



PRESS RELEASE

MICHELIN GUIDE

Paris – December 10th, 2024

Star-studded MICHELIN Guide Ceremony welcomes new 3 Starred restaurant in New York

- **Jungsik New York earns three MICHELIN Stars**
- **New York restaurants César, Chef's Table at Brooklyn Fare and Sushi Sho each receive two Stars**
- **Inspectors award new Green Stars in New York and Washington, D.C.**
- **12 restaurants earn MICHELIN Stars for the first time, including Cariño in Chicago**

The second annual MICHELIN Guide Ceremony bringing together New York, Chicago and Washington, D.C., was a night of excitement with a new three MICHELIN Starred restaurant and three new two Stars.

New York's **Jungsik New York** was awarded its third MICHELIN Star and New York restaurants **César**, **Chef's Table at Brooklyn Fare** and **Sushi Sho** were each awarded two Stars. New York's **One White Street** received a MICHELIN Green Star, as did **Oyster Oyster** in Washington, D.C.

"Yesterday marked a trifecta of excitement as we joined together to announce exciting news for the restaurant selections across these three great cities," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "Our anonymous Inspectors uncovered several extraordinary culinary gems, further solidifying these restaurant communities as some of the most inspiring and talented destinations in the world. We are thrilled to welcome a new three Star restaurant, Jungsik New York to the esteemed MICHELIN Star family, and look forward to what is to come for the passionate chefs and restaurateurs in these three selections."

Chicago

- **Cariño steals the spotlight earning one MICHELIN Star for Mexican cuisine**
- **Selection comprises 112 restaurants and 35 types of cuisine**

"The Inspectors were unanimously impressed with Chef Norman Fenton's creations, which celebrate Mexican cuisine in an ambitious manner," Poullennec said. "Our Inspectors were delighted by the bold and creative tasting menu in addition to the diligent and engaging service from the restaurant's staff."

Here is the new one MICHELIN Starred restaurant, with Inspector notes (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):








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One MICHELIN Star

Cariño (Mexican cuisine)

In a cozy corner of Uptown where the train rumbles overhead, Chef Norman Fenton mines his history and his travels to celebrate Mexican cuisine in a distinct, ambitious manner. Quickly, the courses compound: a stunning huitlacoche ravioli with fried corn silk, then a queso truffle quesadilla, and at some point, a lamb tartare tostada seasoned in the style of al pastor. Indeed, this tasting menu features boldness and creativity in spades, starting with "chips and salsa" in the form of salsa verde jelly and a tortilla crumble.

The 2024 MICHELIN Guide Chicago selection:

	(Exceptional cuisine, worth a special journey)	2
	(Excellent cuisine, worth a detour)	2
	(High quality cooking, worth a stop)	15
	(Restaurant sustainability leaders)	1
	Bib Gourmands (Good food at moderate price)	38
Recommended restaurants		55
Total number of restaurants in selection		112
Cuisine types reflected in Starred restaurants		8
Cuisine types reflected in Bib Gourmands		20
Cuisine types reflected in selection		35

Special Awards – Chicago

In addition to the new Bib Gourmand restaurants and Stars, the Guide announced four special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Olivia Fadden	Beity
Michelin Sommelier Award (presented by Franciacorta)	Scott Stroemer	Galit
Michelin Outstanding Service Award	Tim Flores and Genie Kwon	Kasama
Michelin Young Chef Award	Josh Mummert	Kumiko



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New York

- **12 New York eateries receive MICHELIN Star awards for first time**
- **One White Street earns a MICHELIN Green Star**
- **Selection comprises 385 restaurants and 62 types of cuisine**

"The originality and impeccable presentation at Jungsik New York created a distinct experience for our Inspectors collectively," Poullennec said. "These new restaurants joining the MICHELIN Star family showcase some of the best talent across the culinary world, while bringing about each Chef's unique flavor and individuality."

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

Three MICHELIN Stars

Jungsik New York (Korean cuisine)

Cool and polished, this dining room bears that perfectly downtown nexus of low-key yet elegant; with its dark and light color scheme and intimate proportions. Chef/owner Mr. Yim Jung Sik and Executive Chef Daeik Kim's Korean meal starts like many do, with an array of banchan; however, the presentation here is unlike any other; and it's just that creativity that makes dining here so distinctive. From there, the tasting menu unfolds to reveal delights such as slivers of raw striped jack with white kimchi and chilled fish bone broth; gorgeously crisped octopus with gochujang aioli; and dry-aged Arctic char in a pool of kimchi and red curry sauce. This is cooking that is highly original, impeccably executed, and enormously satisfying; a meal that makes you involuntarily nod to yourself while you're eating.

