New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Katy Phan, Student

Date: 10/03/2019

RE: New York Times Restaurant Review

For this week's restaurant review, Pete Wells brings readers to an artistic and insulated fine dining place located in Greenwich Village; it's called Frevo.

Pete Wells informs that the restaurant is operating by four talented people that come from different countries but having the same dream. Overview, the restaurant is built with limited seating spaces and offered a fixed menu to customers. The spot's appearance is designed with an art gallery that can hide the entrance. Although the author is mostly praising the unique decoration of the place, he doesn't forget to critic about the food. In the author's opinion, the meals are cooked with passion and love; the chef makes Mr. Wells feels unforgettable about his halibut dish. Next, Pete Wells is discussing the price. To him, $124 for five courses is acceptable with this type of restaurant; besides, there is always an option for guests to update the fixed-menu. Overall, the restaurant is rated with two stars by Pete Wells, and it's the spot for people who would love to enjoy their meal with a modern French atmosphere.

To me, this restaurant sounds exciting and expensive. I would not visit this place during the college stage due to its price and limit choices of fix-menu. However, as a hospitality student and a future food & beverage manager, I would keep this spot on my list. I hope to visit all the restaurants that cause me curious. I believe when visiting many places would expand my knowledge about food, wine, and restaurant service while I'm enjoying the meal.

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