New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Prof. Aberu, Director of Service

From: Josefina Piñeyro, Student

Date: 09, 19, 2019

Re: New York Times Restaurant Review

In this article Pete Wells visits a new restaurant known for their unique Ceviche, located in the heart of the upper east side “Mission Ceviche” owned Mr. Chávez gives Peruvian food a whole new meaning. Based on this review, readers got to dive in to the different takes on ceviche from it being served with raw fish, octopus, shrimp and even the puree that is piped in a pastry bag. “Mission Ceviche” provides its customers with a food fusion that is bound to attract attention. From being in a market where locals got a quick bite to Mr. Chávez owning a 65 seat, sit down restaurant we get to see his gradual growth for his passion in Peruvian Cuisine.

According to Pete wells the restaurant’s atmosphere is “not really large or lavish” but the menu really represents Peruvian cuisine. One of Mr. Wells favorite dishes was the “grilled scallops under arugula, lime zest and a smooth parmesan fondue”. Something that stood out to me about ‘Mission Ceviche” is that the food here seems to have an interesting take on flavors that complement each other, although they may seem odd they balance and work together. I personally would recommend this restaurant to others as well as visit it myself because it sounds like a food experience I have yet to endeavor. Even in a sit down restaurant Mr. Chávez still figures out a way to accommodate fast casual counters for on the go customer “The “Nikkei” ceviche, for instance; tuna in a kind of modified ponzu sauce seasoned with ají amarilllo and togarashi” In the end Pete Wells did rate this restaurant a one-star rating which in retrospect I can understand due to certain menu items being overly ambitious. I am a firm believer that less is more, so sometimes when a dish is overly experimented with; it can be a turnoff. I always keep in mind that food that is simple can be just as delicious.

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