



PRESS RELEASE

MICHELIN GUIDE

Paris, October 25, 2023

Southern Stars Shine in Premiere of MICHELIN Guide Atlanta

- **Five restaurants receive a MICHELIN Star in inaugural selection**
- **City boasts two restaurants earning MICHELIN Green Star**
- **10 Bib Gourmand, plus four Special Awards, also revealed**
- **45 total restaurants, 23 cuisine types reflected in Guide**

The first MICHELIN Guide Atlanta has been revealed on October 24, and the selection features five One-MICHELIN-Star establishments and two MICHELIN Green Star eateries. **Bacchanalia** brought home one of each.

The full selection, including Bib Gourmand restaurants and Recommended eateries, totals 45 restaurants. Chefs and restaurant's teams were honored Tuesday night at the Rialto Center for the Arts.

"Our famously anonymous inspectors enjoyed experiencing Atlanta and its dynamic culinary landscape," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "They came away impressed with the diverse offerings, as the selection of restaurants not only reflects a taste of the South, but also has a good deal of international flavor. There is so much for foodies to savor here. Whether they're local residents or international travelers, they're in for a treat!"

Here are the new One-MICHELIN-Star restaurants, with inspector's notes from each (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

One MICHELIN Star

Atlas (American cuisine)

When the night calls for a grand celebration, few places fit quite like Atlas. Order à la carte from Chef Freddy Money's seasonal American menu with European influences or celebrate with the tasting menu for dishes like tender lobster plated with smoked paprika butter sauce and heirloom summer squash, and poached halibut composed with a trio of beet preparations. Wagyu beef from Australia is a decadent end to the savory courses. Impressive cocktails, a cheese cart and whimsical desserts complete the well-rounded experience.



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Bacchanalia (American cuisine)

Chefs/Owners Anne Quatrano and Clifford Harrison and Executive Chef Kai NaLampoon offer a multicourse prix fixe that involves a bit of flair, with some dishes arriving on carts or nestled inside glass cloches, and the cheese course is a wonderful surprise. Rather than an expected slice, the team presents a clever take with a crumbly oat date cake and a dot of black garlic sauce surrounded by rings of parmesan. Chilled lobster in a ponzu sauce with bright English peas and horseradish oil is also memorable, but it may just be the delicate grapefruit soufflé garnished with spicy pistachio crumble and rose crème anglaise that takes the cake.

Hayakawa (Japanese cuisine)

A local legend for his Japanese cuisine on Buford Highway, Chef Atsushi Hayakawa has begun a new chapter in West Midtown. The meal is a procession of small courses and hews toward the structure of kaiseki. After items such as an appetizer trio with clear fish soup, scallop sashimi with miso-mustard sauce and simmered monkfish, it's time for sushi. The chef crafts nigiri from imported fish that needs little embellishment and is amply sized in the tradition of Hokkaido style in deference to the chef's hometown.

Lazy Betty (Contemporary cuisine)

Chef Ron Hsu and Chef Aaron Phillips oversee a contemporary tasting menu with clever flavor combinations that highlight regional ingredients. Causa is given a Southern slant with sweet Georgia shrimp, avocado purée and potato foam infused with aji amarillo pepper, while seared Hudson Valley foie gras is sided by Granny Smith apple, sweet potato and dots of pumpkin butter. From the pre-dessert lemon sherbet with a coconut crumble to the elegant rosewater panna cotta, they impress to the end.

Mujō (Japanese cuisine)

Mujō is an intimate setting with a moody elegance. This is the domain of Chef J. Trent Harris and his skilled team who make all feel well cared for. Here, tradition has been replaced with a rollicking good time, where the always-surprising interpretation of omakase begin with an array of zensai, like a morsel of Florida cobia grilled over binchotan, dressed with a red miso sauce and some local pattypan squash. After some cooked bites, it's time for the raw. Nigiri needs little to impress, while supplemental dishes offer the likes of Hokkaido hair crab, tosazu and mozuku.



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MICHELIN Green Star

Bacchanalia (American cuisine)

Chefs own and operate Summerland Farm in Cartersville, Georgia, where they grow much of their produce and harvest eggs. They also have a composting program, and they feed chickens with vegetable scraps.

The Chastain (American cuisine)

Chef Christopher Grossman's menu changes often, depending on what's available from local farm partners and in his onsite regenerative-farmed garden. The Chastain recently joined Georgia Organics to help quantify local and organic food purchases. The team composts on site and also uses a compost company to reduce landfill waste. They also recycle glass and use compostable carryout containers.

Bib Gourmand

The MICHELIN Guide inspectors gave 10 restaurants the Bib Gourmand distinction, which recognizes eateries for great food at a great value: **Antico Pizza Napoletano, Arepa Mia, Banshee, Bomb Biscuit Co., The Busy Bee, Estrellita, Fishmonger, Fred's Meat & Bread, Heirloom Market BBQ, and Little Bear.**

MICHELIN Special Awards

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

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Jason Furst and bar team <i>Presented by Basil Hayden</i>	BoccaLupo
Michelin Sommelier Award	Juan Fernando Cortés <i>Presented by Wine Access</i>	The Chastain
Michelin Outstanding Service Award	Neal McCarthy and front-of-house team	Miller Union
Michelin Young Chef / Culinary Professional Award	Chef Jarrett Stieber	Little Bear

The MICHELIN Guide Ceremony is presented with the support of Capital One.