Two MICHELIN Stars

César (Contemporary cuisine)

César Ramirez is one of the few chefs who, night after night, has the difficult task of meeting his own singular standards of high-wire precision. His new downtown restaurant brings a sleek, minimal look to a century-old address. As might be expected, world-class seafood plays a large role in his tasting menu which features such delights as a morsel of blackthroat seaperch from Chiba, crudo of fluke from Jeju Island, and langoustine from Norway dressed with caviar and smoked trout. A masterful hand with sauces and a sense for harmonious, exacting combinations demonstrate both creativity and maturity. An eager service team oversees the spacious room where counter and table seating alike offer a prime vantage point for watching this kinetic kitchen.

Chef's Table at Brooklyn Fare (Contemporary cuisine)

This famed address hidden in the back corner of a Hell's Kitchen grocery store has entered a new era under Chefs Max Natmessnig and Marco Prins. The room is a box of luxury and sparkles as bright as ever under the spotlights, with most guests seated at a glossy walnut counter that wraps around a brigade of cooks who have nowhere to hide. The team works quickly, sending out a volley of delicate tarts and bites that showcase skill and refinement. Highlights include sea scallop in a lush brown butter sauce, turbot with firefly squid and herb-oil swirled buttermilk, and buri tartare with smoky creme fraiche and finger lime.



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Sushi Sho (Japanese/Sushi cuisine)

In the shadow of the New York Public Library, Chef Keiji Nakazawa exemplifies mastery of the highest order. An omakase like no other, the progression ebbs and flows with a dazzling variety of fish, shellfish, vegetables, and more—all aged, fermented, and pickled for weeks, months, and sometimes years. Rice is treated with reverence; seasoned to suit and complement the range of fish. The setting is its own marvel and features a spacious, eight-seat Hinoki counter flanked by towering ice boxes fronted with carved wood doors, while all around, the kitchen and service teams work in perfect tandem. In total, the pace, breadth, and persistence of excellence that unfolds here will impress even the most experienced sushi enthusiasts.

One MICHELIN Stars

Bar Miller (Japanese/Sushi cuisine)

This diminutive spot with a sprinkling of seats steers clear of the familiar minimalist design, favoring bold colors and eye-catching details. Chef Jeff Miller delivers an omakase that is a showpiece of sustainable sourcing, much of it local—even the rice is sourced from New York state. Their personality is evident in dishes such as daikon vichyssoise with wakame butter-braised greens and gently poached salmon. Dry-aged fluke topped with apple ice in a sweet soy sauce holds its own, while the duo of uni and the mellow, dry-aged mackerel with yuzu kosho are two standouts from the nigiri course. Desserts, like the amazake and the corn gelato with caviar, round out the singular experience.

Café Boulud (French cuisine)

A new and improved Café Boulud has been beautifully reborn on the storied corner of 63rd street and Park Avenue with Chef Daniel Boulud and Executive Chef Romain Paumier at the helm. Enjoy this unique prix fixe menu which highlights four inspirations: classic French cuisine; "La Saison;" vegetarian farmers' market dishes; and "Le Voyage," offering an international focus. Choose one style of menu or handpick for a multicourse meal that is on-point with sharp execution and a soigné presentation. The array of impressive cooking here includes the likes of the signature black sea bass wrapped in crispy potatoes and sauced with a red wine reduction; seared scallops with Champagne beurre blanc; or lobster ravioli dressed with a vivid lobster bisque as well as preserved lemon curd.

Corima (Mexican cuisine)

On the edge of Chinatown, Chef Fidel Caballero is not holding anything back. Whether you sit at the kitchen counter for the ambitious tasting menu or order à la carte in the boisterous dining room, the cooking is a singularly original and bold celebration of Mexican cuisine. If anything, there must be an order of sourdough tortillas somewhere on the table. Made with Sonoran wheat and chicken fat, these delicate, perfectly griddled discs served with recado negro butter will lock in a return visit. Better yet, this won't be the only course worth returning for. The likes of lobster nicuatole, black cod with salsa Veracruzana, and sweetbreads with bitter almond foam make for lasting impressions.

La Bastide by Andrea Calstier (French cuisine)

Head to this modern farmhouse in Westchester where a soothing design perfectly complements sweeping views of the pastoral landscape. Husband and wife duo Chef Andrea Calstier and General Manager Elena Oliver are at ease in their intimate dining room, a space fit with only a few tables and perfectly calibrated for the tasting to come. The menu draws on their upbringing in the south of France. A simple-sounding salad is so much more with grilled gem lettuce paired with poached celtuce, cured egg yolk, and an olive oil sabayon. Squab with rosemary and fig leaf is as accomplished as grilled black sea



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bass with artichokes and razor clams. Dessert is a particular strength, and the combination of chocolate with goat cheese is a thrilling finale.

