New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Prof. Lefler, Director of Service

From: Tiffany Chung Ki Tse, Student

Date: 19th September, 2019

Re: NY Times restaurant review

I’m writing regarding the lastest restaurant critic from Pete Wells dated 10th September, 2019.

Mr. Wells was introducing a Peruvian restaurant founded by chef Jose Luis Chavez. Mr. Chavez started his business from a small counter, Mission Ceviche, in the Gansevoort market food hall to a modern dining room, Mission Ceviche Restaurant & Bar, located in Manhattan 72nd street. From the “tiger milk effect” sign decoration to the grilled beef heart anticuchos skewers with creative sides, Mr. Wells showed his enjoyness for the dining experience.

This critic showed me a new page of Peruvian cuisine, which I never have any experiences. As I’m working at an office in the area of Chinatown, I actually went to Mission Ceviche, the one located in Canal Street Market, after reading Mr. Wells’ critic. I got a “Catch of the Day” ceviche salad bowl with the fusion Peruvian Japanese yuzu sauce. The fish is really fresh and I am so surprised of how amazed the potato and avocado puree are! I already bookmarked Mission Ceviche Restaurant & Bar and definetly want to try it.

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