New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Rosa Abreu, Director of Service

From: Your, Student

Date:

RE: New York Times Restaurant Review

This week Pete Wells visited, “Frevo”, located in Eight Street, NYC. As Wells was looking for a place to embrace the

“New York” cuisine and style. He came across Frevo and decided to take him there. The work of Frevo comes from chef Franco Sampogna and the manager, Bernardo Silva. Chef Sampogna is from Brazil and Mr. Silva is from Portugal. They met in France and quickly moved to open a restaurant in New York City.

Pete wells explains that when he arrived, he didn’t find the exact location to the restaurant. Also, the restaurant looks like a gallery. There is a gallery section before you enter the actual dine in area. In the art gallery, you’ll see 6 abstract painting made by real artist.

Frevo offers is a $124.00 tasting menu, where you are offered a five course meal and a dessert.

In the pictures that Pete Wells shared with his readers, he showed us duck breast, halibut, hazelnut dulce de Leche dessert, and many more. I concluded that Chef Sampogna puts his best work into each plate. He has a specific stile through his plates.

I would say that Pete wells really enjoyed this restaurant being that h I would say that Pete wells really enjoyed this restaurant being that he gave it to stores he gave it two stars. Through describing the different aspects of Frezo’s , to even the different types of drink, I conclude that he enjoyed it. I can agree that’s the prices are a bit pricey but look very worthy of its prices. I would go to enjoy the mixture of a Portuguese and Brazilian style restaurant.

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