

# [Windsor 75 diner restuarant essay examples](https://assignbuster.com/windsor-75-diner-restuarant-essay-examples/)

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According to associate senior producer John Williams the food network is prepping for yet another scrumptious season of its televised show “ Restaurant Impossible” filled with nothing but the best and most exotic food variety on the planet. In preparation for this new season the food network recently gave an extreme and to be honest quite necessary makeover to a local food establishment. The Windsor 75 has indeed been reinvented into a five star establishment to be used by the food network in the upcoming season of “ Restaurant Impossible”. The season premiere of the show is due to air on Wednesday November sixth at 8 p. m. A massive team of construction workers and an equally substantial filming crew set up tents in the parking lot of the restaurant on Tuesday, August the sixth. Renovations began the same day but it remains unconfirmed though highly speculated that filming also started the same day. A sneak peek into the renovated restaurant revealed a prestigious and classy background as is the norm with all the food network’s establishments yet the actual theme of the restaurant remains a closely guarded secret.   
A couple of days before filming began a press statement was released by the owners of the Windsor 75 inviting the general public to make the limited reservations for the grand prestigious reopening of the restaurant on Thursday august 8. the family later released a statement notifying the public that reservations had been entirely booked within thirty minutes of their first press release. Williams also confirmed that the reopening was taking place later that day despite renovations still being undertaken as late as noon of the same day.   
Windsor residents have unanimously stated on repeated occasions that the old restaurant was slow paced and attracted an elderly crowd and might even have been mistaken by a visitor as a retirement home or a pension scheme federal building. They stated that they needed something new and exciting that would grab people’s attention, a special dish or so to say. They also expressed their gratitude to the food network for setting up shop in their area and giving their local cuisine a new lease of life.   
The potential success of the venture is also of great interest since most previous business endeavors that have taken root into that building have not garnered that much success with some ending up as bitter disappointments. In the past few years the building has housed a florist and later a fine dining establishment with both flourishing for the first few years then rapidly deteriorating and finally closing down. Johnson said that the food network wanted to see their new venture thrive and in the process break the jinx of that particular building as far as entrepreneurial endeavors go. Chef robin Irvine the host of “ Restaurant Impossible” expresses his optimism and determination towards making the struggling restaurant one of the notable successes and in the process made the notion of business expansion a norm in the area. He also warned that the taste buds of all the local residents were about to experience an exotic near erotic journey that would leave them undoubtedly demanding more and more. He also reassured the local clientele that both he and his entire crew are completely up to the task and would not stop stressing the fact that the locals had to brace themselves for a revolution as far as cuisine is concerned.