

New York City College of Technology, CUNY
Department of Hospitality and Management

Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service

From: Julie Gagliano, Student J.G

Date: February 14th, 2019

Re: New York Times Article: HW#4 Bistro Pierre Lapin

The West Village had gained what Midtown lost, a little French Bistro. Once a backdrop of the city; Wells says that through the years many French Bistros fitting the criteria of escargot, Piaf playing in the background, forehead height curtains all wrapped up in green gingham turned from the many you can happen upon down a Manhattan street, to none. Eventually, even with its charming indifference to the wears of time these caliber eateries went out of style. Sadly, for the French cuisine loving public of the city, a good Bistro has definitely become a rare find. But have no fear, a French Bistro has returned to the city all due to Chef and restaurateur Harold Moore Opening Bistro Pierre Lapin last May.

Wells describes Pierre Lapin's ambiance, equating it to the Bistros of the past with a more fond gaze. Mentioning burning white tapered candles and frilly, floral china wares, almost in appreciation for some welcomed changes in what Wells refers to as the "formula" of a typical French bistro. What makes it nostalgic for Wells is the "creamy, antique cooking" capturing a revival of a time before Nouvelle cooking that we know now. Once you are served baguette, accompanied by cultured butter, truffled cheese spread and rustic pork pate, you soon find that light portions isn't apart of Pierre Lapin's vocabulary. Offering oozing Brie au four, a melty plate of brie clustered with figs and walnuts, as well as a classic frogs legs in melted butter and parsley. The entrees, dubbed as hefty, include scallops under toasted almonds served with endive and citrus sections. The menu, being too lengthy of a selection of French delights so much so, that Wells hopes they cut down the menu to focus on the shining star dishes they have to offer. Saying if Moore refined and focused his menu, Pierre Lapin can run up against Le Coucou.

Before that happens, Lapin needs to update their wine offerings and make the desserts possess more shock and awe, like the Pavlova passionfruit tart. I'd visit this Bistro, receiving an education in French or "classically" done pastry and culinary arts, it is only normal for me to be fascinated with french cuisine and charming style of service. Pierre Lapin may even be my next night out.

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