New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Jonathan Ortega, Student

Date: February 21, 2019

# Re: Serving All the Food Nouvelle Cuisine Couldn’t Kill

# 

In the article in the New York Times by Pete Wells “Serving All the Food Nouvelle Cuisine Couldn’t Kill”. This restaurant is a French cuisine place. It seems that Pete Wells is to be talking about Le Pavillon, La Cote Basque and Keith McNally and how they are unpopular. And talks about the doors of that establishment. It has a landmark of a self-possession, He goes on to talk about the disregard to the time and the thing that was not brought up to their cremes brulees and the blood sausages and fleuries. And that is what is helping to develop the ground of the city.

The restaurant Bistro Pierre Lapin, the chef and restaurateur Harold Moore. And this has opened in West Village. Pete Wells talks about how Pierre Lapin has thrown in some frills beyond the simple formula. And that Pierre has a rich and creamy, antique cooking and all of the stuff nouvelle cuisine is trying to kill. Pete Wells in his review about Pierre Lapin and how he has made a few changes in the food that Lapin makes. According to Pete Wells the dish that Pierre Lapin has made had cognac color, lampshades of teacups. Wells argues that lapin make a rich and creamy antique form of cooking and how the stuff nouvelle cuisine tried to kill.

In the article claims that as soon as you order your food you will get a feeling on how this place is going to be like. And he goes on to talk about how before your food arrives you are served with baguette, butter, cheese spread, put on a pork pate. It is a form of snack that is there to take away the hunger that people had. Wells order a food called Brie, he said that the dish was not bad.