

PRESS RELEASE

MICHELIN GUIDE

Paris, September 19th, 2024

MICHELIN Guide Toronto & Region expands in year three with four new Stars

- Four restaurants earn a MICHELIN Star for the first time
- Selection expands territory in year three to include Toronto
 Region
- Second MICHELIN Green Star added to selection
- 100 total restaurants, 30 cuisine types reflected in selection

The MICHELIN Guide announced the 2024 restaurant selection for the MICHELIN Guide Toronto & Region, marking an expansion of Toronto's selection territory in year three.

DaNico, **Hexagon**, **Restaurant Pearl Morissette** and **The Pine** were each awarded one MICHELIN Star, with **Restaurant Pearl Morissette** also being the newest Green Star restaurant in the selection. Toronto & Region now holds 15 one MICHELIN Starred restaurants, two Green Stars and a two MICHELIN Star restaurant, with Sushi Masaki Saito remaining atop the list.

"As we toast to year three of the MICHELIN Guide in Toronto, we are excited to see the selection expand beyond the city center, with new and emerging talent being spotlighted," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "We are very pleased to welcome four new eateries into the family of MICHELIN-Starred restaurants and hope this serves as encouragement for the restaurant community to continue raising the bar. The chef and culinary teams' passion is evident with a strong focus on indigenous ingredients and sustainable gastronomy."

In addition to four new Starred restaurants, the Guide boasts four new Bib Gourmands: **Berkeley North, Conejo Negro, Guru Lakshmi** and **Rasa**. The full selection, including Green Stars and Recommended eateries, totals 100 restaurants and 30 cuisine types represented.

Here are the new One MICHELIN Star and Green Star restaurants, with Inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and mobile app):

One MICHELIN Star

DaNico (Toronto; Italian cuisine)

Wondering if DaNico is worth a stop? You can take it to the bank—quite literally, as the restaurant is nestled inside a former bank building. Inside, dark colors, linen tablecloths, and plush seating set a sophisticated tone, but the irreverent artwork proves they don't take themselves too seriously. Chef/partner Daniele Corona cooks Italian food with a global influence. Choose from a multicourse prix-fixe or a chef's tasting menu to enjoy items such as wild Pacific crab served over thin, noodle-like vegetables, garnished with trout roe, and finished tableside with a Sicilian green olive coulis. Then, house-made basil bottini filled with smoked burrata is nestled in a creamy sauce for a dish that delivers dialed-in flavor.

Hexagon (Oakville; Contemporary cuisine)

This stylish restaurant in downtown Oakville could get by on looks alone with its sliding patio doors, wrap-around terrace, and an interior that is at once cool and casual. But for Chef Rafael Covarrubias, he's got a lot more in mind. The menu reads familiar – beef



tartare, oysters, fish – but what emerges from the kitchen are beautiful, soigné works that are refined, original, and substantial. Potato foam, brown butter, and roe are clever pairings with Hokkaido scallop. Pasta is a highlight, like corn agnolotti with Manchego, but so too is the short rib. And for dessert, cheesecake is surprisingly light and savory thanks to strawberries and a nutty almond cookie. To see this kitchen at its most ambitious, guests can book a tasting menu in advance.

Restaurant Pearl Morissette (Jordan Station; Contemporary cuisine)

This 42-acre destination in the picturesque Niagara region is the full experience. A restaurant, winery, orchard, farm, and bakery, Restaurant Pearl Morissette is a powerhouse. With great pride for Canadian ingredients and respect for the seasons, Chefs Daniel Hadida and Eric Robertson make the most of their surroundings to enhance their spontaneous tasting menu's dishes, as in free-range pork, slow roasted over a peach wood fire, glazed with sweet potato miso, and plated with hazelnut jus. Yes, there is plenty of wine available, but don't miss the accomplished juice pairing either. The meal may conclude sweetly, with a buckwheat sable cookie, honey whipped cream, honeycombshaped tuile, and honey ice cream. Meanwhile, the warm team keeps the tasting moving at a friendly clip.

The Pine (Creemore; Chinese/contemporary cuisine)

Located in charming Creemore, north of Toronto in Simcoe County, find this culinary landmark housed in a chic space that was formerly a gas station. Run by Chef Jeremy Austin and his wife, Cassie, The Pine is a distinct dining experience that is informed by the chef's years working in China. A meal here draws on authentic flavors delivered with striking creativity and conviction on an ever-evolving menu. A gorgeous tea egg kicks things off; the Sichuan-favorite dried fried string beans arrive as a cold salad; and the carrot jiaozi is a delightful dumpling; but those are merely a few of the treasures on offer.

