New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Dennis Guzman, Student

Date: October 3rd, 2019

RE: New York Times Restaurant Review for 9/24/2019

For the week of September 24, 2019, Pete Wells posted another restaurant review for the New York Times. This article review is titled “Behing a Hidden Door, a Sleek Lair for Escaping New York”, visitng the restaurant Frevo, located in 48 West Eighth Street, Greenwich Village as a luxury fine-dining restaurant, as noted by the 4 dollar signs Wells reported.

Wells begins his Review Article by having his “friend” answering Well’s question about where Well’s friend wanted to eat, repliing with “Somewhere that speaks of New York, a city I have lost touch with”. As Well’s friend does not visit New York often, he wanted a restaurant visit that what keeps New York unique. Upon arrival to Frevo, Wells noted on the art gallery attached on the white walls with several abstract paintings created by Thomas Labbarthe, however, not exactly a “real” gallery. Frevo offers tasting menus that could cost around the $124 price point. The dishes are french-based, the work of the Frevo’s chef, Franco Sampogna, alongside Bernardo Silva, Frevo’s manager, both orginating from Brazil and Porugal respectively. Frevo’s Quinoa dish is desrcibed as fresh, and describes the crunchiness from the dehydration of the Quinoa alongside black lentils sprinkled over the Quinoa. Frevo’s July dish consists of peas, pistachio-tarragon cream and white puggs of coconut mousse is described as rich, creamy, light and charming. Wells mentioned about how Sampogna, Frevo’s chef, should have responded to the changing market more swiftly as possible, especially when consisdering that Frevo’s kitchen isn’t really large enough. However, purchasing more summer produce as quickly as possible is not in the interest of Franco Sampogna.

Would I, as a Hospitality Management student, would visit the Frevo restaurant that Pete Wells reviewed for the week of September 24, 2019? I will say that I would not visit this restaurant, and its more than just that Frevo does not sound interesting enough for me to visit. I am not too fond with the idea of paying over $124 for testing menus that is possibly served in smaller portions. In addition, I do not think I will like the dishes as my initial impression.

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