

# Texas shines bright earning 15 Stars in inaugural MICHELIN Guide selection

- **15 restaurants receive a MICHELIN Star in inaugural selection**
- **State Guide boasts two restaurants earning a MICHELIN Green Star**
- **44 Bib Gourmands, plus four Special Awards, also revealed**
- **116 total restaurants, 26 cuisine types reflected in Guide**

**HOUSTON, Nov. 11, 2024** — The first MICHELIN Guide Texas selection has been revealed, and it features 15 one-MICHELIN-Star establishments and two MICHELIN Green Star eateries. The full selection was announced Monday night at [713 Music Hall](#) in Houston.

The full selection, including Bib Gourmand restaurants and Recommended eateries, totals 116 restaurants spanning 26 cuisine types. Chefs and restaurant teams were honored on stage during the inaugural ceremony.

"Our anonymous Inspectors were impressed by the culinary community across the state of Texas," said Gwendal Poullennec, International Director of the MICHELIN Guides. "The selection reflects their findings by highlighting uniquely Texas flavors, such as Barbecue and Tex-Mex, as well as several international influences. We are very honored to welcome these restaurants to the MICHELIN Guide family for the first time and we toast to the tremendous spirit of the Texas restaurant community!"

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

## One MICHELIN Star

### Austin

#### **Barley Swine (Contemporary cuisine)**

*The room is decidedly casual, and diners are welcome to come as they are, but there's no mistaking the passion of this kitchen. Chef/owner Bryce Gilmore makes deft use of local ingredients with a distinctly Southwestern palette of flavors that draws from Mexican and Southern traditions, while maintaining a contemporary, global sophistication. The tasting menu is carefully attuned to the seasons, and refinement is balanced with a sense of whimsy. A tiny everything bagel with a creamy smoked radish spread and cucumber infused with dill hot sauce might come as a first bite, and a flawlessly seared Muscovy duck breast might be matched with a buttery puree of popped corn and an earthy/sweet nixtamalized peach. From dishes bought at Goodwill and growing produce onsite to collecting rainwater for their garden, they're also committed to sustainability.*

#### **Craft Omakase (Japanese cuisine)**

*Discreetly tucked away in Rosedale, Craft Omakase has a lounge up front with a dining room and counter in back. It is here where guests wisely place their faith in the hands of Chefs Charlie Wang and Nguyen Nguyen who dole out an impressive procession of nigiri and other bites. Their creative omakase doesn't shy away from embellishment, yet it's*

done with restraint and allows the fish to shine. An abundance of product hails from Japan, and the fish is skillfully handled. Preparations like an aguachile of pink shrimp with sweet potato or crudo of hamachi with yuzu-honey sauce are delightful stops in a line-up that may reveal ocean trout sprinkled with a furikake made with its crisped skin; shima aji with shiso and ume; or sea scallop dressed with ponzu and lemon zest.

### **Hestia (American cuisine)**

Push past the glass door of this restaurant in the heart of downtown and you'll immediately get the drift—quite literally, as wood smoke perfumes the air. This hot spot is all about live fire cooking, as evidenced by the 20-foot hearth in the open kitchen. Contemporary cooking is on display in both the à la carte and chef's tasting menu, and Texas produce and proteins take center stage. From savory to sweet, nearly everything is kissed by the flames or scented with smoke. "Embered" cantaloupe with green tomato and shiso blossoms is an elegant opener; and hearth-dried and blistered tomatoes over fresh grits is a comforting plate, but the seared scallop topped with green tomato kosho steals the scene with a tableside pour of beef tallow sauce atop the mushroom gelée base.

