

PRESS INFORMATION

THE MODERN AWARDED TWO STARS IN THE MICHELIN GUIDE NEW YORK CITY 2016

The stars continue to shine bright in Brooklyn and Queens

NEW YORK (Sept. 30, 2015) – Michelin today announced its highly anticipated restaurant selections in the 11th edition of the MICHELIN Guide New York City that goes on sale tomorrow.

This year's edition of the MICHELIN Guide features 76 restaurants that have earned either one, two, or three Michelin stars, a mark of incredible culinary achievement for the New York City edition of the centuries old travel guide.

Michael Ellis, the International Director of the MICHELIN Guides, comments: "*The incredible diversity in the 2016 edition of the MICHELIN Guide New York City highlights the energy and constant evolution of the city's dining scene. The impressive number of different styles of cuisine, a total of 61, found throughout all five boroughs confirms New York's position as one of the world's most exciting dining destinations*".

In this year's edition, the list of two-starred welcomes **The Modern**, which has been promoted from its previous one-star distinction, bringing the total number of two starred restaurants to 10. Under the direction of Chef Abram Bissell, The Modern demonstrated creative and contemporary cuisine, complemented by bright and fresh flavors.

The MICHELIN Guide welcomes 10 newcomers to the one star category for the first time. Among them, four offer remarkable Japanese cuisine. **Tempura Matsui** turns Japanese tempura style into an art form and incorporates the freshest seafood ingredients. **Sushi Yasuda**, under the leadership of Chef Mitsuru Tamura and his new team, is producing exemplary sushi at a high level. **Cagen** and **Hirohisa** complete this year's new stars offering top notch Japanese cuisine.

This year's selection confirms the dynamism of the culinary scene in all boroughs, notably Brooklyn and Queens. Brooklyn earns two new one-starred restaurants with vegetarian-focused **Semilla** and a sophisticated restaurant serving American cuisine, **The Finch**. Also joining the ranks of the Michelin stars is **Somtum Der** in the East Village, which was formerly recognized as Bib Gourmand restaurant. Rounding out the new one-starred restaurants are **Gabriel Kreuther**, **Uncle Boons** and **Rebelle**.

The announcement of the MICHELIN Guide selection follows last week's news that 133 restaurants in New York earned a Bib Gourmand distinction. The MICHELIN Guide New York City 2016, which lists nearly 900 restaurants, goes on sale tomorrow priced at \$18.99.

Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently around 24 countries, the MICHELIN guide has become an international benchmark in fine dining. The selections of all restaurants in the guide are made by Michelin's famously anonymous inspectors who dine in the New York City area regularly. These local inspectors are trained to scrupulously 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, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN Guide inspectors, whether in Japan, the United States, China or Europe. They guarantee a consistent selection so that a star restaurant has the same value regardless of whether it is located in Paris, New York or Tokyo.

Michelin has been a pioneering force in advancing mobility through innovation and excellence in manufacturing quality. The company patented the pneumatic, or air-filled, tire in the late 1800s. This was a milestone moment in mobility, permitting automobile owners to travel at great length in a single journey. Then, in an effort to prompt travelers to enjoy their newfound mobility, the company created guides and detailed maps to steer travelers on their way. The most famous publication that developed from this is the internationally recognized MICHELIN Guide.

New York City MICHELIN Guide 2016

Starred establishments



Exceptional cuisine, worth a special journey

Brooklyn	Downtown	Chef's Table at Brooklyn Fare	🍴🍴	César Ramirez
Manhattan	Gramercy, Flatiron & Union Square	Eleven Madison Park	🍴🍴🍴🍴	Daniel Humm
Manhattan	Upper West Side	Jean-Georges	🍴🍴🍴	Jean-Georges Vongerichten
Manhattan	Midtown West	Le Bernardin	🍴🍴🍴	Eric Ripert
Manhattan	Midtown West	Masa	🍴🍴	Masa Takayama
Manhattan	Midtown West	Per Se	🍴🍴🍴🍴	Thomas Keller



Excellent cuisine, worth a detour

Manhattan	Midtown East	Aquavit	🍴🍴
Manhattan	TriBeCa	atera	🍴🍴
Brooklyn	Fort Greene & Bushwick	Blanca	🍴🍴
Manhattan	Upper East Side	Daniel	🍴🍴🍴🍴
Manhattan	TriBeCa	Ichimura	🍴🍴
Manhattan	TriBeCa	Jungsik	🍴🍴
Manhattan	Midtown West	Marea	🍴🍴
Manhattan	Midtown West	Modern (The)	🍴🍴 N
Manhattan	East Village	Momofuku Ko	🍴🍴
Manhattan	Greenwich & West Village	Soto	🍴🍴



