

Year of Upheaval for Restaurants That Ended Tipping

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The New York Times:

The owners of Huertas, a cheerful Spanish small-plates restaurant in the East Village, knew they would have to raise prices when they abolished tipping last December. But when the octopus plate rose to \$21 from \$16, they looked at the plate and realized another adjustment was needed.

“We decided to add a tentacle,” an owner, Nate Adler, said. The extra limb costs about a dollar, but the more substantial dish eased the sting of the \$5 price increase.

“Ultimately it’s not about the numbers on the check, but about whether the balance and the value feels right to people as they leave the restaurant,” Mr. Adler said. “It’s not an entirely rational system.”

Read the whole story: [*The New York Times*](#)