



PRESS RELEASE

MICHELIN GUIDE

New-look MICHELIN Guide Ceremony Heralds New 3-Starred Restaurant in Chicago

- **Chicago's Smyth earns three MICHELIN Stars**
- **New York restaurants odo and Sushi Noz each receive two Stars**
- **Inspectors award new Green Stars in New York and Chicago**
- **12 restaurants earn MICHELIN Stars for the first time**

NEW YORK, Nov. 7, 2023 — The first MICHELIN Guide Ceremony bringing together New York, Chicago and Washington definitely packed a punch, with a new three-MICHELIN-Star restaurant and two new two-Stars.

Chicago's **Smyth** was awarded its third MICHELIN Star, and New York restaurants **odo** and **Sushi Noz** each took home two Stars. Chicago's **Daisies** received a MICHELIN Green Star, as did **Dirt Candy** and **Family Meal at Blue Hill** in New York.

"The famously anonymous MICHELIN Guide inspectors delivered huge news to punctuate a one-night-only celebration for these three culinary communities – buzzing with excitement and emotion, support and encouragement," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "These milestone announcements solidify these cities as some of the best places in the world to visit for culinary adventures."

Chicago

- **Smyth steals the show, but Daisies commands spotlight with Green Star**
- **Inspectors name two new MICHELIN-Starred eateries in the Windy City**
- **Selection comprises 154 restaurants and 38 types of cuisine**

"The inspectors have been carefully monitoring the progress at Smyth, especially since it earned two MICHELIN Stars in 2017," Poullennec said. "They unanimously decided that now is the time to reward the restaurant, Chefs John Shields and Karen Urie Shields, and their staff for delivering peak creativity, precision and teamwork. This is an elite restaurant."

Here are the new MICHELIN-Starred restaurants, with inspector notes from each (inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

Three MICHELIN Stars

Smyth (West Loop; contemporary/creative cuisine)

The very chic Smyth is helmed by Chefs John Shields and Karen Urie Shields. Their cooking is bold and often pushes boundaries, all the while impressing. Sheer creativity is applied to seasonal produce, some of which comes from their garden. A quail egg, gently smoked and topped with caviar, is given a twist with barley caramel. Resting inside its shell, plump Maine uni, amplified with a divine peach gel and wasabi cream, is both stunning and memorable. The chefs' creativity is on full display in a plate of Dungeness crab with a creamy dip and almonds, while wagyu sided by a truffle-flavored doughnut with marrow glaze is yet another hit.



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One MICHELIN Star

Atelier (Lincoln Square; American cuisine)

In full view of the dining room, Chef Christian Hunter and his team chart new waters, ever determined to make their own mark on this intimate space. Working quietly and seamlessly, the kitchen delivers a carefully calibrated tasting menu supported by nearby farms and packed with flavor and originality. Familiar dishes like marinated beets, pimento cheese and Caesar salad arrive remodeled and refined, astutely seasoned, and never a leaf or morsel out of place. Hope that the warm clam chowder with lamb bacon and chive oil is still available. It's a total showstopper.

Indienne (River North; Indian cuisine)



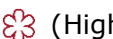


In a city where kitchens break molds and defy expectations, Chef Sujan Sarkar makes a splash of his own on this quiet strip of River North. À la carte is available, but first timers should start with the tasting menu, where Sarkar delivers an original, modern vision of Indian cuisine. His food may look like pieces of art but taste like familiar favorites pulled from across his vibrant homeland. At times showcasing a hint of French sensibility, pani puris, chats and curries arrive deftly spiced and elegantly presented. The kitchen is quick, and the overall effect is impressive refinement.

MICHELIN Green Star

Daisies (Logan Square; Italian cuisine)

Chef/owner Joe Frillman's menu focuses on produce, and much of that produce comes from his brother's 30-acre farm, 70 miles outside the city. The restaurant has a fermentation program to preserve produce and limit waste, as well as a compost program to fertilize the farm's soil and feed its chickens. Its goal is to source local, sustainable food whenever possible and to minimize its footprint by finding uses for commonly discarded items.

