

PRESS RELEASE

MICHELIN GUIDE

Paris, April 17th 2025

Florida keeps shining with a new Two Starred restaurant in expanded 2025 selection

- Sorekara in Orlando receives two MICHELIN Stars
- Two restaurants earn a MICHELIN Green Star and four earn one Star
- Selection includes three new destinations: Greater Fort Lauderdale, The Palm Beaches and St. Pete-Clearwater

The recently expanded MICHELIN Guide Florida selection has been revealed for 2025, and it features one new Two MICHELIN Star restaurant and four new One MICHELIN Star establishments. The full selection was announced this evening at the <u>Four Seasons Resort Orlando at the Walt Disney World Resort</u>.

In total, 31 restaurants were awarded Stars by the anonymous Inspectors, with **Sorekara** in Orlando being the newest two MICHELIN Starred restaurant. This year's selection also welcomed two new Green Stars in Miami with **EntreNos** and **Stubborn Seed** being recognized for their efforts in sustainable gastronomy. The full selection, including Bib Gourmand and recommended restaurants, totals 172 eateries spanning 39 cuisine types.

"Florida has proven to be an international culinary destination, with the expansion to three new cities and five restaurants being welcomed into the MICHELIN Star family in this year's selection," said Gwendal Poullennec, International Director of the MICHELIN Guides. "Our anonymous Inspectors continued to be delighted by Florida's culinary community, and we congratulate all of the chefs and restaurants being honored in this year's selection."

Here are the new MICHELIN Star restaurants, with Inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and mobile app):

Two MICHELIN Stars

Sorekara (Orlando; Japanese cuisine)

In a world of uniformity, **Sorekara** proudly forges its own path. This Baldwin Park restaurant is unlike anywhere else you've been, offering a surprising and delightful culinary journey that revels in turning expectations on their head. Chef/owner **William Shen's** tasting menu highlights Japan's 72 micro seasons with highly original dishes infused with a sense of whimsy (note the course designed to mimic a convenience store snack run or the "nigiri"). Whether it's madai sporting a distinctive riff on tradition or a deeply savory bowl of kegani sourced from Hokkaido, there is an elegance and refinement threaded throughout the meal, which progresses through multiple rooms across several hours. Another hint that this is far from typical? **Sorekara** is open for one seating only a few nights a week.

One MICHELIN Star

Chef's Counter at MAASS (Fort Lauderdale; Contemporary cuisine)

The Chef's Counter enjoys a prime spot inside the MAASS dining room at the Four Seasons Fort Lauderdale, and this stylish perch facing the large, open kitchen offers a distinctive dining experience. Chef **Ryan Ratino's** tasting menu, in the hands of Chef **David Brito**, is a beautiful tribute to contemporary cooking with French techniques, Japanese ingredients, and a few Florida highlights. Ingredients take center stage in courses like the



single seared diver scallop over a truffle puree. Designed as an upmarket riff on chicken noodle soup, it's finished with a velvety broth. A delicate bowl of koshihikari rice cooked in a donabe with maitake mushroom and a Comté foam is excellent from start to finish. Finally, kakigori with candied nuts and fresh raspberries is a delightful conclusion.

Itamae Ao (Miami; Peruvian/Japanese cuisine)

A restaurant within a restaurant, this 10-seat counter by Chef **Nando Chang** in Midtown looks to set a new standard for Nikkei cuisine in the region. Those familiar with the chef's past work in the Design District will take heart in how classic Peruvian-Japanese flavors as well as signature dishes have been reworked, reimagined and refined. Searing levels of acidity and spice figure prominently on this bold tasting menu, often in the form of leche de tigre. From lobster bisque with sweet potato gnocchi to creamy rice with Hokkaido scallops and parmesan, the cooking possesses style and substance in spades. Sourcing is a priority, with whole fish flown in from Japan, later to be broken down and occasionally strung up in dry-aging fridges along the wall.