### **InterStellar BBQ (Barbecue cuisine)**

The mark of a good place is when a line starts forming before they've even opened, and at InterStellar BBQ, it's long before they've swung open the door. Everyone is here for a taste of pitmaster John Bates's barbecue, done low and slow over post oak. Brisket with a simple salt, pepper, and garlic rub, is outstanding but it doesn't end there. Peach tea-glazed pork belly is meltingly tender; the beer-brined tipsy turkey is moist and delicious; and there are three sausages on offer, including kielbasa. You can't go wrong with any of the enticing side dishes like the Frito pie, though the smoked scalloped potatoes with a golden-brown crust and the poblano creamed corn are standouts.

### **la Barbecue (Barbecue cuisine)**

Founded by the late LeAnn Mueller and now run by her wife, Ali Clem, la Barbecue's massive, custom-built pit in the backyard is the rarified workshop in which meaty miracles are realized. Inside, it's a simple space enlivened with bright colors and a disarming playlist with Tammy Wynette and Dolly Parton. During peak hours, you can expect a substantial wait, but your patience will be rewarded with a first taste of the brisket as you reach the counter. You will marvel at the sublimely succulent, flavorful beef, but don't overlook the array of equally tempting offerings like house-made sausages, and pork or beef ribs. The team likes to keep things spicy, as in the chipotle coleslaw or fresh kimchi. Don't miss the mac and cheese.

### **Leroy and Lewis Barbecue (Barbecue cuisine)**

What started as a food truck in 2017 can now be enjoyed in a spacious brick and mortar location in Garrison Park. The moniker refers to the duo of married couples who run this enticing operation where the spacious setting gives off midcentury vibes with its glazed brick exterior and peak-roofed dining area. The excellent barbecue menu isn't built around brisket, although that beloved item is available as a daily special at the end of the week. In fact, several specials keep things interesting throughout the week, such as spice-crusted, melt-in-your mouth beef cheeks or the daily sausage which may be studded with Hatch green chiles and mozzarella cheese. The banana pudding tiramisu is a clever hybrid with coffee-soaked 'Nilla wafers.

### **Olamaie (American cuisine)**

With its white clapboard and black shutters, Olamaie, named for the chef's grandmother, mother, and daughter, is a charming spot north of downtown Austin. Consider a cocktail,

*as their list is interesting and includes a daily punch and fun drinks like the Spaghetti Western martini with Texas olive-oil-washed gin, vodka, cherry tomato-infused dry vermouth, and basil eau de vie. Expect southern cuisine that's been given a contemporary polish, and don't miss out on the buttermilk biscuit, served warm and accompanied by whipped honey butter sprinkled with sea salt. The chicken pressé is a novel take on chicken and dumplings and rounds out a bill of fare that also includes blackened dayboat fish, gumbo, and red rice with Gulf shrimp.*

## **Dallas**

### **Tatsu Dallas (Japanese cuisine)**

*With just 10 counter seats, the greatest challenge is securing a reservation at this sushi restaurant within the renovated Continental Gin Building – but perseverance will be rewarded because this is the genuine article. The omakase contains around 14 pieces and follows the Edomae tradition, so expect fish that gets steadily stronger in flavor as dinner progresses. You might start with Alaskan sockeye salmon, followed by Spanish tuna and delicious uni from Hokkaido and end with eel from Maine. The rice is also from Hokkaido and chef Tatsuya Sekiguchi's deft, practiced movements ensure each piece is a perfect creation; he'll even alter the size if you so wish. All guests are served together, so do arrive on time.*

## **Houston**

### **BCN Taste & Tradition (Spanish cuisine)**

*Tucked away off Richmond Avenue, this restaurant, housed in a 1920s white stucco bungalow and managed by some of the most personable staff in the city, cooks with both flair and familiarity. Seafood is a highlight, as in brilliantly tender slivers of sea cucumber set on lobster rice, or thinly sliced octopus paired with potato purée and a striking smoked paprika. Chef Luis Roger knows his way around land, too, and his Iberian suckling pig arrives with a crackling crust, meltingly tender meat and a rich red wine sauce. The beverage selection is intriguing, featuring an all-Spanish wine list and a section dedicated to gin and tonics. Owner Ignacio Torras's private art collection (including Pablo Picasso's owl jugs) is yet another charming touch.*