The 2023 MICHELIN Guide Chicago selection:

 (Exceptional cuisine, worth a special journey)	2
 (Excellent cuisine, worth a detour)	3
 (High quality cooking, worth a stop)	16
 (Restaurant sustainability leaders)	1
 Bib Gourmands (Good food at moderate price)	47
Recommended restaurants	86
Total number of restaurants in selection	154
Cuisine types reflected in Starred restaurants	9
Cuisine types reflected in Bib Gourmands	22
Cuisine types reflected in selection	38



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Special Awards – Chicago

In addition to the [new Bib Gourmand restaurants](#) and Stars, the Guide announced four special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Monica Casillas-Rios <i>Presented by Basil Hayden</i>	Elske
Michelin Sommelier Award	Alex Ring <i>Presented by Wine Access</i>	Sepia
Michelin Outstanding Service Award	Josh Perlman	Giant
Michelin Young Chef Award	Christian Hunter <i>Presented by Remy Martin</i>	Atelier

New York

- **8 New York eateries receive MICHELIN Star awards for first time**
- **Dirt Candy and Family Meal at Blue Hill earn MICHELIN Green Stars**
- **Selection comprises 421 restaurants and 62 types of cuisine**

"The rise of odo and Sushi Noz has been swift and stunning," Poullennec said. "These restaurants boast exquisite ingredients and intricate preparation, capped off with the meticulous presentation and attentive service."

Two MICHELIN Stars

odo (Flatiron; Japanese cuisine)

A serene atmosphere awaits in-the-know diners at this secluded counter, closed off from the cocktail bar in front to foster a mood of intimacy. The service, like the ambience, is warm but unobtrusive, allowing focus to fall on the singular kaiseki menu on offer. Under the assured hand of namesake Chef Hiroki Odo, the cuisine skillfully blends tradition and creative personal touches for a meal that is anything but stuffy. Flavors are both vibrant and precise, with a depth and purity that attests to superbly sourced ingredients and careful preparation. From a savory broth with impeccably cooked tilefish, lifted with locally grown yuzu, to springy house-made soba noodles with indulgently rich salmon roe, this is cooking that will linger in the memory.

Sushi Noz (Upper East Side; Japanese/sushi cuisine)

There is a certain energy that courses through this sacred space, where every detail recreates an intimate Japanese refuge. Some of the tools alone are marvels, and Chef Nozomu Abe is a meticulous and engaging craftsman. When booking, keep an eye out for his dates and time slots. Commence with cooked dishes like pearly sea perch with fresh ponzu dipping sauce and slender pieces of meltingly tender ice fish. Miso soup is the perfect backdrop for silky-soft eel "noodles" with salted egg yolk and crispy tofu pieces, while sushi is jewel-like. True to Japanese hospitality, kimono-dressed staff and the chef himself see guests off with a spirit of gratitude.

One MICHELIN Star

bōm (Flatiron; Korean cuisine)

bōm, a spacious and modern marble counter tucked behind sister restaurant Oiji Mi, showcases contemporary Korean fare. Chef Brian Kim and team have it down to every last detail, with elegant service and well-executed dishes. Of course, there is premium beef ranging from tenderloin and Wagyu short rib to dry-aged ribeye, but there is so much more than just meat here. The dishes display a tight narration, and the presentations are stunning.

Essential by Christophe (Upper West Side; French Contemporary cuisine)

Chef Christophe Bellanca's dishes echo a simple elegance, evidenced by plump white asparagus on a fragrant bergamot-flavored crème with a refreshing herb vinaigrette and paper-thin slices of watermelon radish. French technique is married with Asian flavors in a dish of three blue prawns with genmaicha tuille, and braised black sea bass with shiitake chutney, razor clams and a turmeric emulsion is memorable.

Joji (Midtown East; Japanese/Sushi cuisine)

Three chefs — Xiao Lin, Wayne Cheng and George Ruan — who cut their teeth at Masa now shine in this ritzy location at the base of the gleaming and impressive One Vanderbilt. Jōji has big expectations (and commensurate pricing), but this omakase spot, where tradition reigns but never feels stuffy, rises to the challenge. From the selection of fish (largely sourced from Toyosu Market) to the variety of dishes, a meal here hits all the right notes.

Meju (Queens-Long Island City; Korean cuisine)

This chef's counter is as much a classroom as it is a restaurant. Chef Hooni Kim is a worthy guide as he builds a deeply personal menu around traditional Korean ingredients that he's been wild fermenting and aging for the last decade. Dazzling versions of doenjang, gochujang, ganjang and ssamjang shine with silky tofu, fried pancakes, Miyazaki beef and Niman Ranch pork. He brings the room together and impresses with carefully calibrated dishes that appear strikingly minimalist.

Restaurant Yuu (Brooklyn-Williamsburg; French Contemporary cuisine)

Restaurant Yuu pours on the drama, albeit in a supremely elegant way. Chef Yuu Shimano creates dishes that are classically French, but seen through the eyes of Japanese omotenashi. Diners are treated to around 20 courses that could include decadent bites like toasted brioche, made in house by pastry chef Masaki Takahashi, topped with foie gras and a delicate cut of binchotan-seared wagyu.

