

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: October 3, 2019  
Re: NYT Restaurant Review

“Frevo,” is the name of the restaurant that Pete Wells reviewed, which he explains is the work of Franco Sampogna, the chef, and Bernardo Silva, who is the manager. He describes that they both decided that they would one day open a restaurant in New York, where the diners would get “that feeling of being in their own secluded safe haven.” Furthermore, he states that in order to be able to go inside Frevo, it is necessary to know that it exists because this restaurant doesn’t rely on a sign.

Pete Wells explains that once arrived to the correct address, it is easy to notice because of its art gallery with enough room on its white walls for the six abstract paintings. However, he adds that the gallery isn’t entirely real because the woman who sits in front of the restaurant, walks up to the customer with a smile reassuring that one has come to the right place. The guests then go through a doorway leading to a large, dark room, a stainless-steel kitchen and a curving counter. Additionally, he describes a dish with its fish resting on a thin, crisp platform of fried bread shellacked with a dark mushroom marmalade. Furthermore, the mushroom tart drinks up the flavor of the halibut from raw to a just-cooked state.

After reading the restaurant review, I would go to the restaurant, not because of the food but to experience the entrance of the place and to feel free from the outside noise of the city. Pete Wells also says that the servers try to inflate supplements for the \$124 five course meal. However, I would recommend this place to those who enjoy being in peace, yet, in such an interesting place.