New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service

From: Dulce Solis, Student

Date: October 3, 2019

Re: New York Times Restaurant Review

Pete Wells gave a restaurant review for Frevo, with a star rating of two. He briefly explained how this restaurant is like New York but in one place. Mysterious and different than other places. He also spoke about the entry and slightly about food options.

Pete Wells started of by telling his readers how Frevo gives of a New York vibe. I would say because the restaurant is not like any other restaurant, the entry is hidden and the space itself is relaxing once you’re inside. “It would be hushed, sheltered, exclusive, admitting no more than a handful of people at a time.” He also mentions that the two owners, Chef Sampogna and Mr. Silva met 10 years ago while working at a restaurant.

He also spoke in much detail one of their dishes, halibut dish which includes “fried bread shellacked with a dark mushroom marmalade; this miniature mushroom tart drinks up the flavor of the halibut as it goes in the oven, from raw to that just-cooked state where its flesh slides apart into thick and almost fluffy white flakes.” And much more. A five course meal goes for $124 and you could include supplements for an extra $30 plus for each. Overall he didn’t really mention many options of food to really catch any attention.

I read Pete Wells review for Frevo and after reading the review I wouldn't pay the restaurant a visit because the only dish that Pete Wells spoke about was the Halibut and quinoa, it didn’t catch my appetite. I would recommend this restaurant only if the person is interested an overall mysterious experience, because I wouldn’t be able to tell them about the food that’s offered. Overall I think this review was only good to hear when he spoke of the place itself, the ambiance and the entry. But I think maybe Pete Wells not giving much info on the food is for readers to find out themselves.

“Providing Over 70 Years of Quality Service to the Hospitality Industry”