Joo Ok (Korean cuisine)

*This Seoul transplant has an unusual entrance—via freight elevator up 16 floors—but the elegant space is instantly inviting. Echoing a traditional Korean home, guests are welcomed with savory crackers and drinks before being escorted to the dining room, where a minimalist design is juxtaposed with views of the Manhattan skyline. Joo Ok delivers a Korean tasting menu that is rooted in tradition but presented through a modern lens. Dishes are stunning, as in the *jat jeup chae* - tender lobster and Korean pear tucked inside salted cucumber slices. *Makgeolli* bread topped with freshwater eel is a dramatic single bite, but their signature *deul gi reum* with diced geoduck, spotted shrimp, and a whole quail egg in house-pressed perilla seed oil is equally memorable.*

Nōksu (Contemporary/Korean cuisine)

Eating underground in the subway system may not sound appealing, but that hasn't stopped Chef Dae Kim. In the heart of Koreatown at Herald Square behind a code-locked door, find a black marble counter that stretches the length of the room. Every chef is armed with tweezers to manage and primp gorgeous dishes that are largely contemporary in their design. Seafood is a serious focus with the likes of crab, fluke, clams, and mackerel. The restaurant's signature is obvious once you spot the squab dry aging in a fridge. Against the backdrop of 80s hits playing overhead, a chef holds the bird up and repeatedly ladles hot oil over it in the style of Peking duck. It's a defining reminder that in New York City, anything can happen anywhere.

Shota Omakase (Japanese/Sushi cuisine)

*Far from the subway stop on a quiet street in Williamsburg, find this welcoming omakase counter hidden away near Domino Park. Chef Cheng Lin sets the tone as a friendly, relaxed guide for the night's proceedings. And whereas some chefs practically take vows of silence with regards to sourcing and technique, he is quick to share where in Japan the fish is from, why he uses *Inochi-no Ichi* rice, and what it took to find his special aged soys and vinegars. His intentionality delivers in the form of excellent, seasonal product and a fine-tuned parade of *nigiri*, for which the rice is refreshed repeatedly. Prepared dishes like *binchotan*-seared *sawara* with citrus sauce, *shiso*, and *nori* or even a restorative cup of *dashi* with mushrooms also show distinction.*

YingTao (Contemporary/Chinese cuisine)

*Owner Bolun Yao's beloved grandmother serves as both the namesake and culinary inspiration for this stylish Hell's Kitchen hideaway, an unassumingly ambitious project that aims to reinterpret Chinese cuisine through the lens of Western fine dining. Chef Jakub Baster lends his experienced hand to the effort, composing elegant dishes that blend a wide array of Chinese flavors and ingredients with elements of French technique and a contemporary style. The results are simultaneously inventive and familiar. Flavors tend toward subtlety, with careful attention paid to textures, as in a silky soy milk custard matched with celery root, and savory, mildly spiced *doubanjiang*, or rich crab noodles with egg yolk and smoked *tobiko*. To finish, a reimagining of *nian gao* (sweet rice cake) is sure to delight.*








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MICHELIN Green Star

One White Street (Contemporary cuisine)

Chef Austin Johnson operates a truly "farm to table" restaurant by working closely with their partner farm in the Hudson Valley, Rigor Hill Farm. Rigor Hill Farm supplies the restaurant with as much seasonal produce as possible. A supportive ecosystem of relationships allows the farm to practice progressively sustainable farming techniques and build an organization that is able to invest in and support the lives of its farmers, in addition to the restaurant's Tribeca community. Rigor Hill takes pride in cultivating a system of growing food that can be as good at producing flavorful, nutrient-dense food as it is at ameliorating its impact on a changing climate.

The 2024 MICHELIN Guide New York selection:

	(Exceptional cuisine, worth a special journey)	5
	(Excellent cuisine, worth a detour)	14
	(High quality cooking, worth a stop)	55
	(Restaurant sustainability leaders)	4
	Bib Gourmands (Good food at moderate price)	91
Recommended restaurants		220
Total number of restaurants in selection		385
Cuisine types reflected in Starred restaurants		17
Cuisine types reflected in Bib Gourmands		34
Cuisine types reflected in selection		62

Special Awards – New York

In addition to the new Bib Gourmand restaurants and Stars, the Guide announced five special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Suwincha Singsuwan	"Chacha" Bangkok Supper Club
Michelin Sommelier Award (presented by Franciacorta)	Chase Sinzer and Ellis Srubas-Giammanco	Penny
Michelin Outstanding Service Award	Tina Vaughn	Eulalie
Michelin Young Chef Award	Joseph Rhee	Jean-Georges
Michelin Mentor Chef Award (presented by Blancpain)	James Kent	SAGA – Kent Hospitality Group



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Washington, D.C.

