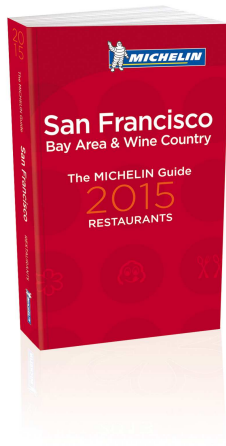


## TWO NEW THREE-STAR RESTAURANTS AWARDED IN THE MICHELIN GUIDE SAN FRANCISCO 2015

*This year's edition reflects the rich diversity of cuisine in Northern California*

SAN FRANCISCO, (Oct. 21, 2014) –Michelin today announced its highly regarded star selections for the ninth edition of the *MICHELIN guide San Francisco Bay Area & Wine Country*.



In this new edition two restaurants are making the leap from two to three stars: **Benu**, where chef Corey Lee uses incredibly precise culinary technique in his cooking. Corey applies a combination of classic French technique along with American, various Asian and noticeable Korean flavors to produce truly unique culinary creations. At **Saison**, under Chef Joshua Skenes, the kitchen offers seafood of stunning quality with a clear respect for Japanese cuisine, combined with a mastery of the northern California culinary philosophy.

Napa Valley's perennial three-star restaurants—The French Laundry and The Restaurant at Meadowood—maintained their rank in the 2015 edition of the MICHELIN guide.

For Michael ELLIS, International Director of the MICHELIN guides: *“with two new three star restaurants recognized, this 2015 edition reflects Northern California's remarkable gastronomic energy. The San Francisco Bay area is among the most exciting culinary scenes in the world!*

*Californian chefs are mixing their exacting cooking technique superb local ingredients and culinary influences from all parts of the globe. The result is a rich, dynamic and unique dining scene».*

In the two-star category, the restaurant **Acquerello** is promoted from one to two stars. The chef Suzette Gresham creates refined and elegant dishes and delivers superb Italian cuisine that has a unique contemporary touch. Chef Gresham becomes the third female chef in the U.S. gaining two stars in the MICHELIN guide.

Newcomers in the one-star category are two very high-quality San Francisco sushi establishments: **Kusakabe** and **Maruya**. After years at Sushi Ran in Sausalito, Chef Kusakabe brings his skills and artistic approach at his namesake restaurant in San Francisco. At Maruya, the traditional Edomae sushi is exquisite and best showcased in the omakase menu at the counter.

The MICHELIN guide San Francisco Bay Area & Wine country 2015, which listed a total of 874 restaurants, goes on sale Wednesday, October 22, at a price of \$18.99. It comprised 474 restaurants, of which:

- ✓ 4 restaurants 🌟🌟🌟 (of which 2 are new)
- ✓ 6 restaurants 🌟🌟 (of which 1 is new)
- ✓ 30 restaurants 🌟 (of which 2 are new)
- ✓ 78 restaurants 🍷 (of which 11 are new)



### **About the MICHELIN guide**

Thanks to the rigorous MICHELIN guide selection process that is applied independently and consistently around 24 countries, the MICHELIN guide has become an international benchmark in fine dining. The selections of all restaurants in the guide are made by Michelin's famously anonymous inspectors who dine in the New York City area regularly. These local inspectors are trained to scrupulously apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated. To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN guide inspectors, whether in Japan, the United States, China or Europe. They guarantee a consistent selection so that a star restaurant has the same value regardless of whether it is located in Paris, New York or Tokyo.

Michelin has been a pioneering force in advancing mobility through innovation and excellence in manufacturing quality. The company patented the pneumatic, or air-filled, tire in the late 1800s. This was a milestone moment in mobility, permitting automobile owners to travel at great length in a single journey. Then, in an effort to prompt travelers to enjoy their newfound mobility, the company created guides and detailed maps to steer travelers on their way. The most famous publication that developed from this is the internationally recognized MICHELIN guide.

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