New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Katy Phan

Date: 09/19/2019

RE: New York Times Restaurant Review

In last week restaurant review, Mr. Wells introduced to readers a young, talent, and enterprise chef José Luis Chávez through the article “Peruvian Ceviche, Now With Plates and Chairs.” Chef Chávez is the owner of Mission Ceviche, which is serving the poke craze and the salad-bowl in fast-casual counters at Gansevoort Market and Canal Street Market. He is also planning the third Mission Ceviche to open later this year. Before the third fast-casual is born, Chef Chávez couldn’t stop his passion; therefore, the actual casual dining of Mission Ceviche was operated in the Upper East Side a few months

Mr. Wells described the Mission Ceviche restaurant is modern looking with 65 seats. The menu was painted with a slightly fuller picture of Peruvian cuisine, and it was added some new foods items such as various types of anticuchos. Mr. Wells pointed out his favorite anticuchos which is basically grilled scallops under arugula, lime zest, and a smooth Parmesan fondue. He also said nothing in the menu can be compared with the ceviches because they are no rice or lettuce paring with the food. The restaurant has created special design on the dishes to make their difference to fast-casual counter. For an example provided by the author, the “Nikkei” ceviches- the dish of tuna in ponzu sauce- is added watermelon and bloop of ginger foam which is never added into the bowl at the counter. Moreover, he was not just commenting on the food but also the service, he wished the server do not push him too hard on famous foods, so he can avoid his thinking about other foods as a minefield. Mr. Wells wrapped up the review by talking about Chicha morada, the dessert had replaced its garnish of tree nuts to crumble Oreo.

According to Mr. Wells’ review, I may not visit this place alone because I don’t like raw foods, especially raw fish. However, I want to try the grilled skewer that Mr. Wells mentioned. Therefore, if there is any chance or someone wants me to go with them to this place, I would give it a try; and also, it's a benefit to me to expand my knowledge of food cultures.

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