

NEW YORK CITY COLLEGE OF TECHNOLOGY, CUNY
Department of Hospitality Management

Janet Lefter Dining Room

MEMORANDUM

To: Prof. Abreu
From: Lesli Morales, Student *LMF*
Date: October 3, 2019
Re: Restaurant Review Reaction

Pete Wells critics restaurants every week and on september 24th he reviewed Frevo along with his friends that hasn't visited the city in a long time. Years ago a couple wanted to open their own restaurant and now the have Frevo.

There is not a lot of talking of this restaurant. It's not a very popular restaurant but it's very expensive. To have the French tasting you will have to pay \$124 per person. But according to Pete Wells the restaurant gets two stars, which is "worth a detour". People need to know that this restaurant exists and where is located to eat. The entrance is nothing like a regular restaurant where you would have a doorman or a hostess. It's just like a small gallery of real painters with their white walls. Then the lady that keeps an eye on the room welcomes people and leads to another door where you can see the kitchen. He likes many items from the menu that Frevo had and he also compared Frevo to Per Se restaurant, the tactics of the servers to sell more. The lights are down and it looks like you're eating close to a campfire.

In conclusion, Pete Wells likes many items from the menu. It wasn't his first time dining at this restaurant, he had dined into this restaurant with many different people. Every time he takes someone to Frevo they fall in love with everything.