discovery.
4. There shall be no coin operated games or video machines or other amusement devices maintained upon the premises at any time.
5. The applicant shall be responsible for maintaining the premises free of litter.
6. No alcoholic beverages shall be sold, served or consumed on any property adjacent to the licensed premises under the control of the applicant.
7. There shall be no exterior advertising sign indicating the availability of alcohol in the premises.
8. Applicant shall not permit any loitering at the premises or in any outside dining area.

9. Applicant shall conduct the premises at all times with due regard for the peaceful and quiet enjoyment of the surrounding community and adjacent property users.
10. All employees involved with sales of alcohol to customers shall be at least 18 years of age. Within 90 days of the issuance of the alcohol beverage license, applicant shall make arrangements for all employees who manage, supervise, dispense or are involved with the sale of alcoholic beverages to patrons to enroll in the Los Angeles Police Department "Standardized Training for Alcohol Retailers" (STAR). The training shall be conducted for all newly hired employees within 90 days of their employment. The applicant shall request written confirmation of completion of the initial training from the Police Department and shall submit a copy of such a request to any relevant governmental authority requiring same.
11. The telephone number of a responsible party representative of applicant shall be available from the cashier in the premises in the event of any disturbances or complaints regarding the operation of the subject facility.
12. Signs shall be prominently posted stating that California state law prohibits the sale of alcoholic beverages to persons who are under the age of twenty-one years or intoxicated and no such sales will be made.
13. The premises shall at all times be operated in conformity with the Los Angeles Municipal Code and all other constitutionally applicable state laws and local codes.
14. The premises shall be maintained at all times as a bona fide restaurant. At all times during normal meal hours, during which the applicant is exercising the privileges of the ABC license, said applicant shall offer menus and meals consistent with what is customarily offered during said meal periods. Food service shall be available to customers at all times when alcoholic beverages are offered for sale.
15. The quarterly gross sales of alcoholic beverages shall not exceed 50% of total gross sales during that quarter. The applicant shall at all times maintain records which reflect said sales.
16. No pool nor billiard tables may be maintained on the premises.
17. No more than two television sets, screens or monitors, other than those used exclusively by employees for point of sale systems or company administrative business, shall be maintained on the premises and they shall be only inside the premises, not visible from the exterior.
18. There shall be no dancing permitted on the premises at any time.
19. There shall be no live entertainment consisting of a disc jockey, karaoke, topless entertainment or fashion shows. However, applicant reserves the right, in the future, to apply for a live entertainment permit to permit live music performance that would not consist of anything larger than a quartet, inside the premises only, but will not do so unless properly licensed and permitted by all relevant government authorities.
20. Applicant shall insure that any use of the public right of way for any food or alcoholic beverage service is in full compliance with the L.A.M.C., including the Westwood Village Specific Plan and the applicable ABC regulations.
21. The sale or service of any alcoholic beverages in pitchers is strictly prohibited.
22. Beer shall not be sold or served in quantities of more than 22 ounces per serving.
23. The main purpose and use of the facility shall always be for a full service restaurant.
24. The approved conditions for this restaurant shall be retained on the premises at all times and produced immediately upon request of the Police Department or City Planning.
25. There shall be no admission charge for entry to the premises nor any cover charge nor shall there be a requirement to purchase a minimum number of alcoholic drinks.
26. Amplified or live music, if presented, shall conform in decibel level to the standards of the Los Angeles Municipal Code (Sound Ordinance).
27. The subject alcohol beverage license shall not be exchanged for a public premises-type license nor operated as a public premises.
28. Applicant shall comply with all relevant provisions of the California Code prohibiting smoking within any place of employment.
29. Applicant shall not sell any alcoholic beverage to any minor. When a bottle or carafe of wine is served, all I.D.'s of all patrons at that table must be verified as being over the age of 21 years.
30. Any future or successor owner or operator of the approved restaurant with full-alcohol service for onsite consumption, must file a new Plan Approval Application with notice to a 500 foot radius to allow the Zoning Administrator to review the "mode and character" of usage. Any change to the mode or character of the existing restaurant to a different public hospitality use with on-site alcoholic beverage consumption would also require such Plan Approval. Letters stating same shall be sent to both the Zoning Administrator assigned to Case Number ZA-2016-2962-CUB and to the California State Alcoholic Beverage Control Board.

Exhibit 2



Planning a trip to Iran?

We'll keep you updated with great local recommendations

Flight date: 10/23/2016



GOVERNANCE



TECHNOLOGY



FOOD & DRINK

Home

Middle East

Iran

Flight date: 10/23/2016

10/23/2016

The 10 Top Restaurants in Tehran, Iran



Helen Armitage

The bustling capital city of Tehran is an intriguing mix of ancient and modern culture, with a dining scene to match. From traditional Persian fare or the Iranian national dish *chelo kabab*, to globally inspired food, this city has a restaurant to cater for all tastes. Here are 10 of the best restaurants in Tehran.

