New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Prof. Aberu, Director of Service

From: Josefina Piñeyro, Student

Date: 10/03/2019

Re: New York Times Restaurant Review

During this week’s review, Pete wells visited a very secluded French cuisine restaurant called “Frevo”. In this review Pete Wells talks about how at first glance this restaurant looks like a gallery and how guest are not greeted in the usual way “the young woman who sits there keeping an eye on things would stare blankly ahead when you entered, instead of walking up to you with a smile”. Based on what I’ve gathered from this review you can tell that this restaurant has a different concept, they’ve created a space where people can come and sort of escape from the hectic city by keeping their location hidden and unconventional. Which in retrospect can be both appealing and unappealing to certain people.

Frevo is described as a large dark room with a stainless steel kitchen and long curving counter of polished quartzite where guest also have the option to sit in an 18 padded seat chefs table. Pete Wells seems to like this restaurant because it’s a place where he can get away from the busy city as described before this aspect seems to be the highlight of this restaurant. He says “I like Frevo more than I like the version of New York that it brings to mind”. One of Mr. Wells favorite dish as he mentioned is “The fish that rests on a thin, crisp platform of fried bread shellacked with a dark mushroom marmalade; this miniature mushroom tart drinks up the flavor of the halibut” A five course meal at frevo cost $124 and supplements incur at an additional cost, with the wine list ranging from $100 to as low as $70.

Based on the overall review I say I would visit this place because it is a food experience and I have never been to a menu tasting restaurant, although the price may scare off some people I think trying a place like this at least once will expand ones’ view point on the arts of food and service. I would recommend this place because their bold and the concept is different, it’s as if Mr. Sampogna and Mr. Silva the people who run this restaurant wanted to create a sanctuary for their customers and that’s what attracted me to this place as well as Pete wells who rated “Frevo” two stars.

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