

New York City College of Technology, CUNY
Department of Hospitality Management
Janet Lefler Dinning Room

Memorandum

To: Professor Abreu, Director of service

From: Yulkiris Martinez Y.M.

Date: 02/27/2020

RE: New York Times Restaurant Review

Reviews offers eaters a better insight into the place atmosphere, food quality and price. The evaluation of the experience of eating in a restaurant offers us a better idea of what to eat or should we go or not. In this review Petes Wells starts off by stating how Queens neighborhood are not in Peru and while it can't compare to lima they have great Peruvian cuisine. In Caleta 111 Cevicheria Jamaica Avenue mainly known for ceviche. Caleta 111 Restaurant of the day good Peruvian dishes but unappealing to the eye and out of proportion.

Pete Wells goes in describing the chef, Luis Caballero career path and outfit. How easily he is spotted, born and raise in Peru where he stated his career. Caballero chef's jacket is stiff, and wears a Peruvian style hat while he makes ceviches which I find funned unique. In Caleta 111 Limes and Tiger's Milk is the they key. Leche de tigre is the favorite part of ceviche it tastes like an energy drink if energy drinks were good. Menu offers four desserts but only available on weekends. The chef also has his wife with him Yane Strong sea vibe blue walls and plate are shaped like a whale big whale and a baby whale swimming together.

After reading this restaurant review I will be dinning at this restaurant because I been looking for a good ceviche restaurant and thank to wells I got one. I like this restaurant review, how Wells wrote the review stating everything I needed to know. I would love to tried the ceviche personalizado where I choose what's in my late and it comes with its own bar snack. Also the Arroz con mariscos, the Causas corvina with plantain chips, a few chunks of sweet potato and Cancha. The food looks really good. But beer served in disposable plastic cups, water in plastic bottles I am not a big fan of.