New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu

From: Janelle Clarke, JC

Date: March 7, 2018

Re: NY Times Restaurant Review

Pete Wells is an extraordinaire restaurant critic whose style is explicit at times. Pete critiques décor, food, atmosphere and degree of skill set during his restaurant experiences. Last week, he had the chance to visit L’Atelier de Joel Robuchon, which is the “World’s Most Expensive Restaurant Chain.” Given two stars (very good), Wells isn’t disappointed and I don’t think he would disrespect this restaurant with a lower rating.

Upon visiting the chain, a general standard of French Gastronomy with a Spanish/Japanese style of dining, U-shaped counter, not mentioning any dressed table settings. This style represents to me a food show is going to take place. Also, with this exposed cooking style, it has represented that the sanitation and care of food exceeds the requirements in which the consumer would be pleased to indulge in. However, the combinations do not live up to Wells expectations, he has put an X on the mini burgers and the mushy eggplant. On the contrary, the duck breast, veal cheeks, beef tartare, beet salad, desserts and the bread from the bakery downstairs were a hit.

We have all visited chain restaurants, but not pricey ones. I am not sure if I would visit this one. I don’t believe that food should be so pricey, but if they are catering to a high paying class then I guess it will work. The food items on the menu should also be beyond extraordinary as well. Wells rated the restaurant very good and he named more positives than negatives so they are doing something right.

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