Konro (West Palm Beach; Contemporary cuisine)

Chef **Jacob Bickelhaupt** and sommelier **Nadia Bickelhaupt** preside over this beautiful, and intimate, counter set within a mixed-use building in West Palm Beach. Bold cooking takes center stage here, where an affinity for rich, umami-packed dishes surprise diners. Meals begin with snacks; the foie gras mousse in a chicken-skin cone is a highlight. The chef's creativity is displayed in dishes like barley risotto with enoki mushrooms, caramelized crispy fried onions, and black truffle shavings, served in a golden egg. Binchotan grilled wagyu in a house-made soy sauce with a poached carrot dotted with celery root and brown butter purée evolves with each bite. A beautiful bowl of coconut and passion fruit sherbet with shortbread cookie crumble delivers a memorable ending.

Ômo by Jônt (Orlando; Contemporary cuisine)

Chef **Ryan Ratino's** lauded D.C. restaurant, Jônt, is more than just the inspiration for this offshoot. This Winter Park restaurant echoes that spirit and sensibility (think classic French techniques married with pristine Japanese ingredients), albeit with a few Florida touches. The space allows for discrete moments at each meal, while three tasting menus run the gamut from tightly edited and more affordable to loaded with luxury ingredients. No matter the selection, expect **Chef Mike Commins'** refined dishes punctuated by the seasons, as in chawanmushi with an autumnal twist of braised sweet potato, kombu, and a brown butter sauce. Scallop prepared two ways demonstrates the kitchen's deft hand while chocolate and hazelnut kakigori is an elegant tribute.

MICHELIN Green Star

EntreNos (Miami; Contemporary cuisine)

Initiatives: *locally sourced produce and land-*based protein; sustainably sourced seafood; dinnerware crafted by Miami-based artisan; organic and biodynamic wine program; food waste repurposed into vinegars and sauces.

Stubborn Seed (Miami; Contemporary cuisine)

Initiatives: ingredients sourced from Chef Jeremy Ford's 5.5-acre farm; composting program repurposes food waste to be collected and used at the *farm; initiatives to reduce carbon footprint of restaurant; partnership with Compost for Life, a community compost program in the Miami Beach area.*



Bib Gourmand

The MICHELIN Guide Inspectors gave 36 restaurants the Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list can be found below.

Florida's 2025 Bib Gourmand restaurants

Restaurant	Address
aioli (new)	7434 S. Dixie Hwy., West Palm Beach, 33405
Bachour	2020 Salzedo St., Miami, 33134
Bánh Mì Boy <mark>(new)</mark>	1110 E. Colonial Dr., Orlando, 32803
Bombay Street Kitchen	6215 S. Orange Blossom Trl., Orlando, 32809
Chug's Diner	3444 Main Hwy., Ste. 21, Miami, 33133
Coro (new)	3022 Corrine Dr., Orlando, 32803
Domu	3201 Corrine Dr., #100, Orlando, 32803
El Turco	184 N.E. 50th Terr., Miami, 33137
Ghee Indian Kitchen	8965 S.W. 72nd Pl., Miami, 33156
Gorkhali Kitchen	10044 Cross Creek Blvd., Tampa, 33647
Heritage (new)	903 N.E. 5th Ave., Fort Lauderdale, 33304
Hometown Barbecue Miami	1200 N.W. 22nd St., #100, Miami, 33142
Isan Zaap	4693 Gardens Park Blvd., Ste 113, Orlando, 32839
La Natural	7289 N.W. 2nd Ave., Miami, 33150
Lucali	1930 Bay Rd., Miami Beach, 33139
Mandolin Aegean Bistro	4312 N.E. 2nd Ave., Miami, 33137
Michael's Genuine	130 N.E. 40th St., Miami, 33137
Norigami	426 W. Plant St., Winter Garden, 34787
Otto's High Dive	2304 E. Robinson St., Orlando, 32803
Palm Beach Meats (new)	4812 S. Dixie Hwy., West Palm Beach, 33405
Phuc Yea	7100 Biscayne Blvd., Miami, 33138
Psomi	701 N. Howard Ave., Tampa, 33606
Rooster and the Till	6500 N. Florida Ave., Tampa, 33604
Sanguich De Miami	2057 S.W. 8th St., Miami, 33135
Smokemade Meats + Eats (new)	1400 S. Crystal Lake Dr., Orlando, 32806
Strand	807 N. Mills Ave., Orlando, 32803
Streetlight Taco	4004 Henderson Blvd., Tampa, 33629
Sushi Saint	400 Pittman St., Ste. A, Orlando, 32801
Tam Tam	99 N.W. 1st St., Miami, 33128
Taste of Chengdu	4856 New Broad St., Orlando, 32814
The Ravenous Pig	565 W. Fairbanks Ave., Orlando, 32789
Tinta y Cafe	1315 Ponce De Leon Blvd., Coral Gables, 33134
UniGirl (new)	1110 E. Colonial Dr., Orlando, 32803
Z Asian	1830 E. Colonial Dr., Ste. B, Orlando, 32803



