New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Robin Singh

Date: 09/17/19

RE: New York Times Restaurant Review

Pete Well, The New York Times Restaurant Critic makes his way to Mission Ceviche Restaurant & Bar located in Upper East side Manhattan. In his article “Peruvian Ceviche, Now with Plates and Chairs”, Pete Well instantly opens the article by talking about José Luis Chávez, the owner of Peruvian ceviche Restaurant, and his other counters in Gansevoort market and Canal Street market. Pete Well acknowledged that Chef Chavez would be successful if he had opened a sit-down restaurant with actual plates and bowls, which previously Chef Chavez was not doing in his counters. His counters offered a Ceviche of citrus marinated raw fish with sweet potatoes and kernels of chubby Andean corn. This ceviche was served in a clear plastic bowl over a base of salad and rice which makes it a taste like real Peruvian food according to Pete Well.

At the beginning of the summer, Chef Chavez opened a sit-down restaurant which Pete well visited, Mission Ceviche Restaurant & Bar. Pete Well described the restaurant’s inside appearance as a “Palace” compared to its counters. The restaurant has a seating of 65 or ore people beneath a wall sculpture of a fish that glows. Pete well mentions that the restaurant’s menu now looked fuller like a Peruvian cuisine, featuring anticuchos, griller skewers. Pete Well talks about a couple of Anticuchos that the menu offered such as grilled beef heart, brushing it with a creamy rocoto sauce and serving it with newly fried blue potato chips and kernels of choclo corn, shrimp anticuchos, grilled with the head on and served with a huancaina, Peruvian style yellow cheese sauce. Pete Well then talks about his favorite anticucho, which was the grilled scallops under arugula, lime zest and a smooth Parmesan fondue. Well acknowledged that Chef Chavez’s ability to mix tons of flavors and still keep the dish balanced was amazing.

Pete well gave this restaurant a one star out of four and described the restaurant as comfortable and modern. He recommended couple of dishes such as the beef heart and scallop anticuchos. Most appetizers can be priced from $12-24. Personally, I would not dine in at this restaurant because I am not open to trying these exotic meats and I do not eat sea food at all.

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