New York City College of Technology, CUNY

Department of Hospitality Management

Janet Leftler Dining Room

MEMORANDUM

To: Prof. Abreu

From: Oleksiy Bilodid

Date: 3/7/2019

Re: New York Times restaurant review

The article from New York Times” Can a Pop-Up Settle Down Without Losing Its Fizz?” by Pete Wells introduces the restaurant concept “Oxalis”. It is located in Crown Heights, Oxalis opened in November in a former wine bar within sight of the Brooklyn Museum. It was a pop up restaurant that finally found the stable location and ready to grow.

I would like to visit this place because I love doing testing menu and discover various flavors in small dishes with intense flavors, aromas and creativity. In oxalis you can find delicious dishes such as crisp potato cake dusted with bay-leaf powder and topped with a chip of nori, lightly dehydrated beets brushed with marjoram-infused cream, or tiny grilled carrots that you dip in chamomile sabayon.

The chef of the restaurant is Nico Russell, a veteran of Daniel in New York and three Michelin stars Mirazul in French Riviera along with Fitzacarro. He perfected his skills in making tasting menus from local produce and now delivering the new experience to Brooklyn.

The prices are very reasonable that go for 60$ for four to six-course menu. The service is very good, with knowable stuff. The atmosphere is relaxed. The design looks like it does not fit for the concept of fancy food restaurant. The kitchen is right up front and the bar that supposed to be in the middle is all the way back separated by the glass door.

I like a beautiful décor and attention to detail, Oxalis shows to have great food but lacks the art, design, space and its very minimalistic. They have a good selection of wine and mocktails for the pairings. Overall looks like an interesting experience and would give a chance to the restaurant where the only art is in the restroom.

“Proving Over 70 Years of Quality Service to the Hospitality Industry”