

## The new selection of the MICHELIN guide Washington D.C confirms the excellence of the local culinary scene

*Komi and Metier earn their first star in the 2018 selection*



**WASHINGTON, Oct. 17, 2017** — Michelin today released the new selection of the *MICHELIN guide Washington, D.C. 2018*, and adds two more one starred-restaurants to the nation's capital.

"In this second selection, our inspectors have thoroughly enjoyed the continued evolution and high standards of the culinary scene in Washington D.C. Every restaurant recognized last year has maintained its quality level." said Michael Ellis, international director of the MICHELIN guides. "We truly believe in the potential of the local scene, which will continue to develop thanks to the creativity and the talent of local chefs".

In the 2018 selection, the restaurant **Komi**, led by locally beloved Chef Johnny Monis, earns its first star. In addition to the top notch cuisine, this spot also provides an interesting wine selection and excellent wine service. The Mediterranean tasting menu offers diners a variety of small bites, house-made pasta, and roasted meat, often goat.

An additional restaurant has been awarded one star: **Metier**, owned by the ambitious and highly creative Chef Eric Zeibold, also chef of *Kinship*, located upstairs and awarded one star last year. The cuisine served in Metier exudes finesse, many of the items on the contemporary menu are sourced locally and from their L' Abeille Garden at RDV Vineyards in DeLaplane, VA.

The two-starred restaurants of beloved chefs Patrick O'Connell *Inn at Little Washington*, José Andrés from *Minibar* and Aaron Silverman *Pineapple and Pearls* have maintained their distinction in the second edition.

Also of note are the talented teams at *The Dabney*, *Fiola*, *Tail Up Goat* and the nine total restaurants that maintained their remarkable one-star status from the inaugural edition.

The 2018 Bib Gourmand were announced last week for Washington D.C. Bib Gourmand restaurants are selected by Michelin's inspectors for the quality of their food, while making it possible to order two courses and a glass of wine or dessert for \$40 or less (tax and gratuity not included).

Additionally, the *MICHELIN guide Washington DC 2018* recognizes more than 70 restaurants with the Plate symbol, a designation given to restaurants that inspectors recognize as having potential and are recommended to travellers and locals for quality food. The MICHELIN guide is a selection of restaurants and not just a mere listing of restaurants.

More than 33 styles of cuisines appear in the MICHELIN guide. Diners can find recommendations for establishments with notable wine, beer, sake and cocktail lists, as well as menus on which average prices are \$25 and under.

The 2018 selection includes:

- Three restaurants with two stars
- 11 restaurants with one star
- 22 restaurants with a Bib Gourmand

The MICHELIN guide will go on sale Friday, Oct. 20, 2017, at major book sellers for a suggested retail price of \$12.95.

### **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.

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