

New York City College of Technology, CUNY
Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service
From: Tanya Vivas, Student
Date: September 19, 2019
Re: NYT Restaurant Review

For this restaurant review, Pete Wells describes his experience at “Mission Ceviche Restaurant and Bar,” located on 1400 Second Avenue, on 72nd street. He begins by mentioning the young chef, Jose Luis Chavez, who leveraged the poke craze and salad-bowl into casual ceviche bars. He explains that there is another location in Canal Street Market, and there is soon to be a new one, and that they all offer a marinated raw fish with sweet potatoes and kernels of chubby Andean corn.

Wells adds that chef Chavez had the inspiration of serving the salads on plastic salad bowls, therefore, he went with that idea until he opened Mission Ceviche Restaurant and Bar, where he began serving on real plates and bowls. He says that the menu gives a better picture of the Peruvian cuisine and then goes onto describing a plate consisting of anticuchos (grilled skewers), brushed with creamy rocoto sauce, served with blue potato chips, and kernels of choclo corn. Additionally, Wells states that all ceviches are good as Mr. Chavez is able to put several flavors in motion, while keeping them balanced.

After reading the restaurant review, I would go to this restaurant and recommend it because besides the ceviche and its combinations with well balanced flavors, Wells says that there is a given list of wines that pair well with Peruvian flavors. Interestingly, he explains that each puree is piped out of pastry bags like the roses on a wedding cake.