New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Professor Rosa Abreu, Director of Service

From: Dulce Solis, Student

Date: September 19, 2019

Re: New York Times Restaurant Review

Pete Wells gave a restaurant review for Mission Ceviche Restaurant and Bar, with a star rating of one. He briefly explained the different kinds of food that the restaurant offered and how the atmosphere was, as well as a change they made. Overall he wrote for readers to visualize a glimpse as to what great things the restaurant has to offer.

Pete Wells mentioned that there are two locations currently open and a third is coming soon. The owner Jose Luis Chavez started off with a standard Peruvian ceviche in a clear plastic bowl with three different bases to choose from. A ceviche can have flavors such as Aji Amarillo Chile’s, sweet potato purée, and the original leche de Tigre marinade.

All were described so clearly that your mouth watered because it's as if the bowl was right in front of you. Pete Wells also said that a change in bowls would kick it up a notch and at the beginning of summer Jose opened a sit down restaurant with real plates. The menu includes more Peruvian dishes as well such as anticuchos, octopus legs, Peruvian paella, and a few more. But as said by Pete Wells nothing beats the ceviches they got to offer.

I read Pete Wells review for Mission Ceviche Restaurant and bar. After reading the review i would love to pay this restaurant a visit. I would like to go because Pete Wells definitely caught my visual attention on the menu items and most of the dishes is something I know i would enjoy eating. I would recommend this restaurant because they don’t only have one type of ceviche to offer but various ones to choose from incase one doesn’t sound particularly appetizing. Overall i think this review was great and will definitely give the restaurant attention.

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