

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

Janet Leftler Dining Room

MEMORANDUM

To: Professor Abreu
From: Matthew Lee ML
Date:9/19/2019
Re: Pete Wells Restaurant Review

On September 10, Pete Wells wrote a restaurant review for the New York Times about Mission Ceviche Restaurant & Bar. This restaurant is located in the Upper East Side. It is owned by the chef José Luis Chávez. Wells mentions that Chef Chávez opened this restaurant after first opening two counters. Both of these are located in downtown Manhattan. According to Wells, Chef Chávez has plans to expand by opening another counter in Norwalk, Connecticut.

Pete Wells begins his article by praising Chef Chávez's creativity, due to his decision to serve ceviche over salad, rice or quinoa at his counters. He also highlights that the food tastes like authentic Peruvian cuisine. He mentions that the classico ceviche is adorned with sweet potato puree and that the purees are "delicious." He makes note that the decor and ambience is simple but still an upgrade compared to the counters. Pete Wells seemed to enjoy all the food. In his article he warns against being pushed into the classic dishes that the servers emphasize, and to try the whole menu.

In conclusion I wouldn't mind trying Mission Ceviche Restaurant and Bar. Although Pete Wells only gave it one star, he did write that the food is good, as is the service. Servers that are a bit pushy would not bother me as much seeing as though they are just trying to earn a living. The ceviche doesn't ignite my curiosity as much as braised short ribs in cilantro, which is also known as seco norteno, which sounds exquisite. I would also like to try the ají de gallina which is shredded chicken in a creamy sauce. In addition Pete Wells commended the portion size, calling it "larger than average."

