New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu

From: Cheyenne Brown

Date: March 1, 2018

Re: NYTimes

In Pete Wells restaurant review on February 20, 2018, he wrote about Testu. This is a restaurant that is located in TriBeCa, Manhattan created by Masayoshi Takayama. Takayama is also the owner of a well-known restaurant in Las Vegas, Nevada that as Pete Wells described it to be eccentric. Unlike Wells expectations “for the worst” in thinking that the new restaurant in TriBeCa will be similar to Takayama Las Vegas restaurant he was proved wrong. Unlike the Las Vegas location there isn’t blackjack dealers like tables for the cooks to cook at. Instead there is grills that are behind a dining counter. Pete Wells then goes onto compare the prices at the two different locatiopns. Whereas Las Vegas an average dinner can cost you up to $500, the TriBeCa location menu items are fairly reasonable running up to $20, and just a handful of items surpassing that $20. “New York has a chance to see just how good Mr. Takayama is when he isn’t hiding behind truffles and caviar.” This statement sets the tone for the rest of his review because, it perfectly explains how Testu menu is simple yet delightful. One of his biggest surprising being how good he found the salads to be. One of the salads he suggested was with fresh kale, fried burdock in a Southern Asian lemongrass dressing. He also commends the pastry chef, Mathew O’Haver, as well as the lunch menu which is cut down from the dinner menu two pages, to just one page. He also gives them the advice to practice more on their skinny fries because, they are not consistant with the cooking. He ends his review with describing the lunch service to being much calmer then the dinner but not blaming it on the restaurant in particular just n the guests. This restaurant was given two stars by Pete Wells which is considered “very good”.

I would definitely recommend others to try this restaurant. I think I would recommend it more to people in their mid-20s, who is looking to explore new cooking styles for less. For those who don’t mind a moderately noisy atmosphere I would suggest going to the dinner service, where you have more menu options. To those who are looking for new experiences, but a calmer atmosphere, go to the lunch service although you’ll receive less menu options.

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