- **Two eateries receive one MICHELIN Star for first time**
- **Oyster Oyster earns a MICHELIN Green Star**
- **Selection comprises 116 restaurants and 37 types of cuisine**

"The MICHELIN Guide Inspection team is delighted to add both Mita and Omakase at Barrack's Row to the MICHELIN Star family," Poullennec said. "In addition to these restaurants, it's evident the culinary scene in Washinton, D.C. continues to focus its passion on sustainable gastronomy, with a new MICHELIN Green Star being awarded to Oyster Oyster."

One MICHELIN Stars

Mita (Vegetarian/Latin American cuisine)

Latin American cuisine, only plant based. That's the premise behind this contemporary space set in the Shaw neighborhood. It's tasting menu only, but short and long formats ensure a fit. Chefs Tatiana Mora and Miguel Guerra share their creative spirit here, where influences span from Brazil and Bolivia to Colombia and dishes sport originality. A basket of arepas is a fun dish featuring a variety of textures and flavors with tasty sauces like guasacaca, cashew sour cream with chili oil, and butter made of chontaduro. Watermelon crudo with fermented carrot in a cucumber leche de tigre sauce is inventive and bold, while a slice of mushroom terrine wrapped in greens with layers of potato delivers on umami, bite after bite.

Omakase at Barrack's Row (Japanese/Sushi cuisine)

Chef Yi "Ricky" Wang, who trained under Chef Nakazawa before running a series of pop-ups, is now settled in at this counter, located up a set of metal stairs in an industrial-chic space. Take special note of the paintings that line that staircase—they're nods to a longstanding tradition of fishermen brushing their catch with ink and pressing it into rice paper—and you may be presented with a similar piece at your meal. Chef Wang's omakase features a few otsumami, perhaps poached sweet shrimp in a smoked Maine uni sauce, before progressing to nigiri. It's all impressive, from the Boston surf clam finished with kumquat kosho to the hay-smoked Spanish mackerel sourced from the Carolinas that's bold but balanced.

MICHELIN Green Star

Oyster Oyster (Vegetarian/Contemporary cuisine)

Chef Rob Rubba delivers a focused vegetarian/vegan cuisine, with ingredients sourced locally from small organic and regenerative farms. The restaurant also boasts a rooftop garden, which supplies herbs, flowers and tender greens for the menu. The kitchen recycles spent cooking oil by turning it into candle wax and their menus are printed on recycled paper embedded with wildflower seeds. The kitchen operates on induction and electric cooking equipment with zero waste cooking techniques and no single use plastics.



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The 2024 MICHELIN Guide Washington, D.C. selection:

***	(Exceptional cuisine, worth a special journey)	1
**	(Excellent cuisine, worth a detour)	2
*	(High quality cooking, worth a stop)	23
🌱	(Restaurant sustainability leaders)	2
👤	Bib Gourmands (Good food at moderate price)	27
Recommended restaurants		63
Total number of restaurants in selection		116
Cuisine types reflected in Starred restaurants		11
Cuisine types reflected in Bib Gourmands		18
Cuisine types reflected in selection		37

Special Awards – Washington, D.C.

In addition to the new Bib Gourmand restaurants and Stars, the Guide announced four special awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Thi Nguyen	Moon Rabbit
Michelin Sommelier Award (presented by Franciacorta)	William Simons	Albi
Michelin Outstanding Service Award	Jill Tyler	Tail Up Goat
Michelin Young Chef Award	Carlos Delgado	Causa

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 New York, Washington, D.C., Chicago, 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. Standouts from the selection include the rejuvenated [Hotel Chelsea](#) (one MICHELIN Key) in New York, the character-filled [Riggs](#) (one MICHELIN Key) in Washington, and the iconic [Soho House](#) in Chicago.



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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.



All the photos from the ceremony are available [here](#).

Chicago's 2024 MICHELIN Starred restaurants

Restaurant	Distinction	Address
Alinea	***	1723 N. Halsted St., Chicago, 60614
Smyth	***	177 N. Ada St., Chicago, 60607
Ever	**	1340 W. Fulton St., Chicago, 60607
Oriole	**	661 W. Walnut St., Chicago, 60661
Atelier	*	4835 N. Western Ave., Chicago, 60625
Boka	*	1729 N. Halsted St., Chicago, 60614
Cariño (new)	*	4662 N. Broadway, Chicago, 60640
EL Ideas	*	2419 W. 14th St., Chicago, 60618
Elske	*	1350 W. Randolph Ave., Chicago, 60607
Esmé	*	2200 N. Clark St., Chicago, 60614
Galit	*	2429 N. Lincoln Ave., Chicago, 60614
Indienne	*	217 W. Huron St., Chicago, 60654
Kasama	*	1001 N. Winchester Ave., Chicago, 60622
Mako	*	731 W. Lake St., Chicago, 60661
Moody Tongue	*	2515 S. Wabash Ave., Chicago, 60616
Next	*	953 W. Fulton Market, Chicago, 60607
Schwa	*	1466 N. Ashland Ave., Chicago, 60662
Sepia	*	123 N. Jefferson St., Chicago, 60661
Topolobampo	*	445 N. Clark St., Chicago, 60654

