New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Prof. Abreu, Director of Service

From: Alex Hernandez, Student

Date: 3/6/18

Re: New York Time Restaurant Review

In this week's New York Time restaurant review Pete Wells reviews A new Link in the world's most expensive restaurant chain. This new link is located right across the street from the Chelsea Market at 85 10th ave. This restaurant is called L’Atelier de Joël Robuchon. This new location is just 1 of 11 locations. All the restaurants in this chain have positioned themselves in many major cities around the world including Tokyo, Las Vegas, New York and their original location in Paris. This restaurant is also the second installment in New York. The first one being located at the Four Seasons Hotel in Midtown from 2006 to 2012. Pete Wells continues to compare both restaurants by say “. I had had no idea anything could taste as good as the simple combination of a langoustine and a basil leaf inside a see-through wrapper of fried brik pastry, or the far more complex glass of sea urchin suspended in lobster jelly under a quarter-inch of cauliflower cream that was like an insanely luxurious Jell-O salad. Nothing on the menu at the new Atelier spun my senses around like those two dishes, not even the langoustine, which is on the menu there, too, but seems to have lost the juicy sweetness I remembered.” Which explains why there last New York Times Review they got them three stars by a reviewer named Frank Bruni, and Pete wells only gives them two stars. He describes his first meal as “the most patchy. A $44 pair of mini-burgers topped with foie gras were more like an expensive caterer’s trick than a Robuchon brain wave. A vaguely spiced mush of eggplant under a runny boiled egg, for $32, was so unappealing I couldn’t finish it.” I felt as if Pete Wells wanted to give this restaurant a pass since it was so great in the past.

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