### **CorkScrew BBQ (Spring; Barbecue cuisine)**

*You have a choice: Arrive before doors open at 11 or go eat somewhere else. In the tiny town of Spring just north of Houston, this barbecue sensation has drawn long lines ever since it opened in 2015. The kitchen is known to sell out fast, and it's easy to see why: Will and Nichole Buckman smoke some of the finest brisket and beef ribs in the state. Their use of red oak colors prime cuts from Creekstone Farms and Compart Family Farms in a distinct hue, and everything from beef to pork to turkey comes with a pure smoke flavor that lingers long after the meal's end. Loaded baked potatoes; tacos with green-chile ranch; and fruit cobblers tempt, but should be saved for the second visit. Regulars know to order days in advance to skip the line.*

### **Le Jardinier Houston (French cuisine)**

*With locations in Manhattan and Miami, Chef Alain Verzeroli also shares his verdant, stylish cooking with Houston. The location couldn't be more apt: The Museum of Fine Arts matches his colorful dishes that are both beautiful and satisfying. Accomplished sauces, seasonal vegetables, and thoughtful cocktails tell a story in line with the restaurant's name and design. Highlights include thin strands of zucchini spaghetti with yellow pepper coulis and Comté foam, as well as plump Maine diver scallops with carrot jus reduction and sugar snap peas. Desserts, like the yuzu mousse with raspberry compote and*

*pistachio sable, are beautiful to behold. The entire evening is smooth sailing thanks to a highly professional and personable team.*

### **March (Creative/Mediterranean cuisine)**

*This ambitious atelier sets its sights on a culinary exploration of the Mediterranean, studiously delving into individual regions one by one, from the Maghreb in Northwest Africa to Murcia and Andalusia in Southern Spain, to Greece, with a tasting menu and beverage program inspired by each cuisine in turn. But if all that sounds a bit precious, rest assured that the experience itself is utterly disarming, with a winning sense of hospitality that makes for a meal that is both engaging and luxe. Guests start with finely tuned cocktails and first bites in the stylish lounge area before being whisked into the striking main dining room for more substantial fare. From beginning to end, gorgeously plated dishes show refinement and creativity, so sit back and enjoy the show.*

### **Musaafer (Indian cuisine)**

*Dinner in a shopping mall doesn't sound promising, unless you're headed to Musaafer. The sheer scale of this grand hall, with its arches, towering windows, labyrinth-like layout, and elaborate patterns, feels like a palace of its own. The setting is as thrilling as the cooking. A large, deep-fried orb of onion xuixo arrives dusted in no fewer than 24 spices, filled with potato and onion, and served with tamarind and mint chutney. Plucky prawns are cooked in an elegant sauce of coriander, coconut milk, and curry leaves. Dal, a familiar favorite, is cooked for 72 hours with tomato, butter, and smoked chili. The attention to detail and careful spicing is evident at every turn, and the final result is one of both high style and utterly gratifying substance.*

### **Tatemó (Mexican cuisine)**

*The famous idiom about not judging a book by its cover couldn't be more applicable than to this tortilleria-turned-tasting menu. In an empty strip mall with little around except for a brewery and a doughnut shop, Chef Emmanuel Chavez delivers a beautifully pitched and portioned experience that celebrates heirloom corn from across Mexico. His riffs on ceviche, quesadillas, and gorditas are elegant to behold and even more satisfying to eat thanks, in part, to vibrant salsas and other creative sauce work. The most original and striking effort might be the black-as-night mole negro, which comes blanketed under a tortilla made from nixtamalized plantains.*