Chicago's 2024 MICHELIN Green Starred restaurants

Restaurant	Distinction	Address
Daisies	🌱	2375 Milwaukee Ave., Chicago, 60647

Chicago's 2024 Bib Gourmand restaurants

Restaurant	Address
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Birrieria Zaragoza	4852 S. Pulaski Rd., Chicago, 60632
Boonie's	4337 N. Western Ave., Chicago, 60618
Cellar Door Provisions	3025 W. Diversey Ave., Chicago, 60647
Chef's Special Cocktail Bar	2165 N. Western Ave., Chicago, 60647
Chilam Balam	3023 N. Broadway, Chicago, 60657
Ciccio Mio	226 W. Kinzie St., Chicago, 60654
Daisies	2375 Milwaukee Ave. Chicago, 60647
Dear Margaret	2965 N. Lincoln Ave., Chicago, 60657
The Duck Inn	2701 S. Eleanor St., Chicago 60608
Frontera Grill	445 N. Clark St., Chicago, 60654
Ghin Khao	2128 W. Cermak Rd., Chicago, 60608
Giant	3209 W. Armitage Ave., Chicago, 60647
Gilt Bar	230 W. Kinzie St., Chicago, 60654
Girl & The Goat	809 W. Randolph St., Chicago, 60607
HaiSous	1800 S. Carpenter Ave., Chicago, 60608
Kie-Gol-Lanee	5004 N. Sheridan Rd., Chicago, 60640
Lardon	2200 California Ave., Chicago, 60647
Longman & Eagle	2657 N. Kedzie Ave., Chicago, 60647
Lula Cafe	2537 N. Kedzie Ave., Chicago, 60647
Mama Delia	1721 W. Division St., Chicago, 60622
mfk.	432 W. Diversey Pkwy., Chicago, 60614
Mi Tocaya	2800 W. Logan Blvd., Chicago, 60647
Mott St.	1401 N. Ashland Ave., Chicago, 60622
Munno Pizzeria & Bistro	4656 N. Clark St., Chicago, 60640
Perilla	401 N. Milwaukee Ave., Chicago, 60654
Pleasant House Pub	2119 S. Halstead Ave., Chicago, 60608
Pompette	1960 N. Damen Ave., Chicago, 60647
Proxi	565 W. Randolph St., Chicago, 60661
The Purple Pig	444 N. Michigan Ave., Chicago, 60611
Sifr	660 N. Orleans St., Chicago, 60654
Sochi	1358 W. Belmont Ave., Chicago, 60657
Sol de Mexico	3018 N. Cicero Ave., Chicago, 60641
Superkhana International	3059 W. Diversey Ave., Chicago, 60647
Table, Donkey and Stick	2728 W. Armitage Ave., Chicago, 60647
Tortello Pastificio	1746 W. Division St., Chicago, 60622
Union	2202 N. California Ave., Chicago, 60647
Virtue	1462 E. 53rd St., Chicago, 60615
Yao Yao	230 W. Cermak Rd., Chicago, 60616

New York's 2024 MICHELIN Starred restaurants

Restaurant	Distinction	Address
Eleven Madison Park	***	11 Madison Ave., New York, 10010
Jungsik New York (new)	***	2 Harrison St., New York, 10013
Le Bernardin	***	155 W. 51st St., New York, 10019
Masa	***	10 Columbus Circle, New York, 10019
Per Se	***	10 Columbus Circle, New York, 10019
Aquavit	**	65 E. 55th St., New York, 10022
Aska	**	47 S. 5th St., New York, 11249
Atera	**	77 Worth St., New York, 10013
Atomix	**	104 E. 30th St., New York, 10016
Blue Hill at Stone Barns	***	630 Bedford Rd., Tarrytown, 10591
César (new)	**	333 Hudson St., New York, 10013
Chef's Table at Brooklyn Fare (new)	**	431 W. 37th St., New York 10018
Gabriel Kreuther	**	41 W. 42nd St., New York, 10036
Jean-Georges	**	1 Central Park West, New York, 10023
The Modern	**	9 W. 53rd St., New York, 10019
odo	**	17 W. 20th St., New York, 10011
Saga	**	70 Pine St., New York, 10005
Sushi Noz	**	181 E. 78th St., New York, 10075
Sushi Sho (new)	**	3 E. 41st St., New York 10017
63 Clinton	*	63 Clinton St., New York, 10002
Bar Miller (new)	*	620 E. 6th St., New York 10009
bōm	*	17 W. 19th St., New York, 10011
Café Boulud (new)	*	100 E. 63rd St., New York, 10065
Casa Mono	*	52 Irving Pl., New York, 10003
Clover Hill	*	20 Columbia Pl., New York, 11201
Corima (new)	*	3 Allen St., New York 10002
Cote	*	16 W. 22nd St., New York, 10010
Crown Shy	*	70 Pine St., New York, 10005
Daniel	*	60 E. 65th St., New York 10065
Dirt Candy	**	86 Allen St., New York, 10002
Essential by Christophe	*	103 W. 77th St., New York, 10024
Estela	*	47 E. Houston St., New York, 10012
Family Meal at Blue Hill	**	75 Washington Pl., New York, 10011
The Four Horsemen	*	295 Grand St., New York, 11211
Francie	*	134 Broadway, New York, 11249
Frevo	*	48 W. 8th St., New York, 10011