Alborz

Planning a trip to Iran?

We'll keep you updated with great local recommendations

Named after the beautiful mountain range that embraces the northern edge of the city, Flight date: 10/23/2016 opened in 1967, and has become known throughout Tehran as one of its premier destinations for quality kebab dishes. With its buzzing and lively atmosphere, the popular restaurant is often full of life. In addition to kebabs, Alborz also serves barbecue food, steak and some seafood dishes. A must-try is Iran's national dish, the Flight date: 10/23/2016 – served with steamed basmati or Persian rice infused with saffron.

+98 21 8876 1907

Divan

To enjoy modern Persian cuisine in stylish surroundings, look no further than Divan. The restaurant interior is dominated by a bold black and white theme with cool turquoise accents, as well as colorful Persian artwork and beautiful, contemporary lighting – and above all, stunning views of the breath-taking Flight date: 10/23/2016 in the distance. Dine on a starter of crispy beef *piroshkis* – a baked or fried stuffed bun – with barberries and herbs, followed by an entrée of crispy duck house stew with walnuts, pomegranate molasses and orange marmalade. Alternatively, try one of Divan's recommended dishes, such as its oven-roasted quail in a lemon marinade served with couscous.

+98 21 2265 3853

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Iran

Fine restaurants spring up to serve Iran's elite

At least a dozen establishments have opened in Tehran in past year



People enjoy lunch at a restaurant in Tajrish Bazar north of Tehran

by: Najmeh Bozorgmehr in Tehran

With its high ceilings, big chandeliers, grey and red velvet furniture, and walls decked in contemporary Iranian art, the Divan restaurant, which serves modern Persian fusion cuisine, is one of the most exclusive restaurants in Tehran.

On the eighth floor of a shopping mall in the affluent north of the capital, diners at Divan enjoy a view of the mountains that surround the Iranian capital. On their way to dinner, they can stop off at the floors below where shops sell expensive watches, furniture and clothes.

Welcome to the rarefied world of the Iranian elite, the tiny proportion of the country's 75m population that has managed to thrive despite international sanctions (<http://www.ft.com/cms/s/0/ae8c8308-80d9-11e2-9fae-00144feabdco.html>) that have seen ordinary Iranians struggle with a weak currency, rising inflation and stubborn unemployment.

While the capital once boasted just a handful of fine restaurants popular with foreign diplomats and Iranian expatriates, over the past year more than a dozen new restaurants have opened and most of the diners are Iranian.

There are few options for socialising in Tehran, thanks to a ban on clubbing and bars serving alcohol and a limited choice of cinemas and theatres. Increasingly, the city's elite choose to eat out.

"The new restaurants are to address the demand of a class who drive Porsches, wear suits worth €20,000 and need to eat out," said Saeed Leylaz, an economic analyst. "The government of [outgoing president Mahmoud] Ahmadi-Nejad created this political class but now they are only loyal to their wealth (<http://www.ft.com/cms/s/0/e90395be-5f3a-11e2-8250-00144feab49a.html>) and want to have peace." These people, who make up about 1 per cent of Tehran's population of 12m, have the kind of wealth enviable not just by Iranian but also by international standards, said Bernard Ezraelian, who manages Leon restaurant. They have the kind of lifestyle that means they can enjoy restaurant food most nights of the week, he said.

The customers range from the nouveau riche to wealthy Iranians of noble origin. The women cover their hair with fine scarves – in an effort to observe the obligatory Islamic dress – and sport shoes and handbags made by Western designers.

The restaurants cannot always match the expectations of those used to fine dining in Europe's capitals. "Food-wise, you cannot compare these restaurants with top-notch restaurants in Europe and obviously you miss good wine on the table," said a 52-year-old western-educated architect. "But I suppose this is the best you can have in Iran (<http://www.ft.com/world/mideast/iran>)."

More restaurants are on the way. Privately owned Monsoon Group owns six

The new restaurants are to address the demand of a class who drive Porsches, wear suits worth €20,000 and need to eat out

Saeed Leylaz, economic analyst

restaurants, including Divan, and plans to add two more in the coming months, offering French and Chinese fare. “New venues and infrastructure in Tehran such as shopping malls have changed the concept of fine dining,” said Ramin

Varasteh, one of the four western-educated partners of Monsoon Group.

Yet for the vast majority of Iranians, the average Divan bill of 1m rial or \$40 per head – roughly one-fifth of a monthly wage – means they are unlikely to darken its doors. “The only thing we had in our life was to go to a coffee shop once a week [and even] that we cannot do any longer,” said Azar, a 52-year-old university-educated government employee.

