New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Mary Christian

Date: September 10, 2019

RE: New York Times Restaurant Review

Pete Wells wrote an interesting review this week entitled “Peruvian Ceviche, Now With Plates and Chairs” about Chef Jose Luis Chavez’s opening of a sit-down version of his restaurant chain, Mission Ceviche. The first Mission Ceviche opened just a few years ago in Gansevoort Market, and has since expanded with two more food hall openings and it’s first opening of a sit-down location on the Upper East Side.

Specializing in its namesake Ceviche, the sit-down location now expands the menu offering authentic Peruvian dishes such as “anticucho, grilled beef heart, brushing it with a creamy rocoto sauce and serving it with newly fried blue potato chips and kernels of choclo corn” , or “the ají de gallina, shredded chicken breast in a creamy ají amarillo sauce that is both soothing and spicy; or the seco norteño, a slowly braised short rib in cilantro sauce”. For all the loyal “Cevichers”, this location still offers their regular fare sans the plastic take-out bowls. Congratulations Chef! I can’t wait to try out your new offerings.

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