To: Planning & Zoning Commission

From: David Genovese, Baywater 1025 BPR, LLC

Re: Crepes Choupette

Date: June 17, 2021

Over the last few years, 1025-1029 Boston Post Road was occupied by several different tenants, including Sunny Nails, Kirby & Company, and most recently, Warm New York. Unfortunately, due to the impact of COVID-19, Warm New York decided to cease operations as a brand, and its owner has decided to focus only upon operating one store in Amagansett third party clothing lines.

Several months ago, we were introduced to Adil Chokairy, the proprietor of Crepes Choupette in New Haven. Adil, a native of Paris, France, began selling crepes in 2014 from a pedal-driven cart in New Haven. In 2015, Adil opened Crepes Choupette on Whitney Avenue, near Yale University. Crepes Choupette is beloved in New Haven, and we believe that it would be a great addition to Darien’s existing mix of stores and cafes, further enlivening our downtown and complementing our existing stores and cafes.

Crepes Choupette is a café and retail store selling a range of sweet and savory crepes, coffee and traditional French cider (alcoholic and non-alcoholic).

Operational Details

Operational details for Crepes Choupette are provided below:

Square Footage of Leased Space: 870 square feet

Hours of Operation: 8 am to 9 pm, 7 days per week.

Average Employee Count: 3

Proposed Indoor Seating: 12 tables with 2 seats each

Proposed Seasonal Outdoor Seating: 6 seats
Employees of Crepes Choupette who do not use mass transit will park in the municipal lots with permits or on other properties owned by Baywater and its affiliates.

Refuse generated by Crepes Choupette will be held in the dumpsters behind 1025-1029 Boston Post Road and shared with Playa Bowls and the office tenants of the building.

We thank you for your consideration of this application.

**Exhibits**

Photograph of 1025 Boston Post Road
Images of Crepes Choupette
Excerpt from Crepes Choupette Website
Menu
Survey of Property
Floorplan
Article on Adil Chokairy and Crepes Choupette
Chers amis,

I grew up in Paris, France. As a young man, I’d spend my summers working with my father’s transportation company. He taught me the ropes of a family business, and in particular how to interact with customers. The respect he held in the community as an honest and caring businessman left a deep impression on me and has molded me into the entrepreneur that I am today.

During this time, my mother was busy at home catering to her growing family. My favorite time of day was right after school when I would eat her homemade crêpes, made fresh with eggs and milk just bought from the market. She was a master of the art: without ever measuring the ingredients, she had a natural sense of exactly how much of each ingredient to use - a pinch of this and a fistful of that.

Working in Paris, I sought out the quality of my mom’s crêpes. I found them in a small kiosk. I loved it for its simplicity and dedication to providing the highest quality crêpes to its customers. I became a regular customer, visiting four times a week after work. It was there where I met my then-wife. I moved to America to join her in 2005. With a degree in sales and marketing, I entered the banking industry. After several years, I realized that that lifestyle wasn’t for me: I wasn’t passionate about my work.

It is since the summers spent helping my dad that I wanted to own a business like him. I thought about my mother and how I loved seeing her cook crêpes: thus Crêpes Choupette was born.

I love what I do, creating an instant smile after serving each crêpe. My ambition is to share my knowledge and enthusiasm for crêpes all over America. À bientôt!

-Adil Chokairy
Choupette story

The name ‘Choupette’ is a riff on Choupinette, a term of affection that carries a meaning similar to cutie, darling or a sweetheart and that was used only when my mom was in a good mood.

Adil Chokairy moved from France in 2005 and worked in the banking industry, he felt that he could express his passion for simple and good food around a crêpe or a galette. In 2014 Adil decided to launch Crêpes Choupette starting with a bicycle attached to a crêpe machine, the concept had a big impact in the community, that was enough for Adil to share his love for food and people.

Savory crêpes

Choupette: Fig, arugula, prosciutto and goat cheese 14
Tartiflette: Potato, onion, bacon and Emmental cheese 14
Compleète Jambon: Emmental cheese, organic egg and country ham 13
Compleète Veggie: Emmental cheese, organic egg and mushrooms13
Norvégienne: Smoked salmon, crème fraîche and dill 14
Provençale: Mandarin, brie, almonds and lavender honey 14

Sweet crêpes

Piaf: Raspberry and white chocolate 9
Amour et Jalousie: Nutella, banana and strawberry 10
Tintin: Speculoos, banana 8
Traditionnelle: Churned butter (beurre de baratte) and brown sugar 7
Avignon: Lavender honey and lemon 8

Maître Crêpier Adil Chokairy
Drinks and such

To enhance the taste of the crêpes flavor, we recommend a mug of our selected Apple and Pear Cidre, this tradition of pairing is popular and ancient in France and particularly in Britany region.

Cidre

Apple Cidre Etienne Dupont 9
Pear Cidre ( Poiré ) Christian Drouin 9

Red Wine of the week
Cahors (2017) Odile Delpon. 12

White wine of the week
Cotes de Gascogne Panjas 11

Cocktail
Kir Royal: Crème de cassis and champagne 11
Mimosa 9

Coffee
Espresso 2.75 Macchiato 3 Cappuccino 3.75 Café crème 4
Crêpes Choupette opens on Broadway

ISABEL BYSIEWICZ | 12:03 AM, JAN 17, 2018
STAFF REPORTER

Yale students munched on crepes at the end of the first day of classes, as a new crepe kiosk on Broadway Avenue celebrated its grand opening.

New Haven resident and French native Adil Chokairy opened his third eatery — Crêpes Choupette, a French creperie that already has a location on Whitney Avenue — on Tuesday afternoon, offering free sweet crepes and beverages to students, his target audience for the new business.