The city’s one western-owned restaurant, the Italian chain Bice Ristorante, is located in the Persian Azadi hotel. Its presence in the hotel, previously known as the Hyatt, offers a certain irony in a country known for its isolation from the west. The hotel is affiliated to the Oppressed and War Disabled Foundation, a charity that has taken on numerous business interests, set up by the regime after the 1979 Islamic revolution to help the poorest segments of the society and those who were injured during the war with Iraq in the 1980s. The restaurant’s manager in Iran declined to speak to the Financial Times.

Even those operating at the highest end of the Iranian restaurant market have to negotiate a way round the country’s ban on serving alcohol in public.

Some import syrups from France and Armenia to serve non-alcoholic cocktails, said Mr Ezraelian. “Instead of Coca-Cola, people can have cocktails which look beautiful on the table and conjures up a feeling of having wine,” he said.

Not all the younger customers stick to the rules. Some add black market rum to non-alcoholic Mojitos. It is not unusual for glasses of sour cherry or pomegranate juice to be refilled with French or Spanish wine. “If it is obvious and a bottle of red wine is put on the table, we will deal with it,” said one restaurant owner. “But if customers do it delicately, we ignore it.”

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Exhibit 3

D1 Café Menu

Breakfast

- Stew, finely ground wheat, turkey meat slow cooked in steam kettle 12
- Lentil soup, crisped caramelized onions, special spices 9
- French Omelet with filling of choice *Ham · cheese · green onion · mushroom* 10
- Crepes *Ham & cheese · Nutella* 9

Lunch

Soup of the Day

Salads

- Persian cucumber & tomato salad, feta cheese, avocado vinaigrette 8.5
- Fresh herb salad, cheese truffles & medjool dates 9.5
- Watermelon, feta cheese & bread salad with balsamic vinaigrette 8.5
- Spinach, and frisee salad, grilled halloumi with pomegranate vinaigrette 9.5
- Tricolor quinoa, chopped vegetables and herbs, pomegranate & fresh lemon 10
- Potatoes, shredded chicken, eggs, pickles & mayo 8.5

Sandwiches & Pizza & Tadig Bowl

- Chopped kabob, fresh made pizza dough 9
- Herb stew, shredded beef, kidney beans, fresh made pizza dough 8.5
- Ground beef sandwich, herbs, spices 8.5
- Marinated chicken sandwich, herbs, spices 7.5
- Marinated beef, onions, beans, potatoes, tomatoes, herbs and spices 8.5
- Skillet crispy rice filled with kabob 8
- Skillet crispy rice filled with herb stew, shredded beef, kidney beans, herbs, spices 8
- Skillet crispy rice filled with beef, split peas, tomatoes, herbs, spices 8

Dinner

Soup of the Day

Salads

- Persian cucumber & tomato salad, feta cheese, avocado vinaigrette 8.5
- Fresh herb salad, cheese truffles & medjool dates 9.5
- Watermelon, feta cheese & bread salad with balsamic vinaigrette 8.5
- Spinach, and frisee salad, grilled halloumi with pomegranate vinaigrette 9.5
- Tricolor quinoa, chopped vegetables and herbs, pomegranate & fresh lemon 10
- Potatoes, shredded chicken, eggs, pickles & mayo 8.5

Starters

- Fried eggplant, shredded beef, lentils and saffron sauce 12
- Signature lavash spring rolls 10
- Onion dolmas braised in a tomato & barberry red reduction 10
- Olive tapenade and feta on Taftoon crostini 9.5
- Crispy beef piroshkis with barberries and herbs 10.5
- Ghazvini meat balls, in an apricot-mint sauce 11
- Herb omelet rolled with smoked trout & cream cheese barberry drizzle 15
- Squid fritts, spicy tomato-coriander chutney 15
- Eggs, herbs, spices baked in skillet 10

House Stews

- Crispy duck, walnuts, pomegranate molasses & orange marmalade 28
- Lamb shank & sautéed celery in a yogurt saffron sauce 28
- Marinated artichokes with mint, parsley & lamb 26
- Grilled prawns in a mild tamarind cilantro sauce, rice cake 32

Kabobs

Minced Kabob 23

Lamb Kabob 25

Tomato lacquered chicken, smoked rice 22

Skewered beef filet marinated in pomegranate and herbs, smoked rice 28

From the Grill

Lamb mint burgers, sun dried tomato, feta cheese & house fries 22

Filet Mignon, sour cherry reduction & pommes frites 30

Steak & "kateh" with sumac-herb butter 27

Grilled salmon topped on lentils with a creamy saffron sauce 27

Organic grilled chicken with pomegranate & plum sauce, mashed potato 24

Yogurt saffron rice cake with beef & eggplant 19

Pistachio crusted chicken filet, apple, cranberry chutney, risotto 19

Grouper baked in a yogurt sauce with leek rice 25