## **San Antonio**

### **Mixtli (Mexican cuisine)**

*This trailblazing restaurant is from the visionary minds of Chefs Diego Galicia and Rico Torres. The acclaimed duo has fine dining chops but it's a shared reverence for Mexican cuisine that is the real driving force behind this endeavor. Tasting menus shift often, focusing on a different part of Mexico and may offer up cutting-edge interpretations of Oaxacan specialties or a meal focused on the cuisine of "Tierra Caliente." Not content to restrain their explorations to the regional diversity of Mexican cuisine, the menus also draw from the culinary past. Expect cooking that is both cerebral and delicious, with meticulously prepared, artfully plated dishes that tell a story while thrilling your palate.*

## **MICHELIN Green Star**

### **Dai Due (Austin; American cuisine)**

Initiatives: *locally sourced produce; seed oil-free cooking; recycling and composting program; locally sourced wine and beer from Texas; ethical harvesting of meat products; minimize food waste through reuse; fermentation program.*

### **Emmer & Rye (Austin; American cuisine)**

Initiatives: *sourcing menu ingredients from local Texas farms and the restaurant's partner farm that is no-till and organically fertilized; exclusive use of whole animals and fish; wide use of vegetable scraps and composting food waste for farm soil; bar program features cocktails containing house-made vinegars, preserved local bar cherries and bitters made from local Texas ingredients.*

## **Bib Gourmand**

The MICHELIN Guide Inspectors gave 44 restaurants the Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list can be found below.

### ***Texas' 2024 Bib Gourmand restaurants***

<b>Restaurant</b>	<b>Address</b>
Barbs B Q	102 E. Market St., Lockhart, 78644
Belly of the Beast	5200 FM 2920 Rd., Ste. 180, Spring, 77388
Blood Bros BBQ	5425 Bellaire Blvd., Bellaire, 77401
Brisuits	4204 Menchaca Rd., Austin, 78704
Burnt Bean Co.	108 S. Austin St., Seguin, 78155
Cattleack	13628 Gamma Rd., Dallas, 75244
Cuantos Tacos	1108 E. 12th St., Austin, 78702
Cullum's Attaboy	111 Kings Ct., San Antonio, 78212
Dai Due	2406 Manor Rd., Austin, 78722
Distant Relatives	3901 Promontory Point Dr., Austin, 78744
Ema	5307 N. Main St., Houston, 77009
Emmer & Rye	51 Rainey St., Austin, 78701
Franklin Barbecue	900 E. 11th St., Austin, 78702
Gemma	2323 N. Henderson Ave., Ste. 109, Dallas, 75206
Goldee's	4645 Dick Price Rd., Fort Worth, 76140
The Jerk Shack	10234 Texas 151, Ste. 103, San Antonio, 78251
Kemuri Tatsu-ya	2713 E. 2nd St., Austin, 78702
KG BBQ	3108 Manor Rd., Austin, 78723
Killen's	101 Heights Blvd., Houston, 77007
Killen's BBQ	3613 Broadway St., Pearland, 77581
La Santa Barbacha	2806 Manor Rd., Austin, 78722
Ladino	200 E. Grayson St. #100, San Antonio, 78215
Lucia	287 N. Bishop Ave., Dallas, 75208
Mala Sichuan Bistro	9348 Bellaire Blvd., Houston, 77036
Micklethwait Craft Meats	1309 Rosewood Ave., Austin, 78702

