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A New Culinary Destination: MICHELIN Guide Launches Southwest Edition

- This will be the second Regional Guide in North America
- Regional Guide will cover four states: Arizona, Nevada, New Mexico and Utah
- MICHELIN Guide Inspectors are already in the field finding culinary gems

The MICHELIN Guide announced its latest expansion into the Southwest region of the U.S. with the launch of the MICHELIN Guide Southwest edition. This regional Guide will cover the states of Arizona, Nevada, New Mexico and Utah.

As the MICHELIN Guide embarks on this regional approach, the anonymous Inspectors will be able to experience the Southwest's culinary richness in its entirety, from celebrated metropolitan hubs to distinctive communities across the region. The Southwestern U.S. offers a dynamic and growing culinary community, with an emphasis on local ingredients and international influences, providing dining experiences for every type of traveler both near and far.

"Our anonymous Inspectors have been out in the field researching the culinary scene across the Southwest and have been eager to expand further into the region to share their discoveries with the world," said Gwendal Poullennec, International Director of the MICHELIN Guide. "We are excited to showcase the distinct cuisine styles that are representative of the cultures throughout the Southwest, which blends a rich mix of traditions and culinary talent."

The MICHELIN Guide's anonymous Inspectors are already in the field, making dining reservations and scouting for culinary gems throughout the region. The full restaurant selection will be revealed during the annual 2026 MICHELIN Guide Southwest Ceremony, which will be announced at a later date next year.

The MICHELIN Guide is constantly observing the evolution of culinary destinations around the world. The Guide's selection process is determined by anonymous Inspectors and remains completely independent. The MICHELIN Guide is working with various destination marketing organizations on marketing and promotional activities only.

The MICHELIN Guide in North America

Michelin announced its first North American Guide in 2005 for New York. Guides have also been added in Chicago (2011); Washington, D.C. (2017); California (San Francisco in 2007, statewide 2019); Florida (Greater Miami, Orlando and Tampa in 2022, adding Greater Fort Lauderdale, The Palm Beaches and St. Pete-Clearwater in 2025, statewide in 2026); Toronto (2022); Vancouver (2022); Colorado (2023);

Atlanta (2023), Mexico (2024), Texas (2024), Québec (2024), the American South (2025), Boston (2025), Philadelphia (2025) and now the Southwest (2026).

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About Michelin:

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com).

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