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Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Georgia 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 Georgia features the state’s most spectacular hotels, including design-forward boutiques like [the Clermont](#) in Atlanta and [the Perry Lane](#) in Savannah, standouts from our “Plus” collection like the intimate [Stonehurst Place](#), music-inspired college-town haunts like [Graduate Athens](#), and dependable luxury-boutique stalwarts like [the Thompson](#) and [the Andaz](#).

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



The 2023 MICHELIN Guide Atlanta selection:

 (High quality cooking, worth a stop)	5
 (Restaurant sustainability leaders)	2
 Bib Gourmand (Good food at moderate price)	10
Recommended restaurants	30
Total number of restaurants in selection	45
Cuisine types reflected in Starred restaurants	3
Cuisine types reflected in Bib Gourmand	8

Atlanta's 2023 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Atlas		88 W Paces Ferry Rd. NW, Atlanta, 30305
Bacchanalia	 	1460 Ellsworth Industrial Blvd., Atlanta, 30318
Hayakawa		1055 Howell Mill Rd. NW, Atlanta, 30318
Lazy Betty		1530 Dekalb Ave. NE, Atlanta, 30307
Mujō		691 14th St. NW, Atlanta, 30318

Atlanta's 2023 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Bacchanalia	 	1460 Ellsworth Industrial Blvd., Atlanta, 30318
The Chastain		4320 Powers Ferry Rd NW, Atlanta, 30342

Atlanta's 2023 Bib Gourmand restaurants

Restaurant	Address
Antico	1093 Hemphill Ave., Atlanta, 30318
Arepa Mia	10 N. Clarendon Ave., Avondale Estates, 30002
Banshee	1271 Glenwood Ave. SE, Atlanta, 30316
Bomb Biscuit Co.	226 Sampson St. NE, Atlanta, 30312
The Busy Bee	810 Martin Luther King Jr. Dr. SW, Atlanta, 30314
Estrellita	580 Woodward Ave. SE, Atlanta, 30312
Fishmonger	674 N Highland Ave. Northeast, Atlanta, 30306
Fred's Meat & Bread	99 Krog St. NE, Atlanta, 30307
Heirloom Market BBQ	2243 Akers Mill Rd. SE, Atlanta, 30339
Little Bear	71-A Georgia Ave. SE, Atlanta, 30312

Atlanta's 2023 Recommended restaurants

Restaurant	Address
The Alden	5070 Peachtree Blvd., Chamblee, 30341
BoccaLupo	753 Edgewood Ave. NE, Atlanta, 30307
Chai Pani	406 W. Ponce De Leon Ave., Decatur, 30030
The Chastain	4320 Powers Ferry Rd. NW, Atlanta, 30342
The Deer and the Dove	155 Sycamore St., Decatur, 30030
Delbar	870 Inman Village Pkwy. NE, Atlanta, 30307



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Food Terminal	5000 Buford Hwy., Atlanta, 30341
The General Muir	1540 Avenue Pl., Atlanta, 30329
Georgia Boy	1043 Ponce de Leon Ave. NE, Atlanta, 30306
Gunshow	924 Garrett St., Atlanta, 30316
Han Il Kwan	5458 Buford Hwy. NE, Atlanta, 30340
Home Grown	968 Memorial Dr. SE, Atlanta, 30316
Kamayan ATL	5150 Buford Hwy. NE, Atlanta, 30340
Kimball House	303 E. Howard Ave., Decatur, 30030
LanZhou Ramen	5231 Buford Hwy. NE, Atlanta, 30340
Lyla Lila	693 Peachtree St. NE, Atlanta, 30308
Marcel	1170 Howell Mill Rd. NW, Atlanta, 30318
Miller Union	999 Brady Ave. NW, Atlanta, 30318
Nam Phuong	4051 Buford Hwy NE, Atlanta, 30345
Poor Hendrix	2371 Hosea L Williams Dr. SE, Atlanta, 30317
Snackboxe Bistro	6035 Peachtree Rd., Atlanta, 30360
Southern Belle	1043 Ponce de Leon Ave. NE, Atlanta, 30306
Storico Fresco Alimentari	3167 Peachtree RD Ne, Atlanta, 30305
Talat Market	112 Ormond St. SE, Atlanta, 30315
Ticonderoga Club	99 Krog St. NE, Atlanta, 30307
Tiny Lou's	789 Ponce De Leon Ave. NE, Atlanta, 30306
Tomo	3630 Peachtree Rd. NE, Atlanta, 30326
Twisted Soul Cookhouse & Pours	1133 Huff Rd. NW, Atlanta, 30318
The White Bull	123 E. Court Sq., Decatur, 30030
Xi'an Gourmet House	955 Spring St. NW, Atlanta, 30309

About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com).



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