MICHELIN Green Star

Restaurant Pearl Morissette (Jordan Station; Contemporary cuisine)

Initiatives: sourcing ingredients directly from local farmers; 2-acre regenerative garden supplies herbs, eggs, flowers, fruits and vegetables for seasonal menu; overwintering and cellaring techniques in garden; native planting and indigenous ingredients.

Bib Gourmand

The MICHELIN Guide Inspectors added 4 restaurants to the <u>Bib Gourmand</u> list, which recognizes eateries for great food at a great value: **Berkeley North**, **Conejo Negro**, **Guru Lukshmi** and **Rasa**.

MICHELIN Special Awards

In addition to the Bib Gourmand and Stars, the Guide announced four Special Awards:

Award		Recipient	Establishment
Michelin Cocktails Awa	Exceptional rd	Shayne Herbert	Azura
Michelin Somr	melier Award	Ashleigh Forster	DaNico
Michelin Service Award	Outstanding I	Lamine Martindale	Conejo Negro
Michelin Your Professional A		Rafael Covarrubias	Hexagon

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 Toronto and throughout the world. Each hotel 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. The selection for Toronto features the city's most spectacular hotels, including sustainability pioneers like <u>1 Hotel Toronto</u>, standouts from the "Plus" collection like <u>the Hazelton</u> and <u>the SoHo</u>, cutting-edge boutiques like <u>Ace Hotel</u> and <u>the Drake</u>, and dependable luxury stalwarts like <u>the Ritz-Carlton</u>.



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.

The 2024 MICHELIN Guide Toronto selection:

£3£3		
(Excellent cuisine, worth a detour)	1	
(High quality cooking, worth a stop)	15	
(Restaurant sustainability leaders) 2		
Bib Gourmand (Good food at moderate price) 23		
Recommended restaurants	61	
Total number of restaurants in selection 100		
Cuisine types reflected in Starred restaurants 5		
Cuisine types reflected in Bib Gourmands 17		
Cuisine types reflected in selection 30		

Toronto's 2024 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Sushi Masaki Saito	###	88 Avenue Rd., M5R 2H2
Aburi Hana	E3	102 Yorkville Ave., M5R 1B9
Alo	E3	163 Spadina Ave., M5V 2L6
DaNico (new)	E3	440 College St., M5T 1T3
Don Alfonso 1890 Toronto	E3	1 Harbour Sq., M5J 1A6
Edulis	E3	169 Niagara St., M5V 1C9
Enigma Yorkville	£3	23 St. Thomas St., M5S 3E7
Hexagon (new)	£3	210 Lakeshore Rd. E., L6M 3R7
Kaiseki Yu-zen Hashimoto	£3	6 Sakura Way, M3C 1Z5
Kappo Sato	£3	575 Mount Pleasant Rd., M4S 2M5
Osteria Giulia	£3	134 Avenue Rd., M5R 2H6
Quetzal	£3	419 College St., M5T 1T1
Restaurant 20 Victoria	£3	20 Victoria St., M5C 2A1



Restaurant Pearl Morissett (new)	~ & 3%	3953 Jordan Rd., LOR 1S0
Shoushin	:33	3328 Yonge St., M4N 2M4
The Pine (new)	£3	7535 County Rd., L0M 1G0

Toronto's 2024 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address	
Restaurant Pearl Morissette (new)	$\mathfrak{S}_{\mathfrak{B}}$	3953 Jordan Rd., LOR 1S0	
White Lily Diner	%	678 Queen St. E., M4M 1G8	

Toronto's 2024 Bib Gourmand restaurants

Restaurant	Address
The Ace	231A Roncesvalles Ave., M5R 2L6
Alma	1194 Bloor St., M6H 1N2
Bar Raval	505 College St., M6G 1A5
BB's	5 Brock Ave., M6K 2K6
Berkeley North (new)	31 King William St., L8R 1A1
Campechano	504 Adelaide St., M5V 1T4
Cherry Street Bar-B-Que	275 Cherry St., M5A 3L3
Chica's Chicken	2853 Dundas St., M6P 1Y6
Conejo Negro (new)	838 College St., M6H 1A2
Enoteca Sociale	1288 Dundas St., W, M6J 1X7
Favorites Thai	141 Ossington Ave., M6J 2Z6
Grey Gardens	199 Augusta Ave., M5T 2L4
Guru Lukshmi (new)	7070 St. Barbara Blvd., L5W 0E6
Indian Street Food Company	1701 Bayview Ave., M4G 3C1
La Bartola	588 College St., M6G 1B3
Puerto Bravo	1425 Gerrard St. E., M4L 1Z7
R&D	241 Spadina Ave., M5T 2E2
Rasa (new)	196 Robert St., M5S 2K7
SumiLicious Smoked Meat & Deli	5631 Steeles Ave., M1V 5P6
Sunnys Chinese	60 Kensington Ave., M5T 2K1
Tiflisi	1970 Queen St. E., M4L 1H8
White Lily Diner	678 Queen St., M4M 1G8
Wynona	819 Gerrard St. E., M4M 1Y8

