

New York City College of Technology, CUNY  
Department of Hospitality Management  
Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service  
From: Savanna Acevedo, Student  
Date: September 12, 2019

RE: New York Times Restaurant Review

This week's article "Peruvian Ceviche, Now with Plates and Chairs" written by Pete Wells, goes into detail about chef Jose Luis Chavez. Chef Jose began in a fast-casual ceviche bar. Where he specialized in the poke craze (slices of raw fish) and salad bowls. Pete talks about how Mr. Chavez served his ceviche in a clear plastic bowl, over a base of salad, rice or quinoa. After eating at Chef Chavez restaurant Pete knew he had potential for greater things and knew he would be able to open his own restaurant, which he later did. Located on the Upper East Side, Chavez focuses on Peruvian cuisine and introduces new foods such as anticuchos. Anticuchos are grilled skewers. Reading this article, I was interested in anticuchos specifically the grilled beef heart. Which is brushed with creamy rocoto sauce and served with a fried blue potato chips or kernels of choclo corn. Personally, I have never tried Peruvian food, and I would be open to trying it sometime in the future.

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