To: Professor Abreu, Director of Service

From: Sabbu Tandukar, ST

Date: September 19, 2019

Re: New York Times Restaurant Review: Mission Ceviche, Peruvian Favorites

This memo is based on the review by Pete Wells in The New York Times, Peruvian Ceviche, Now with plates and chairs. Mission ceviche is owned by a young Chef Jose Luis Chavez who started the trend of casual ceviche bar. Mission ceviche restaurant and bar is located in upper east side is the first sit down restaurant of Chef Chavez.

In the article by Pete Wells, it gives us knowledge and depth about Peruvian cuisine more than just ceviche and give a reader a little background about how Chef Jose Luiz Chavez started his journey by opening up fast food poke concept of ceviche and later open up sit down restaurant and bar. By looking at the picture of food he posted, it looks vibrant and really appealing. The way he describes the menu in the article would make you want to try their cuisine and cherry on the top with be classic Peruvian cocktails. But I think cons about this establishment would be server pushing little to hard on a special as for his experience. I would love to give this place a try, all the Ceviche’s and scallop anticuchos sounds amazing and some cocktails but not sure because of the pushing too hard kind of service.