A very good restaurant in its category

Manhattan	Midtown West	Ai Fiori	🍴🍴
Manhattan	Gramercy, Flatiron & Union Square	Aldea	🍴🍴
Manhattan	Upper West Side	Andanada	🍴🍴
Manhattan	Midtown West	Aureole	🍴🍴
Manhattan	Greenwich & West Village	Babbo	🍴🍴
Manhattan	TriBeCa	Bâtard	🍴🍴
Manhattan	Midtown West	Betony	🍴🍴
Manhattan	Greenwich & West Village	Blue Hill	🍴🍴
Manhattan	TriBeCa	Bouley	🍴🍴🍴
Manhattan	Gramercy, Flatiron & Union Square	Breslin (The)	🍴
Manhattan	TriBeCa	Brushstroke	🍴🍴
Manhattan	Upper East Side	Café Boulud	🍴🍴
Manhattan	Midtown East	Café China	🍴🍴

Manhattan	East Village	Cagen	☒☒ N
Manhattan	Greenwich & West Village	Carbone	☒☒
Queens		Casa Enrique	☒☒
Manhattan	Gramercy, Flatiron & Union Square	Casa Mono	☒☒
Manhattan	Midtown East	Caviar Russe	☒☒☒
Brooklyn	Williamsburg	Delaware and Hudson	☒☒
Manhattan	Chelsea	Del Posto	☒☒☒☒
Manhattan	Upper West Side	Dovetail	☒☒
Brooklyn	Fort Greene & Bushwick	Finch (The)	☒☒ N
Manhattan	Midtown West	Gabriel Kreuther	☒☒☒ N
Manhattan	Greenwich & West Village	Gotham Bar and Grill	☒☒☒
Manhattan	Gramercy, Flatiron & Union Square	Gramercy Tavern	☒☒☒
Manhattan	SoHo & Nolita	Hirohisa	☒☒ N
Manhattan	East Village	Jewel Bako	☒
Manhattan	Midtown East	Juni	☒☒☒
Manhattan	Gramercy, Flatiron & Union Square	Junoon	☒☒☒
Manhattan	Midtown East	Kajitsu	☒☒
Manhattan	East Village	Kyo Ya	☒☒
Brooklyn	Downtown	La Vara	☒☒
Brooklyn	Williamsburg	Luksus at Tørst	☒☒
Brooklyn	Williamsburg	Meadowsweet	☒☒
Manhattan	Greenwich & West Village	Minetta Tavern	☒
Manhattan	SoHo & Nolita	Musket Room (The)	☒☒
Queens		M. Wells Steakhouse	☒☒
Manhattan	Gramercy, Flatiron & Union Square	NoMad	☒☒
Brooklyn	Williamsburg	Peter Luger	☒
Manhattan	Upper West Side	Picholine	☒☒☒
Manhattan	Greenwich & West Village	Piora	☒☒
Brooklyn	Sunset Park & Brighton Beach	Pok Pok Ny	☒
Manhattan	SoHo & Nolita	Public	☒☒
Manhattan	SoHo & Nolita	Rebelle	☒☒ N
Brooklyn	Downtown	River Café (The)	☒☒☒
Manhattan	TriBeCa	Rosanjin	☒☒☒
Brooklyn	Williamsburg	Semilla	☒ N
Manhattan	East Village	Somtum Der	☒ N
Manhattan	Greenwich & West Village	Spotted Pig	☒
Manhattan	TriBeCa	Sushi Azabu	☒☒
Manhattan	Upper East Side	Sushi of Gari	☒
Manhattan	Midtown East	Sushi Yasuda	☒☒ N
Brooklyn	Downtown	Take Root	☒
Manhattan	Upper West Side	Telepan	☒☒☒

Manhattan	Midtown East	Tempura Matsui	XX N
Manhattan	Midtown West	Tori Shin	XX
Manhattan	Midtown East	Tulsi	XX
Manhattan	SoHo & Nolita	Uncle Boons	XX N
Manhattan	Greenwich & West Village	Wallsé	XX
Manhattan	Greenwich & West Village	ZZ's Clam Bar	X

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