To: Professor Abreu

From: Gina Gao

Date: Mar. 06, 2018

Re: The New York Times Restaurant Review

Restaurant review, “A New Link in the World’s Most Expensive Restaurant Chain” by Pete Wells, describes a chain restaurant L’Atelier de Joël Robuchon in Tokyo which was popular in Las Vegas as well, and its origin goes back to Paris. The newest location of this globe restaurant chain was opened at the Four Seasons Hotel in Midtown New York. The New York site doesn’t get that much comments as the Paris one does. Pete says “I remember feeling distinct pain there each time I paid the check". He also mentions, “there is no way to eat a satisfying meal at L’Atelier without spending a lot of it". And he talks about the dish that he couldn't even finish it. Those words give me an idea that this restaurant in worth only one star, but he gave it two stars which really confused me.

Maybe he is really impressed by the King crab in avocado cannelloni, roasted bay-leaf flavored veal sweetbread, and confit veal cheeks “Blanquette style”. The other dishes he recommended are duck with kumquat and confit beet salad with green mustard sorbet. For the desert he loved the chocolate soufflé and caramelized apples.  
Another reason he liked this restaurant is the discipline by the chef in the kitchen. Also the smiley face from all the staff made him feel comfortable. He spent less page of his review for talking about the setting of this restaurant, mostly he focused on the food itself. He emphasized the over-changed price served with the fries that McDonald’s selling was only in his dream. It comes close to being a model of the form in every way except the price, $52.” People go there to pay a price that most people can’t afford, but they can.   
I will hope for Chef Rob chon’s staying in the kitchen. Since that is impossible.

In my opinion, it’s not for everyone. People decide what they can afford or willing to pay extra for their food. I just won't pay top dollar for a Basquiat imitator or some sous which was cooked by a chef who imitated someone else's food/style. I wish Pete Wells will review more affordable restaurants which have amazing food.