

Paris, September 28th**MICHELIN Guide Reveals First-Ever Southwest Restaurant Selection in the U.S.**

- Restaurant de Joël Robuchon earns Two MICHELIN Stars
 - Four restaurants earn One MICHELIN Star
- Full selection includes 64 restaurants spanning 24 cuisine types

The MICHELIN Guide revealed the inaugural restaurant selection for the 2026 MICHELIN Guide Southwest at a ceremony that took place at [Fontainebleau Las Vegas](#). The Guide's return to Las Vegas brought and electric atmosphere to the ceremony, where Restaurant de Joël Robuchon earned Two MICHELIN Stars.

The celebrations continued with four restaurants earning One MICHELIN Star: é by José Andrés in Las Vegas, Guy Savoy Las Vegas, L'Atelier de Joël Robuchon Las Vegas and Monte located in South Salt Lake, Utah. This year's selection also recognized four MICHELIN Special Awards, which highlight the exceptional passion and expertise of selected professionals. The full selection including Bib Gourmands and Recommended restaurants totals 64 eateries across 24 cuisine types.

"As tonight marked our momentous return to Las Vegas, and more broadly the Southwest region, we were able to celebrate the dedication and passion of the outstanding restaurant communities throughout these four states," said Gwendal Poullennec, International Director of the MICHELIN Guide. "From world-renowned dining destinations to hidden culinary gems, the Southwest offers an impressive breadth of exceptional restaurants, which this inaugural selection proves. Our anonymous Inspectors were continually impressed by the authenticity, creativity and sense of place expressed throughout their journeys. Congratulations to all those receiving recognition!"

Two MICHELIN Stars**Restaurant de Joël Robuchon (Las Vegas, NV; French Contemporary cuisine)**

Leave behind the casino cacophony and settle in for a world-class dining experience at this sumptuous enclave on the ground floor of the MGM Grand. Fashioned to evoke an intimate salon with Art Deco panache, the opulent space is deeply carpeted and dressed up in regal aubergine velvet, gilded accents and sparkling crystal. Dinner here is an event; you'll progress through a series of courses driven by contemporary French cuisine and global inspiration, beginning with a tableau of house-baked breads and ending with a chariot of mignardise. Expect creations like crustacean gelée with crabmeat and caviar; crisped daikon with dashi; and roasted venison with red wine-poached pear. The menu is enhanced by an extensive and impressive wine list.

One MICHELIN Star**Guy Savoy Las Vegas (Las Vegas, NV; French Contemporary cuisine)**

Ensnconed in a quiet corner on the second floor of the Augustus tower of Caesar's Palace, guests will find a private world of elegance and luxury. Enjoy the graciously poised service and turn your eyes to lovely views of the city lights, or the stately procession of carts loaded with Champagne, breads, cheeses and sweets. The cuisine offers a vintage French

sensibility and can be had either à la carte or as a tasting. In both cases, the signature dishes are the highlight, like the indulgent black truffle and artichoke soup, accompanied by toasted mushroom brioche. A truly epic wine list, the size of a medieval manuscript and arriving on its own side table, boasts both legendary bottlings and surprising finds.

é by José Andrés (Las Vegas, NV; Spanish Contemporary)

Secreted away in a vividly surreal space inside Jaleo, on the third floor of the Cosmopolitan, this private counter offers a window into the imagination of Chef José Andrés and his team. The intricate multicourse menu spans a procession of beautifully presented dishes suffused with whimsy and drama. A sense of theater is omnipresent, stewarded by attentive service and the backdrop of the dynamic kitchen team, with nary a dull moment. Cleverly devised bites might include a "PB&J" consisting of feather-light meringue "bread" with a filling of foie gras mousse, pine nut butter and huckleberry jam, or a course mirroring the flavors of Spanish vermouth: a Santa Barbara prawn paired with briny olive spheres and a mandarin snow. The ingenuity continues to the end, with a flurry of playful sweets.

L'Atelier de Joël Robuchon Las Vegas (Las Vegas, NV; French cuisine)

Globetrotting gastronomes will need no introduction to this distinct concept. The iconic counter-dominated design with its red-and-black color scheme is familiar territory; particularly since this Las Vegas location has been in operation since 2005 (it is located on the ground floor of the MGM Grand). Offering contemporary French cuisine, à la carte dining is an option, but the menu découverte is truly the best way to experience the distinct cuisine. In the hands of this team, the humble potato is transformed into a luxe salad dressed with black truffle vinaigrette; a plump sea scallop is seared à la plancha and presented with a coconut and citrus foam; and gorgeously roasted quail is accompanied by a side of the late chef's world-famous pommes purée.