Shmoné (West Village; Israeli cuisine)

Many kitchens boast about using fresh ingredients, but Shmoné takes that philosophy to another level, creating a new menu daily (though some items stick around). Chef Eyal Shani's cooking relies on the grill all the way through to dessert, where grilled figs atop Chantilly cream have made an appearance. The flavors are impressively dialed-in and make for a focused meal that is surprisingly approachable and humble.

Sushi Ichimura (Tribeca; Japanese/sushi cuisine)

Among real sushi enthusiasts, Chef Eiji Ichimura is a household name. His career in the city spans two decades, and his commitment to edomae-style omakase has

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shaped this city’s sushi sensibility. He now finds himself in Tribeca behind a 10-seat counter made from gorgeous cedar wood. He works meticulously and at his own pace, slicing fish flown in from Japan three times a week.

Torrise (SoHo/Nolita; Italian-American/Contemporary cuisine)

Nestled inside the landmark Puck Building, this highly imaginative restaurant expertly balances the creative and the familiar. Chefs Rich Torrise, Mario Carbone and Charlie England and team cater to excited diners, who feast on items like the escarole and endive salad and chicken stracciatella soup with textbook chicken broth, fluffy egg and savory meatballs. It’s the boule, baked, finished on the grill and filled with dreamy clams, that’s pure aromatic bliss.

MICHELIN Green Star



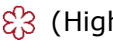


Dirt Candy (Lower East Side; vegetarian cuisine)

Chef Amanda Cohen aims for a meat-free supply chain, seeking to help change the way diners think about vegetables. The restaurant focuses on hyper-local products to make a global impact, including ordering seasonal produce and dairy products from nearby farms. The kitchen uses electric, and the staff reduces and repurposes food waste whenever possible. The restaurant’s wine list is a tribute to women winemakers producing biodynamic wines. Dirt Candy also emphasizes support for its employees by eliminating tipping, offering a health plan and subsidizing educational opportunities.

Family Meal at Blue Hill (Greenwich Village; contemporary cuisine)

Vegetables are a primary ingredient in the menu offered by Chef Mark Ordaz, and they are paired with grains, legumes and dairy, while meat and fish play a supporting role. Chef maintains relationships with several farmers, which allows them to find out promising products that often go overlooked. The restaurant also has an organic rooftop garden. Sustainability education of the staff is also a key component for the restaurant, which also has a composting program, sustainably sourced walnut tables and LED lighting.

The 2023 MICHELIN Guide New York selection:

 (Exceptional cuisine, worth a special journey)	4
 (Excellent cuisine, worth a detour)	14
 (High quality cooking, worth a stop)	53
 (Restaurant sustainability leaders)	3
 Bib Gourmands (Good food at moderate price)	102
Recommended restaurants	248
Total number of restaurants in selection	421
Cuisine types reflected in Starred restaurants	17
Cuisine types reflected in Bib Gourmands	35
Cuisine types reflected in selection	62



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Special Awards – New York

In addition to the [new Bib Gourmand restaurants](#) and Stars, the Guide announced five special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Bar Team <i>Presented by Basil Hayden</i>	Cosme
Michelin Sommelier Award	Yannick Benjamin <i>Presented by Wine Access</i>	Contento
Michelin Outstanding Service Award	Madalyn Summers	Café Mars
Michelin Young Chef Award	Telly Justice <i>Presented by Remy Martin</i>	HAGS
Michelin Mentor Chef Award	Emma Bengtsson <i>Presented by Blancpain</i>	Aquavit

Washington, D.C.

- **25 restaurants receive MICHELIN Stars, including two new 1-Stars**
- **Selection comprises 123 restaurants and 37 types of cuisine**

"The MICHELIN Guide inspection team is delighted add the international flavors of Causa and Rania to the Washington selection of Starred establishments," Poullennec said.

"These world-class restaurants blend tradition with innovation to deliver a delicious meal and memorable experience."

One MICHELIN Star



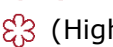

Causa (Blagden Alley; Peruvian cuisine)

Chef Carlos Delgado delivers a taste of his birthplace in a dual-concept space in Blagden Alley. Nestled on the first floor, Causa seats around 20 for a tasting menu that takes diners on a journey of flavors inspired by the topography of Peru. It all begins in Lima with coastal seafood, then progresses into the Andes and the Amazon.

