



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt – June 9, 2022

MICHELIN Guide Reveals Inaugural Florida Selection

- **15 restaurants in Miami, Orlando and Tampa earn MICHELIN Stars, including L'Atelier de Joël Robuchon Miami with Two MICHELIN Stars**
- **Selection also highlights 29 Bib Gourmands, plus two Special Awards**
- **118 restaurants, 35 different cuisine types in the selection**

The inaugural edition of the MICHELIN Guide Miami, Orlando and Tampa has been revealed, with inspectors finding 14 One MICHELIN Star restaurants and a Two MICHELIN Stars restaurant.

"As you can see, Miami, Orlando and Tampa have very much to offer to international food and wine enthusiasts," said Gwendal Poullennec, International Director of the MICHELIN Guides. "These talented chefs and their committed teams create culinary experiences matched only by the amazing attractions of each city. This very first selection of the MICHELIN Guide Miami, Orlando and Tampa highlights glittery Miami, storied Orlando and breathtaking Tampa, offering a unique blend of international cuisine and Florida flavors. Local foodies as well as travelers will enjoy exploring these mesmerizing and rich Florida culinary destinations."

L'Atelier de Joël Robuchon Miami, led by Director of Culinary Operations Alain Verzeroli, received Two MICHELIN Stars. Here's what the inspectors had to say about it:

L'Atelier de Joël Robuchon Miami (French cuisine)

The menu offers both tasting portions and large plates; but go with the seasonal prix fixe. The bread basket is a lovely opener, arriving in advance of such thrilling bites as a seared sea scallop with toasted spices. The Design District setting bears all the beloved hallmarks with its counter and open kitchen.

Here are the One MICHELIN Star restaurants, with inspector notes from each (inspector comments in full on the MICHELIN Guide website and mobile app):

Ariete (Miami, Contemporary cuisine)

Chef Michael Beltran's Coconut Grove mainstay is immediately welcoming with a menu that weaves together Cuban and French influences to dazzling effect.

Boia De (Miami, Contemporary cuisine)

A neon-pink exclamation mark that glows above the front door is impossible to miss. Surprising is certainly an apt descriptor for Chefs Luciana Giangrandi and Alex Meyer's distinctive and impressive menu.



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Cote Miami (Miami, Korean cuisine/steakhouse)

Owner Simon Kim and his team know what they're doing in this highly stylized Korean steakhouse, which almost feels like a temple to beautifully marbled and aged beef, much of it on display in a nearby room.

The Den at Sushi Azabu Miami (Miami Beach, Japanese cuisine/sushi)

Tucked away in the Stanton South Beach hotel through Sushi Azabu's dining room and behind a sliding door is this intimate temple to sushi. Fish flown in a few times a week is treated and dressed minimally, often with just a single brush of nikiri.

Elcielo Miami (Miami, Colombian cuisine)

The menu offers diners a taste of traditional Colombian cuisine presented in a modern and dramatic manner. Colombian-born Chef Juan Manuel Barrientos' culinary artistry has garnered international fame, with various locations, including Washington, D.C.

Hiden (Miami, Japanese cuisine)

This spot is indeed hidden in the thick of bustling Wynwood. Chef Shingo Akikuni sticks to tradition, sourcing most of his product from Japan — beautiful slabs of tuna, sweet botan ebi and generous portions of uni are highlights in a tasting menu that never feels stuffy or overly reverent.

Le Jardinier Miami (Miami, French cuisine)

Stylish from head to toe, this dining room is a celebration of the seasons. The menu is a study of vibrant tastes and smart compositions that pack big flavor minus the heaviness.

Los Félix (Miami, Mexican cuisine)

This is cooking that sends guests on a gustatory trip — at the hands of servers who are armed with ample information about the provenance of each ingredient. Recent highlights have included hearty pork cheek carnitas with myriad salsas and snapper crudo topped with shavings of jicama and avocado aioli.

Stubborn Seed (Miami Beach, Contemporary cuisine)

Stubborn Seed is sexy and sleek with its industrial chic décor and glass-fronted display kitchen. Chef Jeremy Ford brings the heat, and his ambitious and brashly creative cooking is best enjoyed by way of the tasting menu.

The Surf Club Restaurant (Surfside, American cuisine)

Located within the elegantly restored landmark, now in league with the Four Seasons, The Surf Club is a prime location for Thomas Keller's first Florida venture. Sauces are what this team does best, starting with the scallop crudo with buttermilk-basil dressing; followed by the brilliantly reimagined Maine lobster thermidor with sauce Américaine.



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Capa (Orlando, Steakhouse)

At the Four Seasons Resort Orlando at Walt Disney World; this steakhouse also flaunts a decidedly Spanish accent. Kick things off with ace tapas before indulging in a main dish, like flame-kissed ribeye with tamarind-ancho sauce.

Soseki (Orlando, Fusion/sushi)

This tiny operation with Chef Mike Collantes at the helm is an ideal illustration of a contemporary meal expressed by way of an omakase. A laser-like focus on local Florida produce results in a menu that changes monthly.

Kadence (Orlando, Japanese cuisine/sushi)

The omakase opens with hot dishes and cool sashimi. This is food that's free-spirited yet manages to honor the classic methods. Pacing is on point in sashimi like hamachi and hirame. Nigiri, like snapper with lemon and sea salt, will have you yearning for more.

