MEMORADUM

To: Professor Abreu

From: Andre Goines

Date: February 28th, 2019

Re: Serving All the Food Nouvelle Cuisine Couldn’t kill

Pete Wells Writes a very informative review addressing the decline in French bistros and he takes it upon himself to dine and review the French cuisine presented at the Midtown, Manhattan French Bistro “Bistro Pierre Lapin”. The demand for French cuisine have declined because of only serving one demographic, and Wells explains that many lose they’re faith in the bistro having long term success due to this. Wells starts the review by explaining the clear differences between “ Bistro Pierre lapin” and other reputable bistros of the same style of service. The décor is explained to be more outstanding in the table setting and overall appearance inside, for example Wells that the tables have tapers that burn at every table giving the bistro a subtle and quiet atmosphere to dine with a spouse or partner. From the review you can also tell Wells like the food and gave recommendations based on what he ate and what he saw other patrons eating; he then critics the menu explaining that the menu could be shortened. Wells suggests that the menu be cut by a third; having a larger menu makes it tougher to deliver the same quality of food.

Lastly Wells concludes the review by writing about the dessert he ordered; which was a coconut cake with a chocolate mousse. He explains that he liked all elements of the cake especially the mousse describing it as “ deliciously dark, though not as airy as it could be”.

Overall I feel like Wells enjoyed the experience only giving subtle critiques; knowing this I personally would dine at “ Bistro Pierre lapin” but because of the style of cuisine I don’t see myself as a casual dinner.