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There was a sound selection of dine in restaurants that all bring something unique to the table that are well known and generally respected in New York City. Out of that handful of restaurants, however, after doing some research I eventually narrowed them down to 3 main choices. I limited it to the River Cafe, Gramercy Tavern, and Cafe Boulud. All three had mostly great reviews. Pete Wells, someone who in my opinion gives restaurants pretty harsh reviews, gave Gramercy Tavern 3 out of 4 stars. He also visited the River Cafe and while they only received 2 stars he still had pleasant feedback on his meals, stating that the main ingredients in most dishes are enough and would be great even without a garnish. Frank Bruni, another restaurant reviewer for the New York Times, also had great things to say about Cafe Boulud, stating that they provide a calm environment and the service makes you feel as though they are fully committed to completing their goal of having you leave their establishment satisfied. I also checked Yelp to see what others had to say about the food and service and right off the bat without even reading any comments first, I saw reviews never dipped lower than 3-3.5 out of 5 stars. One Yelp reviewer stated that not only was the food exceptional, but the desserts really made the entire experience for her as well as the service being top of the line.

After reviewing the menus offered by all 3 of these restaurants and comparing prices, I came to the final decision that I would be making my reservation at Cafe Boulud. Once I decided on this restaurant I looked into it some more to learn a little bit about it. For starters, I learned that it's named after the owner, Chef Daniel Boulud. His restaurant is located inside of the Surrey Hotel on the Upper East Side, not too far from Central Park. He also has branched out and has other restaurants located in Palm Beach and Toronto. They offer a diner as well as a walk in only restaurant. His original restaurant DANIEL opened up in 1998 and then it was eventually

relocated to inside of the very well known Mayfair Hotel on 65th street. His modern day restaurant Cafe Boulud focuses on traditional French cuisine while offering some of the aesthetics that come with a neighborhood cafe.

After completing my overall research of this restaurant, I feel as though the experience that I will be walking into will not only be warm and inviting, but very professional and calming. I expect service that isn't low energy but easy going and quiet rather than fast paced. When I made my reservation, the man who answered the phone answered and made my reservation swiftly. I had asked him for a lunch prix-fixe reservation. He asked how many in the party and I answered 2, because my sister will be joining me. I gave him the time and date which is March 20th in the afternoon. Before getting off of the phone with him I asked him what the dress code was for lunch if any, to which he responded, "Business casual, just no jeans no sneakers, along those lines." In the final analysis, my sister and I were able to decide that this restaurant was the best fit out of all the other choices, and the positive feedback the establishment has received overtime validates that decision.