“I started with a tricycle food cart, and it gained a lot of popularity,” Chokairy said. “This is more representing Crêpes Choupette in another segment of New Haven ... a population I have missed.”

After leaving a career in the financial sector, Chokairy had to start small to break into New Haven’s food scene. His entrepreneurial career began in 2014 as he wheeled around a French-style food cart, serving crepes to locals around Yale’s campus and at local farmers markets. After new city laws constrained food trucks and food carts to specific zones, Chokairy opened a permanent location, Crêpes Choupette, on Whitney in 2015, almost a decade after his arrival in the Elm City. Encouragement from Yale students inspired him to open his first cafe, he said.
Chokairy said he plans to serve the same style of crepes with similar ingredients at the new location. His savory crepes will be made with gluten-free, sugar-free buckwheat flour, while sweet crepes will consist of whole wheat flour. But the location on the Broadway Island — a site owned by University Properties’ The Shops at Yale — will allow him to reach students who shy away from the more distant Whitney Avenue location, where the majority of his customers are working people in the district.

“This area of Broadway is mostly a student space versus on Whitney Avenue ... which is for the financial district, bankers, employees,” Chokairy said. “The students don’t have the time to go over there, so that’s where the idea came to be close to my first love, the students of New Haven.”

He said he plans for the shop to be open from 7:30 a.m. to 9 p.m. daily, though he may extend hours on weekend nights based on interest.

Chokairy said the opening event for the location was “just for fun,” and served as a way to introduce new customers to his business and give back to his Yale clientele. He added that he would love to advertise University events and athletic matches on the digital screen outside his store.

Jen Frantz ’20 said she is excited about the new opening, which she thinks will allow the business to reach more undergraduates. She said she thinks the
"The crepes are delicious, and it's interesting to have a crepe hotspot in New Haven, Connecticut, of all places," she said.

Frantz, who started frequenting Whitney Avenue's Crêpes Choupette in the fall of 2016, said she was immediately impressed by Chokairy's kindness and charisma.

She has worked at Chokairy's restaurants while taking a semester off of Yale. As an employee, Frantz praised Chokairy's professionalism and ability to make the restaurant a fun place to work, saying that sometimes he spontaneously breaks out into song or dance.

As students gathered near the Broadway island, his staff served up a variety of crepes and hot beverages.

As a regular customer of Chokairy's establishments, Paige Torres '19 said she is happy to support his new projects. Mindy Lee '19 praised the quality of the crepe samples and said that she was glad Chokairy opened a new location closer to most of the University's residential colleges.

"I'm really excited about [the new shop], especially since the location on Whitney [Avenue], it's not far, but it seems pretty far," Lee said. "It's really nice to have a location that's more central to this part of town."

In addition to the two Crêpes Choupette locations, Chokairy opened Au Chalet, which specializes in a Swiss-inspired dish called raclette, at 24a Whitney Ave. in May, 2017.

Isabel Bysiewicz | isabel.bysiewicz@yale.edu

Isabel Bysiewicz 💬
TOWN OF DARIEN
PLANNING AND ZONING COMMISSION
APPLICATION FORM

Application is hereby submitted for approval in accordance with the following Sections of the Darien Zoning Regulations (check all that apply).

☐ Section 810 Coastal Site Plan Review  ☑ Section 1000 Special Permit Requirements
☐ Section 820 Flood Damage Prevention  ☐ Section 1020 Site Plan Requirements
☐ Section 850 Land Filling, Excavation and Earth Removal  ☐ Section 1051 Protected Town Landmarks

☐ Section 1110 Change of Zoning Regulations and/or Zoning Map
☐ Other (specify)

Property Location:

Street Address: 1027 Boston Post Road

Assessor’s Map(s) # 73 as Lot(s) # 13

Subject property is situated on the West side of Boston Post Road (street)

approximately ______ feet ______ from the corner formed by the intersection of

Post Road and Brook Street (streets).

Zoning District(s): CBD Size of Site: 3500 square feet, .0803 acres

The subject property ☐ is ☑ is not ☐ as a result of this project will become tied into the Town sanitary sewer system.

The subject property ☐ is ☑ is not ☐ as a result of this project will become tied into the public water system (Aquarion Water Co.).

The subject property ☐ is ☑ is not within 500 feet of an adjoining municipality.

Applicant: David Genovese

Property Owner:

Name: Baywater 1025 BPR, LLC

Address: 34 Old Kings Highway South

Darien, CT

Phone #: 203-656-0500

david.genovese@baywater.net

Signature: [Signature]

Address: 34 Old Kings Highway South

Darien, CT 06820

Phone #: 203-656-0500

david.genovese@baywater.net

Signature: [Signature]
Representative or Contact Person  (to whom all correspondence shall be addressed)

Name:  David Genovese

Company/Firm:  Baywater Properties  Phone #:  203-656-0500

Address:  34 Old Kings Highway South  
           Darien, CT 06820

Email address:  David.Genovese@baywater.net

Signature:  

Summary of proposed activity and development:

Please see the attached narrative

(a more detailed explanation should be attached to this application).

Application Fee of

See Appendix B - Schedule of Fees of Darien Zoning Regulations.
Make checks payable to the “Town of Darien”. Cash is not accepted.

See requirements under Section 1040 for the applicant’s responsibility regarding notification of nearby property owners.

Unless specifically waived in advance and in writing by the Planning & Zoning Director, all required materials must be submitted as part of this application:

For Business Site Plan applications under Section 1020:
See Section 1020 of the Darien Zoning Regulations

For Subdivision Applications see the Darien Subdivision Regulations