Toronto's 2024 Recommended restaurants

Toronto's 2024 Recommended restaurants	
Restaurant	Address
156 Cumberland	156 Cumberland St., M5R 1A8
Aanch	259 Wellington St., M5V 3E4
Actinolite	971 Ossington Ave., M6G 3V5
Adrak Yorkville	138 Avenue Rd., M5R 2H6
Alder	51 Camden St., M5V 1V2
Alobar Yorkville	57A-162 Cumberland St., M5R 1A8



Aloette	163 Spadina Ave., M5V 2A5
Amal	131 Bloor St. W, M5S 1R1
Antler	1454 Dundas St. W, M6J 1Y6
Ardo	243 King St. E, M5A 1J9
Azura (new)	162 Danforth Ave., M4K 1N1
Bar Chica	75 Portland St., M5V 2M9
Bar Goa (new)	36 Toronto St., M5C 2C5
Bar Isabel	797 College St., M6G 1C7
Bar Vendetta	928 Dundas St., M6J 1W3
Buca	604 King St. W, M5V 1M6
CÀ PHÊ RANG	147 Spadina Ave., M5V 2L7
Canoe	66 Wellington St., M5K 1H6
Chubby's Jamaican Kitchen	104 Portland St., M5V 2N2
Dil Se	
	335 Roncesvalles Ave., M6R 2M8
Down Home (new)	1355299 9 Line, NOC 1H0
Dreyfus	96 Harbord St., M5S 1G6
Famiglia Baldassarre (new)	122 Geary Ave., M6H 4H1
Fat Rabbit (new)	34 Geneva St., L2R 4M4
FK	770 St. Clair Ave. W, M6C 1B5
George	111C Queen St. E, M5C 1S2
Gia	1214 Dundas St., M6J1X5
Giulietta	972 College St., M6H 1A5
Henry's	922 Queen St., M6J 1G6
Jacobs & Co. Steakhouse	12 Brant St., M5V 2M1
Kiin	326 Adelaide St. W, M5V 1R3
Koh Lipe Thai Kitchen	35 Baldwin St., M5T 1L1
La Banane	227 Ossington Ave., M6J 2Z8
Langdon Hall Country House & Spa (new)	
Lapinou	642 King St., M5V 1M7
Lucie (new)	100 Yonge St., M5C 2W1
Madrina Bar y Tapas	2 Trinity St., M5A 3C4
Maha's	226 Greenwood Ave., M4L 2R2
Mama Fatma (new)	10385 Weston Rd., Unit 7B, L4H 3T4
Mimi Chinese	265 Davenport Rd., M5R 1J9
Mother's Dumplings	421 Spadina Ave., M5T 2G6
Musoshin Ramen	9 Boustead Ave., M6R 1Y7
Northern Smokes (new)	371 Old Kingston Rd., Unit 12, M1C 1B7
PAI	18 Duncan St., M5H 3G8
Parquet	97 Harbord St., M5S 1G4
Pho Tien Thanh	57 Ossington Ave., M6J 2Y9
Prime Seafood Palace	944 Queen St. W, M6J 1G8
Quatrefoil (new)	16 Sydenham St., L9H 2T4
SARA	98 Portland St., M5V 2N2
Scaramouche	1 Benvenuto Pl., M4V 2L1
Som Tum Jinda (new)	76 Gerrard St. E., M5G 2A7
Taline (new)	1276 Yonge St., M4T 1W5
railie (new)	12/0 Yonge St., M41 1W5



Tamarind Modern Indian Bistro (new)	33 City Centre Dr., L5B 2N5
Ten	1132 College St., M6H 1B6
Trius Winery & Restaurant (new)	1249 Niagara Stone Rd., LOS 1J0
Union	72 Ossington Ave., M6J 2Y7
Vela	90 Portland St., M5V 2M9
Viaggio	1727 Dundas St. W, M6K 1V4
The Wood Owl	1380 Danforth Ave., M4J 1M9
Yukashi	643 Mount Pleasant Rd., M4S 2M9
Zen (new)	7634 Woodbine Ave., L3R 2N2

About Michelin North America, Inc.

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Greenville, S.C., Michelin North America has approximately 23,500 employees and operates 35 production facilities in the United States (michelinman.com) and Canada (michelin.ca).

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About Michelin

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