Rania (Penn Quarter; Indian cuisine)


This fine dining concept seems fit for a queen, and good thing too, since Rania translates to "queen" in Hindi and Sanskrit. Chef Chetan Shetty delivers something entirely enticing here with his inventive menu. There are plenty of contemporary touches along with a few surprises (think braised pork belly vindaloo).

The 2023 MICHELIN Guide Washington selection:

 (Exceptional cuisine, worth a special journey)	1
 (Excellent cuisine, worth a detour)	3
 (High quality cooking, worth a stop)	21
 (Restaurant sustainability leaders)	1



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 Bib Gourmands (Good food at moderate price)	29
Recommended restaurants	68
Total number of restaurants in selection	122
Cuisine types reflected in Starred restaurants	11
Cuisine types reflected in Bib Gourmands	21
Cuisine types reflected in selection	37

Special Awards – Washington, D.C.

In addition to the [new Bib Gourmand restaurants](#) and Stars, the Guide announced four special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Daniel Todd <i>Presented by Basil Hayden</i>	The Dabney
Michelin Sommelier Award	Sarah Thompson <i>Presented by Wine Access</i>	Queen's English
Michelin Outstanding Service Award	Giuseppe Formica	Fiola
Michelin Young Chef Award	Ryan Ratino <i>Presented by Remy Martin</i>	Jônt

The MICHELIN Guide Ceremony is presented with the support of Capital One.

Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in New York, Washington, Chicago, and throughout the world.

Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service, and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. Standouts from the selection include the rejuvenated [Hotel Chelsea](#) in New York, the character-filled [Riggs](#) in Washington, and the iconic [Soho House](#) in Chicago.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.



Chicago's 2023 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Alinea	***	1723 N. Halsted St., Chicago, 60614
Smyth (new)	***	177 N. Ada St., Chicago, 60607
Ever	**	1340 W. Fulton Market, Chicago, 60607
Moody Tongue	**	2515 S. Wabash Ave., Chicago, 60616
Oriole	**	661 W. Walnut St., Chicago, 60661
Atelier (new)	*	4835 N. Western Ave., Chicago, 60625
Boka	*	1729 N. Halsted St., Chicago, 60614
EL Ideas	*	2419 W. 14th St., Chicago, 60618
Elske	*	1350 W. Randolph Ave., Chicago, 60607
Esmé	*	2200 N. Clark St., Chicago, 60614
Galit	*	2429 N. Lincoln Ave., Chicago, 60614
Indienne (new)	*	217 W. Huron St., Chicago, 60654
Kasama	*	1001 N. Winchester Ave., Chicago, 60622
Mako	*	731 W. Lake St., Chicago, 60661
Next	*	953 W. Fulton Market, Chicago, 60607
Omakase Yume	*	651 W. Washington Blvd., Chicago, 60661
Porto	*	1600 W. Chicago Ave., Chicago, 60622
Schwa	*	1466 N. Ashland Ave., Chicago, 60662
Sepia	*	123 N. Jefferson St., Chicago, 60661
Temporis	*	933 N. Ashland Ave., Chicago, 60622
Topolobampo	*	445 N. Clark St., Chicago, 60654

Chicago's 2023 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Daisies (new)	🌿👤	2375 Milwaukee Ave., Chicago, 60647

Chicago's 2023 Bib Gourmand restaurants

Restaurant	Address
Apolonia	2201 S. Michigan Ave., Chicago, 60616
avec	615 W. Randolph St., Chicago, 60661
Birrieria Zaragoza	4852 S. Pulaski Rd., Chicago, 60632
Bloom Plant Based Kitchen	1559 N. Milwaukee Ave., Chicago, 60622
Boonie's (new)	4337 N. Western Ave., Chicago, 60618
Cabra	200 N. Green St., Chicago, 60607
Cellar Door Provisions (new)	3025 W. Diversey Ave., Chicago, 60647
Chef's Special Cocktail Bar	2165 N. Western Ave., Chicago, 60647