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Gramercy Tavern	🌸	42 E. 20th St., New York, 10003
Icca	🌸	20 Warren St., New York, 10007
Jeju Noodle Bar	🌸	679 Greenwich St., New York, 10014
Jōji	🌸	1 Vanderbilt Ave., New York, 10017
Joo Ok (new)	🌸	22 W. 32nd St., 16th Fl., New York, 10001
Jua	🌸	36 E. 22nd St., New York, 10010
Kochi	🌸	652 Tenth Ave., New York, 10036
Kosaka	🌸	220 W. 13th St., New York, 10011
L'Abeille	🌸	412 Greenwich St., New York, 10013
La Bastide by Andrea Calstier (new)	🌸	721 Titicus Rd., North Salem, 10560
Le Coucou	🌸	138 Lafayette St., New York, 10013
Le Pavillon	🌸	1 Vanderbilt Ave., New York, 10017
Mari	🌸	679 Ninth Ave., New York, 10036
Meju	🌸	5-28 49th Ave., New York, 11101
The Musket Room	🌸	265 Elizabeth St., New York, 10012
Noda	🌸	37 W. 20th St., New York, 10001
Nōksu (new)	🌸	49 W. 32nd St., New York, 10001
Noz 17	🌸	458 W. 17th St., New York, 10011
Oiji Mi	🌸	17 W. 19th St., New York, 10011
One White Street	🌸🌸	1 White St., New York, 10013
Oxomoco	🌸	128 Greenpoint Ave., New York, 11222
Red Paper Clip	🌸	120 Christopher St., New York, 10014
Restaurant Yuu	🌸	55 Nassau Ave., New York, 11222
Rezdôra	🌸	27 E. 20th St., New York, 10003
Semma	🌸	60 Greenwich Ave., New York, 10011
Shion 69 Leonard Street	🌸	69 Leonard St., New York, 10013
Shmoné	🌸	61 W. 8th St., New York, 10011
Shota Omakase (new)	🌸	50 S. 3rd St., Brooklyn, 11249
Sushi Amané	🌸	245 E. 44th St., New York, 10017
Sushi Ichimura	🌸	412 Greenwich St., New York, 10013
Sushi Nakazawa	🌸	23 Commerce St., New York, 10014
Tempura Matsui	🌸	222 E. 39th St., New York, 10016
Torien	🌸	292 Elizabeth St., New York, 10012
Torrisi	🌸	275 Mulberry St., New York, 10012
Tsukimi	🌸	288 E. 10th St., New York, 10003
Tuome	🌸	536 E. 5th St., New York, 10009
YingTao (new)	🌸	805 9th Ave., New York 10019
Yoshino	🌸	342 Bowery, New York, 10012



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New York's 2024 MICHELIN Green Starred restaurants

Restaurant	Distinction	Address
Blue Hill at Stone Barns		630 Bedford Rd., Tarrytown, 10591
Dirt Candy		86 Allen St., New York, 10002
Family Meal at Blue Hill		75 Washington Pl., New York, 10011
One White Street (new)		1 White St., New York, 10013

