

**New York City College of Technology, CUNY**  
**Hospitality Management Department**

**To:** Professor Abreu

**From:** Sarah Hemmerle

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**Re:** Peruvian ceviche, Now with Plates and Chairs

A man with a passion and love for flavor, color and texture. Mr. Chavez the founder and owner of Mission Ceviche located in 2 locations has recently opened a sit down fast casual Peruvian restaurant on the Upper East Side in NYC. He opened his first restaurant 4 years ago in the Gansevoort Market food hall and has only moved up in the business. With his traditional Peruvian menus he is able to capture the culture well and portray it in the food that he serves, even if it's for busy on the go New Yorkers like us. Famous for his Ceviche dishes and refreshing drinks to go along with them, NY Times food critic Pete Wells describes the food to be delicious and tastes like the real deal.

Ceviche is raw seafood that is cooked by lots of lime juice, blended with bright colored vegetables and a choice of rice, quinoa or salad as a base. Seasoned with spices and plated beautifully Mr. Chavez is able to capture the culture in his dishes, all being unique. Wells describes in the article that the leche de tigre marinade is "bright and precise cocktail of lime and rocoto chiles" (pg 1, Wells). I read that there is a variety of seafood to choose from such as shrimp, fluke and even octopus! Wells rated the restaurant a star, with the prices being moderate (\$20-40), the atmosphere was modern and the servers helpful.

If I had the chance, I believe I would go check this restaurant out, I've never had ceviche before and even had to look it up before reading this article. When I read about the food in the article, it sparked my interest and made me hungry. I love food that is authentic, is colorful, has different smells, textures and I think this is the kind of place I should definitely check out and try.

Mission Ceviche providing service since 2015

