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:10/1/2019

RE: New York Times Restaurant Review

 Pete Wells, The New York Times Restaurant Critic, visited a restaurant called Frevo, which his friends asked to take him to, a restaurant that “speaks of New York, a city I have lost touch with”. This restaurant is located in Greenwich village and it know for its $124 tasting menu with “modern French sensibility”, meaning a bit of modern French food culture. The restaurant was opened by two people, Franco Sampogna, the chef and Bernardo Silva, the manager. They both met 10 years ago and decided they would open a restaurant together.

 Pete wells talks about the dish that Chef Sampogna prepared which was called the Halibut, where the fish respites on a thin crispy fried bread shellacked with a dark mushroom marmalade. The mushroom tard sucks up the flavor from the halibut as it goes in the oven from raw to just-cooked stage. Alongside the dish are served “bulbs of fennel” where they have been boiled and the juices become bitter sweet syrup. Pete Well words after trying this dish were “I haven’t been able to get his halibut dish out of my mind” which shows how pleasant the dish might have been. Pete Well then goes on to explain the $124 tasting menu and the dishes included in it. The $124 menu offers 4 savory courses and a desert which is a specialty at Frevo. Pete wells believed that the price of this specialty was not extremely high if you look at I from New York Standards as he says, “is not a huge splurge by New York standards”. He then compares the price of this specialty to a restaurant called Per Se, “This tactic is not as grating as it is at Per Se, where the supplements are piled onto a base charge of $355” to show that the price at Frevo are not as high as compared to other restaurant with similar specialties.

 Pete Wells gives this Restaurant a two star which is good by his standards. He describes the Service of the restaurant as “Polished and kind” but says that the restaurant is “hidden”, meaning it was hard to find. Personally, I would not dine in at this restaurant since the dishes that were mentioned did not sound pleasant at all.

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