Monte (South Salt Lake, UT; American Contemporary cuisine)

Located within the Beehive Distillery in South Salt Lake, this ambitious restaurant charts its own course in the region. Gin barrels stacked high, concrete floors and a handful of widely spaced tables set the stage, as Chef Martín Babio draws on decades of experience to prepare a refined tasting menu that leans on local producers. French, Italian and South American influences weave in and out of view, as dishes arrive carefully presented and boldly flavored. Past highlights include a riff on French onion soup, coffee-cured venison with truffled potato purée and rabbit ravioli with ginger and lemongrass. Moving dinner along at a smooth clip is the chef's wife, Karen, who oversees a professional, attentive service team.

Bib Gourmand

The MICHELIN Guide Inspectors identified 18 restaurants to receive a Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list can be found below.

Southwest's 2026 Bib Gourmand restaurants

Restaurant	Address
China Poblano	The Cosmopolitan of Las Vegas, 3708 S. Las Vegas Blvd., Las Vegas, Nevada 89109
Esther's Kitchen	1131 S. Main St., Las Vegas, Nevada 89104
Feldman's Deli	2005 E. 2700 S., Ste. D, Salt Lake City, Utah 84109
FnB	7125 E. 5th Ave., Ste. 31, Scottsdale, Arizona 85251
Frontier	2400 Central Ave. SE, Albuquerque, New Mexico 87106

Huarachis Taqueria	814 N. Central Ave., Phoenix, Arizona 85004
Jambo Cafe	2010 Cerrillos Rd., Santa Fe, New Mexico 87505
kid sister	4810 N. 7th St., Phoenix, Arizona 85014
La Choza	905 Alarid St., Santa Fe, New Mexico 87505
Little Miss BBQ	8901 N. 7th St., Phoenix, Arizona 85020
Lom Wong	218 E. Portland St., Phoenix, Arizona 85004
One More Noodle House	3370 S. State St., Ste. N5, South Salt Lake, Utah 84115
Paper Dosa	551 W. Cordova Rd., Santa Fe, New Mexico 87505
Phở 777	3585 S. Redwood Rd., Ste. 101, West Valley City, Utah 84119
Pizzeria Bianco	623 E. Adams St., Phoenix, Arizona 85004
Tia Sophia's	210 W. San Francisco St., Santa Fe, New Mexico 87501
Valentine	4130 N. 7th Ave., Phoenix, Arizona 85013
YEN Viet Kitchen	3575 S. Decatur Blvd., Ste. 101, Las Vegas, Nevada 89103

MICHELIN Special Awards

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

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Joseph Simonson	Campo at Los Poblanos
Michelin Sommelier Award (sponsored by Franciacorta)	John Germain	Reserve
Michelin Outstanding Service Award (sponsored by Capital One Dining)	Sean Christopher	Restaurant de Joël Robuchon
Michelin Young Chef / Culinary Professional Award (sponsored by OpenTable)	René Andrade	Bacanora and Huarachis Taqueria

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 the Southwest 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. The selection for the Southwest features the region's most spectacular hotels, including [Edgewood Tahoe](#) (One MICHELIN Key) with a front-row view of Lake Tahoe; [Amangiri](#) (Three MICHELIN Keys) Aman's otherworldly desert outpost in southern Utah; [Los Poblanos Historic Inn & Organic Farm](#) (Two MICHELIN Keys) a 1930s inn with a 25-acre farm located in Albuquerque, NM; or lastly the [Under Canvas Grand Canyon](#) (selected), which brings luxury camping to the heart of the Grand Canyon.

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 2026 MICHELIN Guide Southwest selection:

	(Excellent cuisine, worth a detour)	1
	(High quality cooking, worth a stop)	4
	Mindful Voices	2
	Bib Gourmands (Good food at moderate price)	18
	Recommended restaurants	41
	Total number of restaurants in selection	64
	Cuisine types reflected in Starred restaurants	3
	Cuisine types reflected in Bib Gourmands	12
	Cuisine types reflected in selection	24

Southwest's 2026 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Restaurant de Joël Robuchon		MGM Grand, 3799 S. Las Vegas Blvd., Las Vegas, Nevada 89109
é by José Andrés		The Cosmopolitan of Las Vegas, 3708 Las Vegas Blvd. S., Las Vegas, Nevada 89109
Guy Savoy Las Vegas		Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas, Nevada 89109
L'Atelier de Joël Robuchon Las Vegas		MGM Grand, 3799 Las Vegas Blvd. S., Las Vegas, Nevada 89109
Monte		2245 S.W. Temple St., South Salt Lake, Utah 84115