Zaru	1114 E. Colonial Dr., Orlando, 32803
Zitz Sum	396 Alhambra Cir., Ste. 155, Coral Gables, 33134

MICHELIN Special Awards

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

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Tyler Wolff	Ponte
Michelin Sommelier Award (sponsored by Franciacorta)	Jacqueline Pirolo	Macchialina
Michelin Outstanding Service Award (sponsored by Capital One)	Austin Joseph	Sorekara
Michelin Young Chef Award (sponsored by Sysco)	Juan Camilo Liscano	Palma

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 Florida 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 Florida features the state's most spectacular hotels, including the only private island resort in North America, <u>Little Palm Island Resort & Spa</u> (three MICHELIN Keys), the iconic <u>White Elephant Palm Beach</u> (one MICHELIN Key), or sustainability pioneers like the <u>Hotel Greystone</u> (one MICHELIN Key).

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide <u>website</u>, or download the free <u>app</u> for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The 2025 MICHELIN Guide Florida selection:

(Excellent cuisine, worth a detour)	2
(High quality cooking, worth a stop)	29
Bib Gourmand (Good food at moderate price)	36
Recommended restaurants	
Total number of restaurants in selection	
Cuisine types reflected in Starred restaurants 12	
Cuisine types reflected in Bib Gourmands	
Cuisine types reflected in selection	39



Florida's 2025 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
EntreNos (new)	%£3	9840 N.E. 2nd Ave., Miami, 33138
Kaya	%	618 N. Thornton Ave., Orlando, 32803
Los Felix / Krüs Kitchen	%£3	3413 Main Hwy., Miami, 33133 United States
Stubborn Seed (new)	93 E3	101 Washington Ave., Miami Beach, 33139

Florida's 2025 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
L'Atelier de Joël Robuchon Miami	£3£3	151 N.E. 41st St., Miami, 33137
Sorekara (new)	£3£3	4979 New Broad St., Orlando, 32814
Ariete	£3	3540 Main Hwy., Miami, 33133
Boia De	£ 3	5205 N.E. 2nd Ave., Miami, 33137
Camille	£3	4962 New Broad St., Orlando, 32814
Сара	£ 3	10100 Dream Tree Blvd., Orlando, 32836
Chef's Counter at MAASS (new)	£3	525 N. Fort Lauderdale Beach Blvd., Fort Lauderdale, 33304
Cote Miami	£3	3900 N.E. 2nd Ave., Miami, 33137
Ebbe	£3	1202 N. Franklin St., Tampa, 33602
Elcielo Miami	£ 3	31 S.E. 5th St., Miami, 33131
EntreNos	£3%	9840 N.E. 2nd Ave., Miami, 33138
Hiden	£3	313 N.W. 25th St., Miami, 33127
Itamae Ao (new)	£3	3225 N.E. 1st Ave., Miami, 33137
Kadence	£3	1809 Winter Park Rd., Orlando, 32803
Konro (new)	£3	424 Park Pl., #101, West Palm Beach, 33401
Kōsen	£3	307 W. Palm Ave., Tampa, 33602
Koya	£3	807 W. Platt St., Tampa, 33606
Le Jardinier Miami	£3	151 N.E. 41st St., Ste. 135, Miami, 33137
Lilac	£3	500 Channelside Dr., Tampa, 33602
Los Félix	£3 %	3413 Main Hwy., Miami, 33133
Natsu	£3	777 N. Orange Ave., Ste. C, Orlando, 32801
Ogawa	t3	7223 N.W. 2nd Ave., Miami, 33150
Ômo by Jônt (new)	£3	115 E. Lyman Ave., Winter Park, 32789
Papa Llama	£3	2840 Curry Ford Rd., Orlando, 32806
Rocca	£3	323 W. Palm Ave., Tampa, 33602
Shingo	£3	112 Alhambra Cir., Coral Gables, 33134
Soseki	£3	955 W. Fairbanks Ave., Winter Park, 32789
Stubborn Seed	£3 %	101 Washington Ave., Miami Beach, 33139



