New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Dennis Guzman, Student

Date: October 24, 2019

RE: New York Times Restaurant Review

For the Week of October 22, Pete Wells has published another Restaurant Review for the New York Times’s Food Section, titiled “At Tsismis, Filipino-American Drinking Food Worth Talking About”. Wells visits Tsismis, a Filipino-American based restaurant located at 143 Orchard Street, Lower East Side.

Wells begins his article by his first impressions upon arrival to the restaurant, he noted on the windows that are stenciled with cartoon characters alongside those characters with text-message bubbles that call out culinary terms in various languages, such as “Que Rico!” Wells reacted that those stenciled windows are wanting to strike a conversation, meaning start a conversation as soon as the customer walks in. Tsismis means, “gossip” in Tagalog, which is exactly what the restaurant is, a very chatty restaurant that opened up in June.

Starting with the Kinilaw, a Filipino ceviche that is served in a sour calamansi and cane vinegar marinade with chile, Well’s describing as a dish to have when visiting Tsismis. Wells describes the Pinsec Frito (Fried pork-and-carrot won tons) as twisted into little cones that closely resembles Hershey’s Kisses but bigger and golden brown. Next, after 5 PM and not in the bar, Jappy’s Wings (named after the chef Jappy Afzelius), in which the wings are fired with thinly sliced garlic and served with raw mangoes, charred onions and chiles, in which the salsa is not spicy enough compared to ghost peppers. Wells’ only complaint with the food was the Housemade calamansi soda being “flat and weak”.

Would I, as a Hospitality Management student, visit Tsismis? I wouldn’t really visit this restaurant even with how well the restaurant is designed from the inside and outside. It is mainly due to that none of the dishes that were reviewed in Pete Well’s article really piqued my interest enough to visit this restaurant one day.

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