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Chilam Balam	3023 N. Broadway, Chicago, 60657
Ciccio Mio	226 W. Kinzie St., Chicago, 60654
Cira	200 N. Green St., Chicago, 60607
Daisies	2375 Milwaukee Ave. Chicago, 60647
Dear Margaret	2965 N. Lincoln Ave., Chicago, 60657
The Duck Inn	2701 S. Eleanor St., Chicago, 60608
etta	1840 W. North Ave., Chicago, 60622
Frontera Grill	445 N. Clark St., Chicago, 60654
Ghin Khao	2128 W. Cermak Rd., Chicago, 60608
Giant	3209 W. Armitage Ave., Chicago, 60647
Gilt Bar	230 W. Kinzie St., Chicago, 60654
Girl & The Goat	809 W. Randolph St., Chicago, 60607
HaiSous	1800 S. Carpenter Ave., Chicago, 60608
Ina Mae	1415 N. Wood St., Chicago, 60622
Kie-Gol-Lanee	5004 N. Sheridan Rd., Chicago, 60640
La Josie	740 W. Randolph St., Chicago, 60661
Lardon	2200 California Ave., Chicago, 60647
Longman & Eagle	2657 N. Kedzie Ave., Chicago, 60647
Lula Cafe	2537 N. Kedzie Ave., Chicago, 60647
Mama Delia	1721 W. Division St., Chicago, 60622
Mango Pickle	5842 N. Broadway, Chicago, 60660
mfk.	432 W. Diversey Pkwy., Chicago, 60614
Mi Tocaya	2800 W. Logan Blvd., Chicago, 60647
Mott St.	1401 N. Ashland Ave., Chicago, 60622
Munno Pizzeria & Bistro	4656 N. Clark St., Chicago, 60640
Nella Pizza e Pasta	1125 E. 55th St., Chicago, 60615
Perilla	401 N. Milwaukee Ave., Chicago, 60654
Pleasant House Pub	2119 S. Halstead Ave., Chicago, 60608
Pompette (new)	1960 N. Damen Ave., Chicago, 60647
Proxi	565 W. Randolph St., Chicago, 60661
The Purple Pig	444 N. Michigan Ave., Chicago, 60611
Sochi	1358 W. Belmont Ave., Chicago, 60657
Sol de Mexico	3018 N. Cicero Ave., Chicago, 60641
Superkhana International	3059 W. Diversey Ave., Chicago, 60647
Table, Donkey and Stick	2728 W. Armitage Ave., Chicago, 60647
Tortello Pastificio	1746 W. Division St., Chicago, 60622
Union (new)	2202 N. California Ave., Chicago, 60647
Virtue	1462 E. 53rd St., Chicago, 60615
Yao Yao (new)	230 W. Cermak Rd., Chicago, 60616




New York's 2023 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Eleven Madison Park	***	11 Madison Ave., New York, 10010
Le Bernardin	***	155 W. 51st St., New York, 10019
Masa	***	10 Columbus Circle, New York, 10019
Per Se	***	10 Columbus Circle, New York, 10019
Al Coro	**	85 Tenth Ave., New York, 10011
Aquavit	**	65 E. 55th St., New York, 10022
Aska	**	47 S. 5th St., New York, 11249
Atera	**	77 Worth St., New York, 10013
Atomix	**	104 E. 30th St., New York, 10016
Blue Hill at Stone Barns	**🌿	630 Bedford Rd., Tarrytown, 10591
Daniel	**	60 E. 65th St., New York, 10065
Gabriel Kreuther	**	41 W. 42nd St., New York, 10036
Jean-Georges	**	1 Central Park West, New York, 10023
Jungsik	**	2 Harrison St., New York, 10013
The Modern	**	9 W. 53rd St., New York, 10019
odo (new)	**	17 W. 20th St., New York, 10011
Saga	**	70 Pine St., New York, 10005
Sushi Noz (new)	**	181 E. 78th St., New York, 10075
63 Clinton	*	63 Clinton St., New York, 10002
Bōm (new)	*	17 W. 19th St., New York, 10011
Casa Mono	*	52 Irving Pl., New York, 10003
Caviar Russe	*	538 Madison Ave., New York, 10022
Clover Hill	*	20 Columbia Pl., New York, 11201
Cote	*	16 W. 22nd St., New York, 10010
Crown Shy	*	70 Pine St., New York, 10005
Dirt Candy	*🌿	86 Allen St., New York, 10002
Essential by Christophe (new)	*	103 W. 77th St., New York, 10024
Estela	*	47 E. Houston St., New York, 10012
Family Meal at Blue Hill	*🌿	75 Washington Pl., New York, 10011
The Four Horsemen	*	295 Grand St., New York, 11211
Francie	*	134 Broadway, New York, 11249
Frevo	*	48 W. 8th St., New York, 10011
Gramercy Tavern	*	42 E. 20th St., New York, 10003
Hirohisa	*	73 Thompson St., New York, 10012
Ikca	*	20 Warren St., New York, 10007

