

The restaurant Coi in North Beach obtains three stars in the MICHELIN guide San Francisco 2018

SAN FRANCISCO, Oct. 25, 2017 – Michelin today announced its acclaimed star selection for the *MICHELIN Guide San Francisco Bay Area & Wine Country 2018*, and the region is now home to 55 starred restaurants in total.



In the 2018 selection, a new restaurant obtains three stars: *Coi*, where Chef Matthew Kirkley continues to reveal his personal culinary expression, masterfully leading the kitchen at this modern seafood restaurant in North Beach.

“Our inspectors have been following Chef Kirkley since his days at L20 in Chicago, and we were thrilled to see that he is at the summit at his art” commented Michael Ellis, International Director of the MICHELIN guides. “We were truly impressed by his superb artistry and his team’s ability to produce sublime dishes based on local ingredients like abalone, oysters and locally caught fish”.

The MICHELIN guide San Francisco showcases seven three-starred restaurants, including *The French Laundry*, *Restaurant at Meadowood*, *Benu*, *Saison*, *Manresa*, *Quince*. A Michelin three-star restaurant is considered the ultimate international recognition in the culinary world, with just over 100 restaurants currently holding this distinction globally.

The new selection includes two new two-star restaurants: contemporary Mexican hotspot *Californios*, under the skillful leadership of Chef Val Cantu, is the first restaurant serving Mexican cuisine in the U.S. to earn two stars. Also joining the list is *SingleThread*, the exciting new project from Chef Kyle Connaughton and his wife Katina Connaughton. At *SingleThread*, ingredients are sourced from their own farm as well as other area farms.

In the one-star category, a first-time star goes to *In Situ*, where Chef Corey Lee, currently chef at the three star *Benu*, created an innovative concept at the San Francisco Museum of Modern Arts (SFMOMA); *Kenzo*, a Japanese hotspot in Napa; and *Rich Table*, the former *Bib Gourmand* and longtime San Francisco favorite run by Evan and Sara Rich.

In total, 55 restaurants located throughout the city, Bay Area and Wine Country received a Michelin star. While the stars are a remarkable achievement, Michelin’s anonymous inspectors also recognized the 67 restaurants that earned the favorite *Bib Gourmand* distinction as well. San Francisco’s 2018 *Bib Gourmand* selections were announced last week.

This selection features 43 types of cuisine, just highlighting how diverse and varied the dining scene is in Bay Area.

The 2018 selection includes:

- 7 restaurants with three stars

- 7 restaurants with two stars
- 41 restaurants with one star
- 67 restaurants with a Bib Gourmand

The 2018 MICHELIN Guide San Francisco goes on sale on Oct. 17 for a suggested retail price of \$18.99.

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service. With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

Press contact:

Samuelle DOROL

Tel : +33 (0)1 45 66 22 22

Email : samuelle.dorol@michelin.com