Southwest's 2026 Recommended restaurants

Restaurant	Address
Anima by Edo	9205 W. Russell Rd., #185, Las Vegas, Nevada 89148
Arroyo Vino	218 Camino La Tierra, Santa Fe, New Mexico 87506
Atria	103 N. Leroux St., Flagstaff, Arizona 86001
Bacanora	1301 N.W. Grand Ave., Ste. 1, Phoenix, Arizona 85007
Bouchon	The Venetian Resort & Casino, 3355 Las Vegas Blvd. S., Las Vegas, Nevada 89109
Campo at Los Poblanos	4803 Rio Grande Blvd. NW, Los Ranchos De Albuquerque, New Mexico 87107
Christopher's at Wrigley Mansion	2501 E. Telawa Trl., Phoenix, Arizona 85016
Cote Las Vegas	The Venetian Las Vegas, 3355 S. Las Vegas Blvd., Las Vegas, Nevada 89109
Estiatorio Milos	The Venetian Las Vegas, 3355 S. Las Vegas Blvd., Las Vegas, Nevada 89109
Fry Bread House	4545 N. 7th Ave., Phoenix, Arizona 85013
Glai Baan	2333 E. Osborn Rd., Phoenix, Arizona 85016
Gymkhana Las Vegas	ARIA Resort & Casino, 3730 S. Las Vegas Blvd., Las Vegas, Nevada 89158

Handle	136 Heber Ave., Ste. 107, Park City, Utah 84060
Hush Public House	14202 N. Scottsdale Rd., Ste. 167, Scottsdale, Arizona 85254
INDIBAR	6208 N. Scottsdale Rd., Paradise Valley, Arizona 85253
Izanami	Ten Thousand Waves, 21 Ten Thousand Waves Way, Santa Fe, New Mexico 87501
Joseph's Culinary Pub	428 Agua Fria St., Santa Fe, New Mexico 87501
Kabuto	5040 Spring Mountain Rd., #4, Las Vegas, Nevada 89146
Kame Omakase	3616 W. Spring Mountain Rd., Ste. 103, Las Vegas, Nevada 89102
Koyote	551 W. 400 N., Salt Lake City, Utah 84116
Lamaii	4480 Spring Mountain Rd., Ste. 700, Las Vegas, Nevada 89102
Latha	628 E. Adams St., Phoenix, Arizona 85004
Market Steer	213 Washington Ave., Santa Fe, New Mexico 87501
Matilda	1600 Snow Creek Dr., Park City, Utah 84060
Michael Mina	Bellagio Hotel & Casino, 3600 S. Las Vegas Blvd., Las Vegas, Nevada 89109
Mott 32	The Palazzo at The Venetian, 3325 S. Las Vegas Blvd., Las Vegas, Nevada 89109
Paloma	401 S. Guadalupe St., Santa Fe, New Mexico 87501
Partage	3839 Spring Mountain Rd., Las Vegas, Nevada 89102
Pho Ga Bac Bac	3775 Spring Mountain Rd., Las Vegas, Nevada 89102
Ping Pang Pong	Gold Coast Hotel and Casino, 4000 W. Flamingo Rd., Las Vegas, Nevada 89103
Pretty Penny	509 E. Roosevelt St., Phoenix, Arizona 85004
Reserve	6934 E. 1st Ave., Scottsdale, Arizona 85251
Restaurant Martin	526 Galisteo St., Santa Fe, New Mexico 87501
ShinBay	3720 N. Scottsdale Rd., Ste. 201, Scottsdale, Arizona 85251
SoulBelly BBQ	1327 S. Main St., Las Vegas, Nevada 89104
Sparrow + Wolf	4480 Spring Mountain Rd., #100, Las Vegas, Nevada 89102
Star of India	1000 S. Main St., Ste. 102, Salt Lake City, Utah 84101
Stubborn Seed Las Vegas	Resort World Las Vegas, 3000 S. Las Vegas Blvd., Las Vegas, Nevada 89109
The Nelson Cottage by High West	651 Park Ave., Park City, Utah 84060
Tratto	4743 N. 20th St., Phoenix, Arizona 85016
Wing Lei	Wynn Las Vegas, 3131 Las Vegas Blvd. S., Las Vegas, Nevada 89109

Mindful Voices

New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers, and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

“Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields,” said Gwendal Poullennec, International Director of the MICHELIN Guide. “This new framework draws directly from what our Inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide

will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be.”

Christopher Bethoney from **Campo at Los Poblanos** in Los Ranchos de Albuquerque, NM is one of the chefs recognized as a Mindful Voice in this inaugural selection. Additionally, **Charleen Badman** from **FnB** in Scottsdale, AZ has also been recognized as a Mindful Voice for the 2026 edition.

Learn more about the new Mindful Voices initiatives [here](#).

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), the Southwest (2026) and the American Great Lakes (2027).

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