New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Jaycee Fernandez, Student

Date: October 3, 2019

RE: New York Times Restaurant Review

Pete wells, a renowned food critic for the New York Times, has been going around New York City to restaurants to critique them. This week, he is visiting a modern-french restaurant named Frevo, located in Greenwich village. He commends Frevo and it’s chef, Franco Sampogna, as being a secluded safe haven with the chef’s cooking as “focused and refined.” The atmosphere is described as a neo-speakeasy vibe, hidden from the world; while the service is polished and kind. For $124, you can book a seat at Fervo for a 5 course meal. As you walk in, the last thing on your mind would be a restaurant. The restaurant’s facade is masked as a gallery, but hidden inside one of the paintings is the actual establishment itself. The halibut dish, which is one of the courses, sits on a dark mushroom marmalade and fried bread, resembling a mushroom tart. Pete specifically enjoys the fresh quinoa spooned over cream hummus and trout roe and the peas with pistachio-tarragon cream with coconut mousse. The menu changes seasonally, but the flavors are well incorporated in every dish. However, Pete criticizes that the chef needs to take advantage of the more readily available summer produce, and should try to change the menu to the market more often.

Pete says that the dishes and 5 course meal is well worth the money. He happily recommends this restaurant to his friends. He says that it is the perfect spot to familiarize yourself with the frictionless New York of 2019. The atmosphere and vibe reminds him of an extremely elegant campfire, where the guests sit at the counter facing the kitchen. I would not recommend this restaurant nor dine in it. I think that it is a beautiful restaurant with beautiful execution of the dishes. But it would be one of those places one would go to once in a blue moon to splurge some extra money for a few expensive dishes whose portion size can be questionable. There are definitely more expensive restaurants out there, with similar qualities. But I have never heard of Fervo before, despite its quite interesting approach to its location inside a painting. I believe the restaurant itself is very interesting, but definitely something I would not go to anytime soon.

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