New York City College of Technology, CUNY

Hospitality Management Department

 Janet Lefler Dining Room

 MEMORANDUM

To: Professor. Abrue

From: Gissell Hernandez-Silva

Date: 9-19-19

Title: New York Times Restaurant Review

 This week in the New York Times food critic Pete Wells went to Mission Ceviche Restaurant & Bar located at 1400 Second Avenue, Upper East Side. Pete Wells explained how this restaurant came to be, which actually made it more attractive. Knowing somewhat the backstory of the owner actually intrigues me to go check it out. He talks about how it is traditional peruvian ceviche in a poke bowl twist. The flavours of the ceviche stay true to the ethnicity of Peru.

He says that his favorite anticucho is surprisingly perfectly balanced and gives credits to the owner. He talks in a very descriptive manner about the food and it seems like he overall enjoyed his stay. Although he says that the servers single out the more traditional dishes and that is a con because you should be promoting all dishes.

I feel as if this review did grab my attention and I want to go check this place out on my own. The food sounds delicious and as a first timer to peruvian food I think this would be the perfect place.

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