Knife & Spoon (Orlando, Steakhouse)

This iteration from Chef John Tesar inside the Ritz-Carlton Orlando, Grande Lakes, is the picture of plush. Care and skill are the hallmarks of this team, as they turn out contemporary steakhouse fare woven with seafood.

Bib Gourmands

The MICHELIN Guide inspectors found 29 restaurants worthy of the Bib Gourmand designation, which recognizes great food at a great value. These are restaurants where one can have two courses and a glass of wine or dessert for under \$49. There were 19 in the Miami area, seven in the Orlando area and three in the Tampa area.

Miami	
Name	Address
Bachour	2020 Salzedo St., Coral Gables, 33134
Chug's Diner	3444 Main Hwy., Miami, 33133
DOYA	347 NW 24th St., Miami, 33127
El Turco	184 NE 50th Terr., Miami, 33137
Ghee Indian Kitchen	8965 SW 72nd Pl., Kendall, 33156
Hometown Barbecue Miami	1200 NW 22nd St. #100, Miami, 33142
Itamae	140 NE. 39th St., Miami, 33137
Krüs Kitchen	3413 Main Hwy., Miami, 33133
La Natural	7289 NW 2nd Ave., Miami, 33150
Lucali	1930 Bay Rd., Miami Beach, 33139
Lung Yai Thai Tapas	1731 SW 8th St., Miami, 33135
Mandolin Aegean Bistro	4312 NE. 2nd Ave., Miami, 33137
Michael's Genuine	130 NE. 40th St., Miami, 33137
Phuc Yea	7100 Biscayne Blvd., Miami, 33138

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Red Rooster Overtown	920 NW. 2nd Ave., Miami, 33136
Sanguich De Miami	2057 SW. 8th St., Miami, 33135
Tinta y Cafe	315 Ponce De Leon Blvd., Coral Gables, 33134
Zak The Baker	295 NW. 26th St., Miami, 33127
Zitz Sum	396 Alhambra Cir., Coral Gables, 33134

Orlando

Bombay Street Kitchen	6215 S. Orange Blossom Trl., Orlando, 32809
Domu	3201 Corrine Dr., Orlando, 32803
Papa Llama	2840 Curry Ford Rd., Orlando, 32806
The Ravenous Pig	565 W. Fairbanks Ave., Winter Park, 32789
Strand	807 N. Mills Ave., Orlando, 32803
Swine & Sons	669 N. Orange Ave., Winter Park, 32789
Z Asian	1830 E. Colonial Dr., Orlando, 32803

Tampa

Ichicoro Ramen	5229 N. Florida Ave., Tampa, 33603
Rocca	323 W. Palm Ave., Tampa, 33602
Rooster and the Till	6500 N. Florida Ave., Tampa, 33604

Special Awards

In addition to the highly anticipated Bib Gourmand and MICHELIN Star awards, the Guide announced two Special Awards. The Sommelier of the Year, presented by Wine Access, was awarded to Victoria James and her team at Cote Miami. The Exceptional Cocktails Award was awarded to Ruben Rolon and his teams at L'Atelier de Joël Robuchon Miami and Le Jardinier Miami.

Award	Recipient	Establishment(s)
Sommelier of the Year	Victoria James	Cote Miami
Exceptional Cocktails Award	Ruben Rolon	Jardinier Miami, L'Atelier Miami

The 2022 selection of the MICHELIN Guide Miami, Orlando and Tampa is available on the website (guide.michelin.com) and on the new MICHELIN Guide application available free of charge on iOS:





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The 2022 Miami, Orlando and Tampa restaurant selection will join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Florida and around the world. Visit the MICHELIN Guide website, or [download the free app](#) for iOS and Android, to book unforgettable hotels and make restaurant reservations through partners [OpenTable](#), [Resy](#) and [SevenRooms](#).

The MICHELIN Guide Miami, Orlando and Tampa Selection

Bib Gourmands (Good food at moderate price)	29
(Excellent cuisine, worth a detour)	1
(High quality cooking, worth a stop)	14
Cuisine types reflected in selection	35
Cuisine types starred restaurants	9
Cuisine types reflected in Bib Gourmands	18
Miami: 35 recommended restaurants, 19 Bib Gourmands, 11 Starred	65
Orlando: 23 recommended restaurants, 7 Bib Gourmands, 4 Starred	34
Tampa: 16 recommended restaurants, 3 Bib Gourmands	19
Total number of restaurants in the selection	118

2022 Starred Establishments

Restaurant	Honor	Address
L'Atelier de Joël Robuchon Miami		4100 NE 2nd Ave, Miami, 33137
Ariete		3540 Main Hwy., Miami, 33133
Boia De		5205 NE 2nd Ave., Miami, 33137
Capa		10100 Dream Tree Blvd., Orlando, 32836
Cote Miami		3900 NE 2nd Ave., Miami, 33137
The Den at Sushi Azabu Miami		161 Ocean Dr., Miami Beach, 33139
Elcielo Miami		31 SE 5th St., Miami, 33131
Hiden		313 NW. 25th St., Miami, 33127
Kadence		1809 Winter Park Rd., Orlando, 32803
Knife & Spoon		4012 Central Florida Pkwy., Orlando, 32837
Le Jardinier Miami		151 NE 41st St., Miami, 33137



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Los Félix	✿	3413 Main Hwy., Miami, 33133
Soseki	✿	955 W. Fairbanks Ave., Orlando, 32789
Stubborn Seed	✿	101 Washington Ave., Miami Beach, 33139
The Surf Club Restaurant	✿	9011 Collins Ave., Surfside, 33154

About Michelin

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