Tambourine Room by Tristan Brandt	the state of the s	6801 Collins Ave., Miami Beach, 33141
The Surf Club Restaurant	the contraction of the contracti	9011 Collins Ave., Surfside, 33154
Victoria & Albert's	£3	4401 Floridian Way, Orlando, 32830

Florida's 2025 Recommended restaurants

Restaurant	Address
AVA MediterrAegean	290 S. Park Ave., Winter Park, 32789
Bacán	6100 Wave Hotel Dr., Orlando, 32827
Bar Kada (new)	957 W. Fairbanks Ave., Winter Park, 32789
Beauty & the Butcher	6915 S.W. 57th Ave., S. Red Rd., Coral Gables, 33143
Bern's Steak House	1208 S. Howard Ave., Tampa, 33606
Big Ray's Fish Camp (new)	6116 Interbay Blvd., Tampa, 33611
Bistro BT	4267 Henderson Blvd., Tampa, 33629
Black Rooster Taqueria	1323 N. Mills Ave., Orlando, 32803
Brasserie Laurel	698 N.E. 1st Ave., Miami, 33132
būccan (new)	350 S. County Rd., Palm Beach, 33480
Cafe La Trova	971 S.W. 8th St., Miami, 33130
Chuan Fu	1035 N. Orlando Ave., Ste. 105, Winter Park, 32789
Cítricos	4401 Floridian Way, Orlando, 32830
Coolinary and the Parched Pig (new)	4580 Donald Ross Rd., #105, Palm Beach Gardens, 33418
Cotoa (new)	100 Biscayne Blvd., Ste. 104, Miami, 33132
Cousin Vinny's Sandwich Co. (new)	1331 W. Cass St., Tampa, 33606
Daniel's, A Florida Steakhouse (new)	620 S. Federal Hwy., Fort Lauderdale, 33301
Doce Provisions	541 S.W. 12th Ave., Miami, 33130
Edoboy	728 N. Thornton Ave., Orlando, 32803
Élevage SoHo Kitchen & Bar	1207 S. Howard Ave., Tampa, 33606
Estiatorio Milos	730 1st St., Miami Beach, 33139
Evelyn's (new)	525 N. Fort Lauderdale Beach Blvd., Fort Lauderdale, 33304
Fiola Miami	1500 San Ignacio Ave., Coral Gables, 33146
Fisk	1202 N. Franklin St., Tampa, 33602
Flaming Mountain (new)	13520 University Plaza St., Tampa, 33613
Fortu	97 Central Ave., St. Petersburg, 33701
Four Flamingos, A Richard Blais Florida Kitchen	1 Grand Cypress Blvd., Orlando, 32836
Grand Central (new; temporarily closed)	7919 Biscayne Blvd., Miami, 33138
Gyukatsu Rose (new)	3201 Corrine Dr., Fl. 1, Orlando, 32803
Hakkasan Miami	4441 Collins Ave., Miami Beach, 33140



