New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Jaycee Fernandez, Student

Date: September 19,2019

RE: New York Times Restaurant Review

Pete Wells, a very well known restaurant critic for the New York Times, goes around New York to write about both famous and well hidden spots. This week, he visits Mission Ceviche, a restaurant with roots going back to when it first started in the Gansevoort Market as a stand serving its humble version of the Peruvian Ceviche. Pete Wells praises the restaurant for its authentic interpretation of Peruvian Ceviche, calling its marinade a “...bright and precise cocktail of lime and rococo Chile’s… Pete had previously visited Mission Ceviche when it was still in its prime at the Gansevoort Market. To his surprise, the restaurant had gone from a stand serving Ceviche in recyclable bowls, to one in a sit down restaurant serving in real plates. The restaurant is a full service restaurant, seating up to 65 people and serving a more extensive menu with more authentic Peruvian cuisine dishes. Dishes served include Grilled beef heart Anticucho with rococo sauce and choclo corn, Shrimp Anticucho served with chimichurri and a spicy cheese dip.

Although the menu is quite creative, nothing gets as good as the Ceviches. The variety served include tuna seasoned with Aji Amarillo and togarashi and a vegetarian Ceviche served with shiitakes. Overall, the experience Pete describes as a great spot to enjoy Ceviche. He criticizes the price for the drinks, as well as the servers for being “too pushy” with certain menu items. I would not want to dine in this restaurant or recommend it. First of all, the prices are too high for a casual restaurant. I’m not a big fan of Ceviche, but the descriptions of the menu Ceviche make it sound as if it didn’t belong in a fine dining restaurant. However, adding the menu items does help sell the restaurant as Peruvian food.

“Providing Over 70 Years of Quality Service to the Hospitality Industry”