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Jeju Noodle Bar	✿	679 Greenwich St., New York, 10014
Joji (new)	✿	1 Vanderbilt Ave., New York, 10017
Joomak Banjum	✿	312 Fifth Ave., New York, 10001
Jua	✿	36 E. 22nd St., New York, 10010
Ko	✿	8 Extra Pl., New York, 10003
Kochi	✿	652 Tenth Ave., New York, 10036
Kosaka	✿	220 W. 13th St., New York, 10011
L'Abeille	✿	412 Greenwich St., New York, 10013
Le Coucou	✿	138 Lafayette St., New York, 10013
Le Jardinier New York	✿	610 Lexington Ave., New York, 10022
Le Pavillon	✿	1 Vanderbilt Ave., New York, 10017
Mari	✿	679 Ninth Ave., New York, 10036
Meju (new)	✿	5-28 49th Ave., New York, 11101
The Musket Room	✿	265 Elizabeth St., New York, 10012
Noda	✿	37 W. 20th St., New York, 10001
Noz 17	✿	458 W. 17th St., New York, 10011
Oiji Mi	✿	17 W. 19th St., New York, 10011
One White Street	✿	1 White St., New York, 10013
Oxalis	✿	791 Washington Ave., New York, 11238
Oxomoco	✿	128 Greenpoint Ave., New York, 11222
Red Paper Clip	✿	120 Christopher St., New York, 10014
Restaurant Yuu (new)	✿	55 Nassau Ave., New York, 11222
Rezdôra	✿	27 E. 20th St., New York, 10003
Semma	✿	60 Greenwich Ave., New York, 10011
Shion 69 Leonard Street	✿	69 Leonard St., New York, 10013
Shmoné (new)	✿	61 W. 8th St., New York, 10011
Sushi Amane	✿	245 E. 44th St., New York, 10017
Sushi Ichimura (new)	✿	412 Greenwich St., New York, 10013
Sushi Nakazawa	✿	23 Commerce St., New York, 10014
Sushi Yasuda	✿	204 E. 43rd St., New York, 10017
Tempura Matsui	✿	222 E. 39th St., New York, 10016
Torien	✿	292 Elizabeth St., New York, 10012
Torrisi (new)	✿	275 Mulberry St., New York, 10012
Tsukimi	✿	288 E. 10th St., New York, 10003
Tuome	✿	536 E. 5th St., New York, 10009
Vestry	✿	246 Spring St., New York, 10013
Yoshino	✿	342 Bowery, New York, 10012

New York's 2023 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Blue Hill at Stone Barns		630 Bedford Rd., Tarrytown, 10591
Dirt Candy (new)		86 Allen St., New York, 10002
Family Meal at Blue Hill (new)		75 Washington Pl., New York, 10011

New York's 2023 Bib Gourmand restaurants

Restaurant	Address
21 Greenpoint	21 Greenpoint Ave., New York, 11222
8282 (new)	84 Stanton St., New York, 10002
Agi's Counter (new)	818 Franklin Ave., New York, 11225
Alley 41	136-45 41st Ave., New York, 11355
Alta Calidad (new)	552 Vanderbilt Ave., New York, 11238
Amelie	566 Amsterdam Ave., New York, 10024
Ammazzacaffè	702 Grand St., New York, 11211
Atla	372 Lafayette St., New York, 10012
Badageoni Georgian Kitchen	26-28 E. Main St., Mount Kisco, 10549
Bar Primi	325 Bowery, New York, 10003
Bohemian Spirit	321 E. 73rd St., New York, 10021
Boro6 Wine Bar	549 Warburton Ave., Hastings-on-Hudson, 10706
Burrata	425 White Plains Rd., Eastchester, 10709
C as in Charlie (new)	5 Bleecker St., New York, 10012
Café Alaia	128 Garth Rd., Scarsdale, 10583
Café Mars (new)	272 3rd Ave., New York, 11215
Caleta 111 Cevicheria	111-27 Jamaica Ave., New York, 11418
Cardamom	43-45 43rd St., New York, 11104
Chavela's	736 Franklin Ave., New York, 11238
Chick Chick	618 Amsterdam Ave., New York, 10024
Cho Dang Gol	55 W. 35th St., New York, 10001
Chuan Tian Xia	5502 Seventh Ave., New York, 11220
Chutney Masala	76 Main St., Irvington, 10533
The Cookery	39 Chestnut St., Dobbs Ferry, 10522
Cotenna	21 Bedford St., New York, 10014
Covacha	368 Columbus Ave., New York, 10024
Dhamaka	119 Delancey St., New York, 10002
Dim Sum Go Go	5 East Broadway, New York, 10038
DOMODOMO	138-140 W. Houston St., New York, 10012
Dubrovnik	721 Main St., New Rochelle, 10801
Enoteca Maria	27 Hyatt St., New York, 10301
Enzo's of Williamsbridge	1998 Williamsbridge Rd., New York, 10451
Flora (new)	1021 8th Ave., New York, 11215
Georgian Cuisine	8309 Third Ave., New York, 11209

