

New York College of Technology, CUNY  
Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Prof Abreu, Director of service

From: Dmitriy Vladimirov, Student

Re: Pete Wells

This week Pete Wells visited L'Atelier de Joël Robuchon which according to him is the most expensive restaurant chain. He underlined how fancy the restaurant is by describing people competing on who visited more of these around the world. It's reinsured later as he numerously points out the high price of the dishes and thinks paying at the end is "painful".

Pete Wells has mixed feelings about the food. Some of the appetizers he found uninteresting and even unattractive to the point where he couldn't finish the food. And then he claims to have an adventure in his mouth with other foods and he thinks they are as good as they can get. He also explains the precision with which the food is made. This is contrast to Testsu which Pete Wells thought was inconsistent in making the food, while here it's done to such precision that according to him:" it loses spontaneity". At the end he does say the food is not exciting for the price that you pay. Although high praises went to the pastry chef and the bakery downstairs from the

restaurant. He called the escargot “a masterpiece” which is already a great acknowledgment in itself.

Overall I think Pete Wells enjoyed the restaurant apart from the fact that it's cooking isn't exciting or spontaneous as well as pricey, although the food was good.