

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

Janet Leftler Dining Room

MEMORANDUM

To: Professor Abreu
From: Matthew Lee ML
Date:9/26/2019
Re: Pete Wells Restaurant Review

On September 17th, 2019 Pete Wells wrote a restaurant review on Hutong. Hutong is a Chinese restaurant located in Midtown, near the Queensboro Bridge. Hutong's specialty is dim sum, which are basically Chinese dumplings. Hutong's head chef is Fei Wang, who previously ran the London branch of Hutong. He comes from Chengdu, a southwestern city of China.

Wells starts off by complementing the cuisine of Hutong, specifically the presentation. He compares the wagyu-beef mille-feuilles to "feathers on a songbird's wing." In addition he compares the steamed buns to "shitake mushrooms." He then explains to his readers the rarity of having an authentic Chinese restaurant in New York City, apparently the number of which cannot be compared to the number of authentic French cuisine establishments. He explains that this is due to Chinese chefs receiving better salaries in Hongkong and mainland China. The decor he sarcastically says is a mix between a nightclub, Art Deco, and cocaine. Concerning the food, Wells was disappointed with his Peking duck, since its skin wasn't fried to his satisfaction. He also said most of the dishes were quite spicy. This was particularly unpleasant since it has a hefty price tag of eighty five dollars.

In conclusion I might dine at Hutong. Its hefty price tag however might steer me away on most occasions. I found the desert Wells described to be interesting. It is made of white chocolate and has a filling of ice cream and caramel. Pete Wells said this cool dessert was welcome after so many spicy dishes.