Haven	2208 W. Morrison Ave., Tampa, 33606
Hiyakawa Miami	2700 N. Miami Ave., #5, Miami, 33127
Il Ritorno (new)	449 Central Ave. N., #101, St. Petersburg, 33701
Joe's Stone Crab	11 Washington Ave., Miami Beach, 33139
Josh's Deli	9517 Harding Ave., Surfside, 33154
Juju	700 Maguire Blvd., Orlando, 32803
Kabooki Sushi	3122 E. Colonial Dr., Orlando, 32803
Kai Asian Street Fare	1555 State Rd. 436, Orlando, 32792
Kai Kai (new)	1110 E. Colonial Dr., Orlando, 32803
Kaori	871 S. Miami Ave., Miami, 33130
Kaya	618 N. Thornton Ave., Orlando, 32803
Knife & Spoon	4012 Central Florida Pkwy., Orlando, 32837
Kojin 2.0 (new)	804 Ponce de Leon, Coral Gables, 33134
Krüs Kitchen	3413 Main Hwy., Miami, 33133
La Mar by Gastón Acurio	500 Brickell Key Dr., Miami, 33131
Larb Thai-Isan (new)	6234 N. Federal Hwy., Fort Lauderdale, 33308
Los Fuegos by Francis Mallmann	3201 Collins Ave., Miami Beach, 33140
Lung Yai Thai Tapas	1731 S.W. 8th St., Miami, 33135
Macchialina	820 Alton Rd., Miami Beach, 33139
Mad Dogs & Englishmen (new)	4914 S. MacDill Ave., Tampa, 33611
Maty's	3255 N.E. 1st Ave., Miami, 33137
Maxine's on Shine	337 N. Shine Ave., Orlando, 32803
Mignonette	210 N.E. 18th St., Miami, 33132
Mise en Place	442 W. Grand Central Ave., Tampa, 33606
Mister O1 Extraordinary Pizza	1680 Michigan Ave., Ste. 101, Miami Beach, 33139
Moody Tongue Sushi (new)	600 Okeechobee Blvd., West Palm Beach, 33401
Morimoto Asia	1600 E. Buena Vista Dr., Orlando, 32830
Nami (new)	6004 Artist Ave., Orlando, 32827
Nicholson Muir Distinguished Meats (new)	480 E. Ocean Ave., Boynton Beach, 33435
Niu Kitchen	104 N.E. 2nd Ave., Miami, 33132
Noble Rice	615 Channelside Dr., Ste. 112, Tampa, 33602
Olivia	3601 W. Swann Ave., Tampa, 33609
Ossobuco	62 N.W. 27th St., Miami, 33127
Palma (new)	240 N.W. 8th Ave., Miami, 33128
Pao by Paul Qui	3201 Collins Ave., Miami Beach, 33140
Pizza Bruno	3990 Curry Ford Rd., Orlando, 32806
Ponte	1010 Gramercy Ln., Tampa, 33607
Prato	124 N. Park Ave., Winter Park, 32789
Predalina	1001 E. Cumberland Ave., Tampa, 33602
Primo	4040 Central Florida Pkwy., Orlando, 32837



