New York City College Of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

Memorandum

To: Professor Abreu

From: Kristina Medich

Date: 2/29/19

Re: Bistro Pierre Lapin

Unique in this day and age of thousands of restaurants and bistros Bistro Pierre is taking it back to the classics but with a somewhat modern twist. Paying homage to classical French style bistros, Bistro Pierre Lapin opened up only last year in the village. Looks wise this bistro has kept it simple and styled in that tacky french manor. Chef Harold Moore created a unique menu that Pete Wells had mixed feelings about.

As soon as you order you are sent the appetizer of some bread, a french baguette sliced, butter, pink pate, and truffled cheese. This was something that Mr.wells somewhat considered a light dinner if he were at home opposed to a starter. The rest of the menu here at Bistro Pierre Lapin is just quite frankly too large and offers too many things which is not a good trait for a restaurant. Not to mention that the dessert menu had selections that had nothing to do with classic French style that does not associate with the rest of the restaurant.

Overall Bistro Pierre Lapin is not a bistro I would like to go too. After all of Harold Moores fails and attempts at running successful restaurants I do not trust him personally. Plus looking at such a large selection of options for the menu would stress me out. Nothing about this place seems appealing to me and I would not recommend based on the review given by Pete Wells.