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Glasserie	95 Commercial St., New York, 11222
Gordo's Cantina	140 St. Nicholas Ave., New York, 11237
Haenyeo	239 Fifth Ave., New York, 11215
HanGawi	12 E. 32nd St., New York, 10016
Hao Noodle and Tea	401 Sixth Ave., New York, 10014
Hometown Barbecue New York	454 Van Brunt St., New York, 11231
Hupo	1007 50th Ave., New York, 11101
Jiang Nan	133-42 39th Ave., New York, 11354
Katz's	205 E. Houston St., New York, 10002
KRU (new)	190 N. 14th St., New York, 11249
Kung Fu Little Steamed Buns Ramen	811 Eighth Ave., New York, 10019
La Cueva Fonda	961 Leggett Ave., New York, 10455
Le Fanfare	1103 Manhattan Ave., New York, 11222
Legend of Taste	2002 Utopia Pkwy., New York, 11357
Little Alley	550 Third Ave., New York, 10016
Llama Inn	50 Withers St., New York, 11211
MáLà Project	122 First Ave., New York, 10009
Maria Restaurant	11 Huguenot St., New Rochelle, 10801
Mexicosina	503 Jackson Ave., New York, 10455
Mile End	97A Hoyt St., New York, 11217
Miss Ada	184 DeKalb Ave., New York, 11205
Miss Mamie's Spoonbread Too	366 W. 110th St., New York, 10025
Momofuku Noodle Bar	171 First Ave., New York, 10003
Nami Nori	33 Carmine St., New York, 10014
Norma Gastronomia Siciliana	438 Third Ave., New York, 10016
Nyonya	199 Grand St., New York, 10013
Oso	1618 Amsterdam Ave., New York, 10031
Peppercorn Station (new)	66 W. 39th St., New York, 10018
Phayul	37-59 74th St., New York, 11372
Pierozek	592 Manhattan Ave., New York, 11222
Pinch Chinese	177 Prince St., New York, 10012
Potluck Club (new)	133 Chrystie St., New York, 10002
Pranakhon (new)	88 University Pl., New York, 10003
Purple Yam	1314 Cortelyou Rd., New York, 11226
RaaSa	145 E. Main St., Elmsford, New York 10523
Rafele Rye	26 Purchase St., Rye, New York 10580
Roberta's	261 Moore St., New York, 11206
Rolo's	853 Onderdonk Ave., New York, 11385
Ruffian	125 E. 7th St., New York, 10009
Runner Up	367 7th Ave., Brooklyn, New York 11215
Russ & Daughters Cafe	127 Orchard St., New York, 10002
Sagara	98 Victory Blvd., New York, 10301
Saint Julivert Fisherie	264 Clinton St., New York, 11201

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Sami & Susu	190 Orchard St., New York, 10002
SaRanRom Thai	8110 Broadway, New York, 11373
Shalom Japan	301 S. 4th St., New York, 11211
Soba-Ya	229 E. 9th St., New York, 10003
Sobre Masa	52 Harrison Pl., New York, 11237
Soda Club	155 Avenue B, New York, 10009
Southern Table	39 Marble Ave., Pleasantville, 10570
Speedy Romeo	376 Classon Ave., New York, 11238
Superiority Burger (new)	119 Avenue A, New York, 10009
Szechuan Gourmet	21 W. 39th St., New York, 10018
Tanoreen	7523 Third Ave., New York, 11209
Thai Diner	186 Mott St., New York, 10012
Tomiño Taberna Gallega	192 Grand St., New York, 10013
Tonchin	13 W. 36th St., New York, 10018
Tong Sam Gyup Goo Yi	162-23 Depot Rd., New York, 11358
Tra Di Noi	622 E. 187th St., New York, 10458
Tredici Social	104 Kraft Ave., Bronxville, 10708
TVB by: Pax Romana	171 E. Post Rd., White Plains, 10601
Ugly Baby	407 Smith St., New York, 11231
Una Pizza Napoletana	175 Orchard St., New York, 10002
Van Đà	234 E. 4th St., New York, 10009
West New Malaysia	69 Bayard St., New York, 10013
Win Son	159 Graham Ave., New York, 11206
Yellow Rose	102 Third Ave., New York, 10003
Zaab Zaab	76-04 Woodside Ave., New York, 11373