Ravello	10100 Dream Tree Blvd., Orlando, 32836
Recoveco (new)	6000 S.W. 74th St., Ste. 1, Miami, 33143
Restaurant BT	2507 S. MacDill Ave., Tampa, 33629
Se7en Bites	617 N. Primrose Dr., Orlando, 32803
Sear + Sea	14900 Chelonia Pkwy., Orlando, 32821
Selam	5494 Central Florida Pkwy., Orlando, 32821
Sereia (new)	3540 Main Hwy., Miami, 33133
Shin Jung	1638 E. Colonial Dr., Orlando, 32803
Stage Kitchen & Bar (new)	2000 PGA Blvd., Ste. 5502, West Palm Beach, 33408
Steelbach	1902 N. Ola Ave., Tampa, 33602
Sticky Rice	1915 E. Colonial Dr., Orlando, 32803
Sunny's Steakhouse (new)	7357 N.W. Miami Ct., Miami, 33150
Supernatural Food & Wine	305 E. Polk St., Tampa, 33602
Sushi Sho Rexley (new)	214 2nd St. N., St. Petersburg, 33701
Sushi Yasu Tanaka	140 N.E. 39th St., Ste. 241, Miami, 33137
Swine & Sons	201 N. Bumby Ave., Orlando, 32803
Taquiza	7450 Ocean Terrace, Miami Beach, 33141
The Butcher's Club (new)	400 Ave. of the Champions, Palm Beach Gardens, 33418
The Den at Azabu Miami Beach	161 Ocean Dr., Miami Beach, 33139
The Gibson Room	2224 S.W. 22nd St., Miami, 33145
The Pearl	823 Water St., Tampa, 33602
The Pinery	295 N.E. Ivanhoe Blvd., Orlando, 32804
The Polite Pig	1536 Buena Vista Dr., Orlando, 32830
The Tides Market (new)	305 Main St., Safety Harbor, 34695
Timpano	1610 W. Swann Ave., Tampa, 33606
Toledo	1001 W. Buena Vista Dr., Orlando, 32830
Tori Tori	720 N. Mills Ave., Orlando, 32803
Torno Subito (new)	200 E. Flagler St., Miami, 33131
Twenty Pho Hour	11951 International Dr., Unit B2, Orlando, 32821
ViceVersa (new)	398 N.E. 5th St., Miami, 33132
Walala Hand-Pulled Noodle House (new)	5062 W. Colonial Dr., #120, Orlando, 32808
Walrus Rodeo	5143 N.E. 2nd Ave., Miami, 33137
YH Seafood Clubhouse	8081 Turkey Lake Rd., Orlando, 32819
Yummy House	2620 E. Hillsborough Ave., Tampa, 33610
Zak The Baker	295 N.W. 26th St., Miami, 33127





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), Quebec (2024) and the American South (2025).

About the MICHELIN Guide

Recognized globally for excellence and quality, the MICHELIN Guide offers a selection of world-class restaurants.

- The famous one, two and three <u>MICHELIN Stars</u> identify establishments serving exceptional
 cuisine that's rich in flavor, remarkably executed and infused with the personality of a
 talented chef.
- The <u>Bib Gourmand</u> is a designation given to select restaurants that offer good quality food for a good value often known as personal favorites among the Inspectors when dining on their own time.
- The MICHELIN Green Star honors restaurants that are pioneers in sustainable gastronomy.
- Recommended restaurants and special professional awards are also highlighted by the MICHELIN Guide Inspectors.

The MICHELIN Guide remains a reliable companion for any traveler seeking an unforgettable meal and hospitality experience. The Guide was <u>first published</u> in France at the turn of the 20th century to encourage the development of car mobility as well as tire sales by giving practical advice to motorists. Progressively, the Guide has specialized in restaurant and hotel recommendations. Michelin's Inspectors still use the same criteria and manner of selection that were used by the Inspectors in the very beginning.

The restaurant selections join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay around the world. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an amazing hotel.

Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently in more than 50 destinations, the MICHELIN Guide has become an international benchmark in fine dining.

All restaurants in the Guide are recommended by Michelin's anonymous Inspectors, who are trained to 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; mastery of cooking techniques; harmony of flavors; the personality of the chef as reflected in the cuisine; and consistency over time and across the entire menu. These criteria guarantee a consistent and fair selection so a Starred restaurant has the same value regardless of whether it is in Paris, New York or anywhere else in the world.



About Michelin North America, Inc.

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world.

Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies and healthcare.

The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide.

Headquartered in Greenville, S.C., Michelin North America, Inc. has approximately 23,500 employees and operates 36 production facilities in the United States (michelinman.com) and Canada (michelin.ca).

About Capital One

At Capital One we're on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they're passionate about, including dining, music and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

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