New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Robin Singh

Date: 09/22/2019

RE: New York Times Restaurant Review

Pete Wells, The New York Times Restaurant Critic, visited a northern style Chinese restaurant in Midtown Manhattan. Wells immediately opens up about the skill level that takes place in the hutong kitchen by saying “There is real skill in the kitchen at Hutong… discipline, precision and technical mastery that has rarely been seen in this city over the past few decades”. Later, Wells goes on to credit the chefs working in the kitchen by stating “where else will you find cooks who have the dexterity to make Wagyu-beef mille-feuilles whose flaky layers of pastry overlap each other by only a few millimeters’. This gives the audience a quick glance of ideas that the appearance of the food presented to him was pleasant.

The original Hutong opened in 2003, China, on the 28th floor of a tower glancing a view of Hong Kong. This Hutong that Pete well visited, Wells described the atmosphere of dining room as “Art Deco nightclub where everybody is on cocaine”.

First dish that came to the table was Peking duck, clogged with limping un-melted fat. The second course was a dark meat stir fry folded in iceberg lettuce which Wells described as “skillfully done” but then immediately mentions the cost for the whole duck $84, to show the expense. Another dish that Wells tried was the Red Lantern, fried soft-shell crabs are buried under the chiles in a pan. Wells Describes this dish as sweeter and more aromatic than “hot and it reminds him of a Chinese snack cracker that he ate growing up. Another dish was the Kou shui chicken, made in orange chile oil, which the oil is balanced by sesame oil, rice vinegar, ginger and other flavors, “which gives Hutong one of the city’s most impressive versions of this traditional cold dish” as Pete well describes it.

Pete Well gives this restaurant a two-star rating and seems to have enjoyed his time at Hutong with all the details that he provided about the dishes. Personally, I would try the Kou shui chicken as Pete describes most of the flavors included in the dish.

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