Một Hai Ba	6407 Lewis St., Dallas, 75206
Nam Giao	6938 Wilcrest Dr., Houston, 77072
Nancy's Hustle	2704 Polk St., Houston, 77003
Ngon Vietnamese Kitchen	1907 Greenville Ave., Dallas, 75206
Nixta Taqueria	2512 E. 12th St., Austin, 78702
nobie's	2048 Colquitt St., Houston, 77098
nonna	4115 Lomo Alto Dr., Dallas, 75219
Odd Duck	1201 S. Lamar Blvd., Austin, 78704
Pinkerton's BBQ	1504 Airline Dr., Houston, 77009
The Pit Room	1201 Richmond Ave., Houston, 77006
Ramen del Barrio	1700 W. Parmer Ln., Austin, 78727
Rosemeyer Bar-B-Q	2111 Riley Fuzzell Rd., Spring, 77386
Rosie Cannonball	1620 Westheimer Rd., Houston, 77006
Southerleigh Fine Food & Brewery	136 E. Grayson St., Ste. 120, San Antonio, 78215
Street to Kitchen	3401 Harrisburg Blvd., Houston, 77003
Tejas Chocolate	200 N. Elm St., Tomball, 77375
Theodore Rex	1302 Nance St., Unit A, Houston, 77002
Truth BBQ	110 S. Heights Blvd., Houston, 77007
Veracruz Fonda & Bar	1905 Aldrich St., Austin, 78723

## MICHELIN Special Awards

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

<b>Award</b>	<b>Recipient</b>	<b>Establishment</b>
Michelin Exceptional Cocktails Award	<b>Julian Shaffer</b>	Rye
Michelin Sommelier Award (sponsored by Franciacorta)	<b>Steven McDonald</b>	Pappa Bros. Steakhouse
Michelin Outstanding Service Award	<b>Hailey Pruitt &amp; Lauren Beckman</b>	Mixtli
Michelin Young Chef / Culinary Professional Award (sponsored by Sysco)	<b>Edgar Rico</b>	Nixta Taqueria

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 Texas 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 Texas features the state's most spectacular hotels, including modern boutique luxury like [the Commodore Perry](#) (two MICHELIN Keys) in Austin, the charming [Hôtel Swexan](#) (one MICHELIN Key) in Dallas



and the riverside gem, [Hotel Emma](#) (two MICHELIN Keys) located at the Pearl in San Antonio.

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 2024 MICHELIN Guide Texas selection:


	(High quality cooking, worth a stop)	<b>15</b>
	Bib Gourmand (Good food at moderate price)	<b>44</b>
	Recommended restaurants	<b>57</b>
	<b>Total</b> number of restaurants in selection	<b>116</b>
	Cuisine types reflected in Starred restaurants	<b>9</b>
	Cuisine types reflected in Bib Gourmands	<b>13</b>
	Cuisine types reflected in selection	<b>26</b>

#### Texas' 2024 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Dai Due		406 Manor Rd., Austin, 78722
Emmer & Rye		51 Rainey St., Austin, 78701

#### Texas' 2024 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Barley Swine		6555 Burnet Rd., Austin, 78757
BCN Taste & Tradition		4210 Roseland St., Houston, 77006
CorkScrew BBQ		26608 Keith St., Spring, 77373
Craft Omakase		4400 N. Lamar Blvd., Ste. 102, Austin, 78756
Hestia		607 W. 3rd St., Austin, 78701
InterStellar BBQ		12233 Ranch Rd. 620 N., Austin, 78750
la Barbecue		2401 E. Cesar Chavez St., Austin, 78702
Le Jardinier Houston		5500 Main St., Houston, 77004
Leroy and Lewis Barbecue		5621 Emerald Forest Dr., Austin, 78745
March		1624 Westheimer Rd., Houston, 77006
Mixtli		812 S. Alamo St., Ste. 103, San Antonio, 78205
Musaafer		5115 Westheimer Rd., Ste. C-3500, Houston, 77056
Olamaie		1610 San Antonio St., Austin, 78701
Tatemó		4740 Dacoma St., Houston, 77092

Tatsu Dallas		3309 Elm St., Ste. 120, Dallas, 75226
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### ***Texas' 2024 Recommended restaurants***