Washington's 2023 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
The Inn at Little Washington	🌸🌸🌸🌿	309 Middle St., Washington, Virginia 22747
Jônt	🌸🌸	1906 14th St. NW, Washington, 20009
minibar	🌸🌸	855 E St. NW, Washington, 20004
Pineapple and Pearls	🌸🌸	715 8th St. SE, Washington, 20003
Albi	🌸	1346 4th St. SE, Washington, 20003
Bresca	🌸	1906 14th St. NW, Washington, 20000
Causa (new)	🌸	920 Blagden Alley NW, Washington, 20001
The Dabney	🌸	122 Blagden Alley NW, Washington, 20001
Elcielo D.C.	🌸	1280 4th St. NE, Washington, 20002
Fiola	🌸	601 Pennsylvania Ave. NW, Washington, 20004
Gravitas	🌸	1401 Okie St. NE, Washington, 20002
Imperfecto: The Chef's Table	🌸	1124 23rd St. NW, Washington, 20037
Kinship	🌸	1015 7th St. NW, Washington, 20001

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Little Pearl	✿	921 Pennsylvania Ave. SE, Washington, 20003
Masseria	✿	1340 4th St. NE, Washington, 20002
Maydān	✿	1346 Florida Ave. NW, Washington, 20000
Métier	✿	1015 7th St. NW, Washington, 20001
Oyster Oyster	✿	1440 8th St., Washington, 20001
Rania (new)	✿	427 11th St. NW, Washington, 20004
Reverie	✿	3201 Cherry Hill Ln. NW, Washington, 20007
Rooster & Owl	✿	2436 14th St. NW, Washington, 20009
Rose's Luxury	✿	717 8th St. SE, Washington, 20003
Sushi Nakazawa	✿	1100 Pennsylvania Ave. NW, Washington, 20004
Tail Up Goat	✿	1827 Adams Mill Rd. NW, Washington, 20009
Xiquet	✿	2404 Wisconsin Ave. NW, Washington, 20007

Washington's 2023 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
The Inn at Little Washington	✿✿✿✿	309 Middle St., Washington, Virginia 22747

Washington's 2023 Bib Gourmand restaurants

Restaurant	Address
Astoria DC	1521 17th St. NW, Washington, 20036
Cane	403 H St. NE, Washington, 20002
China Chilcano	418 7th St. NW, Washington, 20004
Daru	1451 Maryland Ave. NE, Washington, 20002
Dauphine's	1100 15th St. NW, Washington, 20005
Ellē	3221 Mt. Pleasant St. NW, Washington, 20010
Hitching Post	200 Upshur St. NW, Washington, 20011
Honeymoon Chicken	4201 Georgia Ave. NW, Washington, 20011
Ivy City Smokehouse	1356 Okie St. NE, Washington, 20002
Kaliwa	751 Wharf St. SW, Washington, 20024
Karma Modern Indian	611 I St. NW, Washington, 20001
La Tejana (new)	3211 Mt. Pleasant St. NW, Washington, 20010
Laos in Town	250 K St. NE, Washington, 20002
Lapis	1847 Columbia Rd. NW, Washington, 20009
Makan	3400 11th St. NW, Washington, 20010
Maketto	1351 H St. NE, Washington, 20002
Menya Hosaki	845 Upshur St. NW, Washington, 20011
Oyamel	401 7th St. NW, Washington, 20004
Queen's English	3410 11th St. NW, Washington, 20010
The Red Hen	1822 1st St. NW, Washington, 20001



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Residents Cafe & Bar	1306 18th St. NW, Washington, 20036
Sababa	3311 Connecticut Ave. NW, Washington, 20008
Sfoglina	4445 Connecticut Ave. NW, Washington, 20008
Stellina Pizzeria	399 Morse St. NE, Washington, 20002
Taqueria Habanero	3710 14th St. NW, Washington, 20010
Toki Underground	1234 H St. NE, Washington, 20002
Unconventional Diner	1207 9th St. NW, Washington, 20001
Yellow (new)	1524 Wisconsin Ave. NW, Washington, 20007
Zaytinya	701 9th St. NW, Washington, 20001

About Michelin North America, Inc.

Michelin, the leading mobility company, is working with tires, around tires and beyond tires to enable Motion for Life. Dedicated to enhancing its clients' mobility and sustainability, Michelin designs and distributes the most suitable tires, services and solutions for its customers' needs. Michelin provides digital services, maps and guides to help enrich travel and make them unique experiences. Bringing its expertise to new markets, the company is investing in high-technology materials, 3D printing and hydrogen, to serve a wide variety of industries — from aerospace to biotech. Headquartered in Greenville, South Carolina, Michelin North America has approximately 23,000 employees and operates 34 production facilities in the United States and Canada. (michelinman.com)

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