New York City College of Technology, CUNY

Department of Hospitality Management

Janet Leffler Dining Room

**MEMORANDUM**

To: Prof. Abreu

From: Chanze Blayze

Date: February 23, 2018

Re: N.Y Times Restaurant Review Reaction

Pete Wells visits Las Vegas originated restaurant Testu and is more pleased with its offspring then its parent. Located in TriBeCa, Testu has taken on a completely new look for the better. The prices changed due to less chaotic atmosphere from almost $600 a person to only a seventh of that, maybe because the food isn’t served poker style. It hides its luxury ingredients and instead makes the food a luxury itself.

Testu seems to most popular for their reoccurring seafood such as Hamachi, tuna, scallops, and octopus. But amongst all the fish the sushi is the real reason to visit Testu. Hand rolled and pack with tuna belly, the nigiri may not be the best but it is one to remember. I also found the device used to cook the burgers interesting, the way it pierces the meat to cook the interior and still have the juiciness in the burger. Next is dessert, olive oil cake with a tangy brownie like chocolate cake made with black sesame paste garnished with caramel sauce.

The fault in m is consistency. If I order the sushi roll today and I love it, I should be able to order the same roll tomorrow and love it still. So, for the fries to be crisp one day and soggy the next is unacceptable. I wouldn’t mind visiting a little part of Vegas for some braised short ribs but other than that seafood isn’t in my appetite.