New York's 2024 Bib Gourmand restaurants

Restaurant	Address
8282	84 Stanton St., New York, 10002
Agi's Counter	818 Franklin Ave., Brooklyn, 11225
Alley 41	136-45 41st Ave., Queens, 11355
Alta Calidad	552 Vanderbilt Ave., Brooklyn, 11238
Ammazzacaffè	702 Grand St., Brooklyn, 11211
Atla	372 Lafayette St., New York, 10012
Badageoni Georgian Kitchen	26-28 E. Main St., Mount Kisco, 10549
Bayon (new)	408 E. 64th St., New York, 10065
Bohemian Spirit	321 E. 73rd St., New York, 10021
Bonnie's	398 Manhattan Ave., Brooklyn, 11211
Boro6 Wine Bar	549 Warburton Ave., Hastings-on-Hudson, 10706
Bungalow (new)	24 1st Ave., New York, 10009
Burrata	425 White Plains Rd., Eastchester, 10709
C as in Charlie	5 Bleecker St., New York, 10012
Café Mars	272 3rd Ave., Brooklyn, 11215
Caleta 111 Cevicheria	111-27 Jamaica Ave., Queens, 11418
Cardamom	43-45 43rd St., Queens, 11104
Cecily (new)	80 Franklin St., Brooklyn, 11222
Cervo's	43 Canal St., New York, 10002
Chavela's	736 Franklin Ave., Brooklyn, 11238
CheLi	19 St. Marks Pl., New York, 10003
Chick Chick	618 Amsterdam Ave., New York, 10024
Cho Dang Gol	55 W. 35th St., New York, 10001
Chuan Tian Xia	5502 Seventh Ave., Brooklyn, 11220
Chutney Masala	76 Main St., Irvington, 10533
Coqodaq (new)	12 E. 22nd St., New York, 10010
Covacha	368 Columbus Ave., New York, 10024
Dhamaka	119 Delancey St., New York, 10002
Dim Sum Go Go	5 E. Broadway, New York, 10038
Enoteca Maria	27 Hyatt St., Staten Island, 10301



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Falansai	112 Harrison Pl., Brooklyn, 11237
Gordo's Cantina	140 St. Nicholas Ave., Brooklyn, 11237
Haenyeo	239 Fifth Ave., Brooklyn, 11215
HanGawi	12 E. 32nd St., New York, 10016
Hometown Barbecue New York	454 Van Brunt St., Brooklyn, 11231
Hupo	1007 50th Ave., Queens, 11101
Ishq (new)	202 Ave. A., New York, 10009
Jiang Nan	133-42 39th Ave., Queens, 11354
Katz's	205 E. Houston St., New York, 10002
Kung Fu Little Steamed Buns Ramen	811 Eighth Ave., New York, 10019
Legend of Taste	2002 Utopia Pkwy., Queens, 11357
Little Alley	550 Third Ave., New York, 10016
Little Myanmar	150 E. 2nd St., New York, 10009
LORE	441 7th Ave., Brooklyn, 11215
Lungi (new)	1136 1st Ave., New York, 10065
MáLà Project	122 First Ave., New York, 10009
Miss Ada	184 DeKalb Ave., Brooklyn, 11205
Momofuku Noodle Bar	171 First Ave., New York, 10003
Nami Nori	33 Carmine St., New York, 10014
Norma Gastronomia Siciliana	438 Third Ave., New York, 10016
Nyonya	199 Grand St., New York, 10013
Odre (new)	199 2nd Ave., New York, 10003
Oso	1618 Amsterdam Ave., New York 10031
Peppercorn Station	66 W. 39th St., New York, 10018
Phayul	37-59 74th St., Queens, 11372
Pierozek	592 Manhattan Ave., Brooklyn, 11222
Pinch Chinese	177 Prince St., New York, 10012
Potluck Club	133 Chrystie St., New York, 10002
Pranakhon	88 University Pl., New York, 10003
RaaSa	145 E. Main St., Elmsford, 10523
Rafele Rye	26 Purchase St., Rye, 10580
Roberta's	261 Moore St., Brooklyn, 11206
Rolo's	853 Onderdonk Ave., Queens, 11385
Ruffian	125 E. 7th St., New York, 10009
Runner Up	367 7th Ave., Brooklyn, 11215
Russ & Daughters Cafe	127 Orchard St., New York, 10002
Sagara	98 Victory Blvd., Staten Island, 10301
Saint Julivert Fisherie	264 Clinton St., Brooklyn, 11201
Sami & Susu	190 Orchard St., New York, 10002



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SaRanRom Thai	8110 Broadway, Queens, 11373
Shalom Japan	301 S. 4th St., Brooklyn, 11211
Sobaya	229 E. 9th St., New York, 10003
Sobre Masa	52 Harrison Pl., Brooklyn, 11237
Soda Club	155 Avenue B, New York, 10009
Speedy Romeo	376 Classon Ave., Brooklyn, 11238
Superiority Burger	119 Avenue A, New York, 10009
Tanoreen	7523 Third Ave., Brooklyn, 11209
Tha Phraya (new)	1553 2nd Ave., New York, 10028
Thai Diner	186 Mott St., New York, 10012
The Cookery	39 Chestnut St., Dobbs Ferry, 10522
Tolo (new)	28 Canal St., New York, 10002
Tonchin	13 W. 36th St., New York, 10018
Tong Sam Gyup Goo Yi	162-23 Depot Rd., Queens, 11358
Tredici Social	104 Kraft Ave., Bronxville, 10708
TVB by: Pax Romana	171 E. Post Rd., White Plains, 10601
Ugly Baby	407 Smith St., Brooklyn, 11231
Una Pizza Napoletana	175 Orchard St., New York, 10002
Untable (new)	529 Henry St., Brooklyn, 11231
Win Son	159 Graham Ave., Brooklyn, 11206
Yellow Rose	102 Third Ave., New York, 10003
Zaab Zaab	76-04 Woodside Ave., Queens, 11373