<b>Restaurant</b>	<b>Address</b>
2M Smokehouse	2731 S. Ww White Rd., San Antonio, 78222
Apt 115	2025 E. 7th St., Austin, 78702
Barbecue Station	1610 N.E. Loop 410, San Antonio, 78209
Barsotti's	4208 Oak Lawn Ave., Dallas, 75219
Baso	633 W. 19th St., #A, Houston, 77008
Birdie's	2944 E. 12th St., Austin, 78702
Birrieria y Taqueria Cortez	2220 E. Rosedale St., Fort Worth, 76105
Bludorn	807 Taft St., Houston, 77019
Brisket & Rice	13111 FM-529 Rd., Houston, 77041
Candente	4306 Yoakum Blvd., Houston, 77006
Comedor	501 Colorado St., Austin, 78701
Con Todo	10001 Metric Blvd., Austin, 78756
Crown Block	300 Reunion Blvd. E., Dallas, 75207
dipdipdip Tatsu-Ya	7301 Burnet Rd., Ste. 101, Austin, 78757
Discada	1319 Rosewood Ave., Austin, 78702
El Carlos Elegante	1400 N. Riverfront Blvd., Dallas, 75207
Este	2113 Manor Rd., Austin, 78722
Ezov	2708 E. Cesar Chavez St., Austin, 78704
Fearing's	2121 McKinney Ave., Dallas, 75201
Garcia's Mexican Food	842 Fredericksburg Rd., San Antonio, 78201
Garrison	101 Red River St., Austin, 78701
Georgie	4514 Travis St., Dallas, 75205
Harvest	215 N. Kentucky St., McKinney, 75069
Hidden Omakase	5353 W. Alabama St., Ste. 102, Houston, 77056
Jeffrey's	1204 W. Lynn St., Austin, 78704
Joe's Bakery & Coffee Shop	2305 E. 7th St., Austin, 78702
Knox Bistro	3230 Knox St., Dallas, 75205
La Condesa	400 W. 2nd St., Austin, 78701
Late August	4201 Main St., Ste. 120, Houston, 77002
Launderette	2115 Holly St., Austin, 78702
Leche de Tigre	318 E. Cevallos St., San Antonio, 78204
Lenoir	1807 S. 1st St., Austin, 78704
Ling Kitchen	8423 Research Blvd., Austin, 78758
Little Em's Oyster Bar	1001 S. Alamo St., San Antonio, 78210
Lutie's	4100 Red River St., Austin, 78751



Maie Day	1603 S. Congress Ave., Austin, 78704
Mercat Bistro	2501 N. Harwood St., Ste. 225, Dallas, 75201
Mexta	106 E. 6th St., Ste. #110, Austin, 78701
Mister Charles	3219 Knox St., Ste. 170, Dallas, 75205
Monarch	1401 Elm St., Dallas, 75201
Mum Foods Smokehouse & Delicatessen	5811 Manor Rd., Austin, 78723
Nicosi	221 Newell Ave., San Antonio, 78215
Panther City BBQ	201 E. Hattie St., Fort Worth, 76104
Pappas Bros. Steakhouse	5839 Westheimer Rd., Houston, 77057
Quarter Acre	2023 Greenville Ave., Ste. 110, Dallas, 75206
Rye	1920 Greenville Ave., Dallas, 75206
Sachet	4270 Oak Lawn Ave., Dallas, 75219
Signature Restaurant	16401 La Cantera Pkwy, San Antonio, 78256
Smoke'N Ash BBQ	5904 S. Cooper St., Arlington, 76017
Stillwell's	Hôtel Swexan, 2575 Mckinnon St., Dallas, 75201
Stock & Barrel	316 W. Davis St., Dallas, 75208
Suerte	1800 E. 6th St., Austin, 78702
Tare	12414 Alderbrook Dr., Austin, 78727
Tei-An	1722 Routh St., Dallas, 75201
Terry Black's BBQ	1003 Barton Springs Rd., Austin, 78704
Toshokan	807 E. 4th St., Austin, 78702
Written By The Seasons	380 Melba St., Dallas, 75208

### 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.

#### **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](http://michelinman.com)) and Canada ([michelin.ca](http://michelin.ca)).

#### **About Capital One**

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