Washington's 2024 MICHELIN Starred restaurants

Restaurant	Distinction	Address
The Inn at Little Washington		309 Middle St., Washington, Virginia 22747
Jônt		1906 14th St. NW, Washington, 20009
minibar		855 E St. NW, Washington, 20004
Albi		1346 4th St. SE, Washington, 20003
Bresca		1906 14th St. NW, Washington, 20000
Causa		920 Blagden Alley NW, Washington, 20001
The Dabney		122 Blagden Alley NW, Washington, 20001
Elcielo Washington		1280 4th St. NE, Washington, 20002
Fiola		601 Pennsylvania Ave. NW, Washington, 20004
Gravitas		1401 Okie St. NE, Washington, 20002
Imperfecto: The Chef's Table		1124 23rd St. NW, Washington, 20037
Kinship		1015 7th St. NW, Washington, 20001



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Little Pearl	🌸	921 Pennsylvania Ave. SE, Washington, 20003
Masseria	🌸	1340 4th St. NE, Washington, 20002
Métier	🌸	1015 7th St. NW, Washington, 20001
Mita (new)	🌸	804 V St. NW, Washington, 20037
Omakase at Barracks Row (new)	🌸	522 8th St. SE, Washington, 20003
Oyster Oyster	🌿🌸	1440 8th St. NW, Washington, 20001
Pineapple and Pearls	🌸	715 8th St. SE, Washington, 20003
Rania	🌸	427 11th St. NW, Washington, 20004
Reverie	🌸	3201 Cherry Hill Ln. NW, Washington, 20007
Rooster & Owl	🌸	2436 14th St. NW, Washington, 20009
Rose's Luxury	🌸	717 8th St. SE, Washington, 20003
Sushi Nakazawa	🌸	1100 Pennsylvania Ave. NW, Washington, 20004
Tail Up Goat	🌸	1827 Adams Mill Rd. NW, Washington, 20009
Xiquet	🌸	2404 Wisconsin Ave. NW, Washington, 20007

Washington's 2024 MICHELIN Green Starred restaurants

Restaurant	Distinction	Address
The Inn at Little Washington	🌸🌸🌸🌿	309 Middle St., Washington, Virginia 22747
Oyster Oyster (new)	🌸🌿	1440 8th St. NW, Washington, 20001

Washington's 2024 Bib Gourmand restaurants

Restaurant	Address
Amparo Fondita (new)	2002 P St. NW, Washington, 20036
Astoria DC	1521 17th St. NW, Washington, 20036
Cane	403 H St. NE, Washington, 20002
Daru	1451 Maryland Ave. NE, Washington, 20002
Dauphine's	1100 15th St. NW, Washington, 20005
Ellē	3221 Mt. Pleasant St. NW, Washington, 20010
Hitching Post	200 Upshur St. NW, Washington, 20011
Ivy City Smokehouse	1356 Okie St. NE, Washington, 20002
Karma Modern Indian	611 I St. NW, Washington, 20001
L'Ardente	200 Massachusetts Ave., NW, Ste. 100, Washington, 20001
La Tejana	3211 Mt. Pleasant St. NW, Washington, 20010
Laos in Town	250 K St. NE, Washington, 20002
Lapis	1847 Columbia Rd. NW, Washington, 20009



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Makan	3400 11th St. NW, Washington, 20010
Maketto	1351 H St. NE, Washington, 20002
Menya Hosaki	845 Upshur St. NW, Washington, 20011
Oyamel	401 7th St. NW, Washington, 20004
Queen's English	3410 11th St. NW, Washington, 20010
The Red Hen	1822 1st St. NW, Washington, 20001
Residents Cafe & Bar	1306 18th St. NW, Washington, 20036
Sababa	3311 Connecticut Ave. NW, Washington, 20008
Stellina Pizzeria	399 Morse St. NE, Washington, 20002
Taqueria Habanero	3710 14th St. NW, Washington, 20010
Toki Underground	1234 H St. NE, Washington, 20002
Unconventional Diner	1207 9th St. NW, Washington, 20001
Yellow	1524 Wisconsin Ave. NW, Washington, 20007
Zaytinya	701 9th St. NW, Washington, 20001

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); Miami/Orlando/Tampa, Florida (2022); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024) and Quebec (2024).

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 [MICHELIN Stars](#) identify establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef.
- The [Bib Gourmand](#) 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 [first published](#) 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 45 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.



MICHELIN GUIDE

About Michelin North America, Inc.

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, 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 has approximately 23,500 employees and operates 35 production facilities in the United States (michelinman.com) and Canada (michelin.ca).

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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.

About Michelin

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. (www.michelin.com)

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