Click to prove you're human



New york michelin guide

There are 74-starred restaurants in New York City, according to Michelin’s 2024 guide, including Jungsik from Seoul, which is the first Korean restaurant to earn three stars and the first addition to NYC’s three-star shortlist in 12 years. Eleven Madison Park, Masa, Le Bernardin, and Per Se join as three-star restaurants, while César from César Ramirez, Chef’s Table at Brooklyn Fare, and Sushi Sho are new two-star additions. Eight new one-star restaurants have also been added to the city's collection of 55 spots. Some of the notable restaurants include Dan Barber’s Westchester farm with a restaurant retaining its two stars; Essential by Christophe from Christophe Bellanca with one star; Jean-Georges Vongerichten's flagship French restaurant maintaining its two stars; and Masa Takayama's exorbitant Japanese restaurant with three stars. Other notable restaurants include Thomas Keller’s restaurant in the Time Warner Center with three stars; Daniel Boulud's Upper East Side French restaurant dropping from two to one star; Yingtao, a Hell’s Kitchen Chinese fine dining spot with one star; and Cafe Boulud maintaining its original format of the menu. The complete list of Michelin-starred restaurants in New York City can be found at the end of this article. The city's top-rated restaurants have been compiled by the Michelin guide, with several notable establishments earning two-star ratings. Among them is Emma Bengtsson's Midtown Scandinavian restaurant, which boasts a $175 to $275 tasting menu and holds two stars. Another prominent two-star restaurant is Gabriel Kreuther's eponymous eatery, offering a range of prices from $180 to $295 for its tasting menus. In contrast, Daniel Boulud's subterranean omakase spot starts at a steep $410 per person. Sushi Amane and Sushi Sho also feature on the list, with the latter having gained significant momentum since its opening in March. This Edomze-style restaurant boasts 12-course tastings starting at $450 per person. Per Se alum Dae Kim's Korean fine-dining establishment remains a two-star favorite, while Noz 17 earns one star for its unique seven-seat sushi counter experience. Chef Junichi Matsuzaki's Noz 17 offers a 30-course tasting menu priced at $465 before drinks and tip. Chef David Shim's Korean steakhouse retains its one-star rating, along with several other notable restaurants including chef Brian Kim's prix-fixe restaurant and Stefano Secchi's Italian eatery. Per person tasting menus are available at some restaurants, while others offer à la carte options. Chef Yoshihiko Kousaka heads Jewel Bako's one-star sushi spot with an omakase menu costing $225 for tableside service and $250 at the bar. Unapologetic Foods' Southern Indian à la carte menu earns a one-star rating. The Spanish favorite continues to offer its one-star à la carte menu. Chef Eyal Shani was awarded a one star for his à la carte Shmoné, while Brazilian chef Franco Sampogna and Portuguese restaurateur Bernardo Silva's 14-seat counter features one-star à la carte options. A Himalayan-Chinese fusion restaurant with French technique also earns one star. The city's first Korean ramyun noodle shop from chef Douglas Kim keeps its one-star rating. Dan Barber's farm-to-table restaurant off Washington Square Park has a one-star rating, as does Breezy Mexican restaurant Oxomoco in Greenpoint. East Village kaiseki spot Tsukimi also earns one star with dinner at $265 per person. Tadashi Yoshida's namesake restaurant features a 20-course meal starting at $500 per person. Torien offers a 13-course menu focusing on every part of a chicken, starting at $185 per person. Ignacio Mattos' eclectic small plates restaurant retains its one-star rating, as does Torrisi Bar and Restaurant Major Food Group's Little Italy Italian homage to New York. Rosella features a 15-course sustainable omakase starting at $390 for two people. Asian flavors are incorporated into American small plates at Thomas Chen's East Village restaurant, which also earns a one-star rating. Berkshire pork is the main event at this restaurant from chef Mary Attea. Sushi Ichimura maintains its one-star status with a 20-course menu starting at $450. Mitsunobu Nagae's French restaurant features à la carte options and tasting menus starting at $245 per person. One White Street, an American restaurant from chef Sam Clonts and Raymond Trinh, also earns a one-star rating with a seven-course tasting menu starting at $112 per person. Looking for top-rated restaurants? Here are some highlights: Austin Johnson's Korean restaurant now boasts three stars, featuring a signature dinner menu at $295 per person and la carte options at the bar. Amanda Cohen's vegetarian spot earns one star with a five-course tasting menu starting at $110. Shion Uino's Edomae-style sushi-ya retains one star with a pricey $400 per person dinner option that includes gratuity. César Ramirez’s two-Michelin-starred restaurant in Williamsburg offers a hands-on, sleek tasting menu for $265 per person. The list of New York City restaurants with Michelin stars is vast. Here are some recommendations: Jean-Georges Vongerichten's flagship French restaurant maintains its two stars. Prices range from $218 for a vegetarian six-course tasting menu to $478 for the "classics" menu. Masa Takayama's exorbitant Japanese restaurant has three stars, with tasting menus starting at $750 in the dining room and $950 at the counter. Thomas Keller's restaurant in the Time Warner Center has three stars. The tasting menu starts at $390. Daniel Boulud's Upper East Side French restaurant has one star, down from two last year. Its tasting menu starts at $334. Yingtao blends fine-dining technique with Chinese dishes originating from places like Xi'an and Shanghai. Prices range from $165 for a tasting to $90 for the prix fixe. Cafe Boulud maintains its one-star status with a menu sectioned by la saison, la tradition, le potager, and le voyage. The head chef is Romain Paumier, who moved over from Restaurant Daniel. Kochi holds its one star with a $145 tasting menu. Eric Ripert's seafood restaurant maintains three stars with the dining room tasting menu starting at $325. Sungchul Shim has one star for Kochi's sibling, also priced at $145. Danny Meyer's Midtown restaurant has two stars, while Chef’s Table at Brooklyn Fare now holds two stars following its new venture. Gabriel Kreuther's eponymous Midtown restaurant maintains two stars, with tasting menus ranging from $180 to $295. The subterranean omakase spot by Daniel Boulud and George Ruan has one star, with a dinner menu starting at $410. Explore an innovative culinary scene at One Vanderbilt, where a string of exceptional restaurants await. Among them is Sushi Amane, boasting one star and offering dinner for $250 per person without tax and gratuity. Nearby, sibling restaurant Sushi Sho has two stars and provides tastings starting at $450 per person. Meanwhile, the esteemed Edomae-style restaurant, with chef Keiji Nakazawa at its helm, has been gaining momentum since opening in March. This influential sushi master's creations start at $195 for a 12-course tasting menu before tax and tip. Additionally, Per Se alum Dae Kim heads the kitchen at this pricey Japanese tempura spot, which retains its one-star rating. A 12-course tasting menu starts at $280 per person, with a shorter lunch menu available for $160. Furthermore, Noz 17 earns one star for its 30-course tasting menu at a seven-seat sushi counter, starting at $465 before drinks and tip. Chef Junichi Matsuzaki takes center stage at this intimate Korean fine-dining restaurant from Ellia Park and Junghyun Park, which keeps its two-star rating. Other notable mentions include Little Banchan Shop's Korean tasting menu for $215 and one star, tucked away in the back of a Queens provisions store. Madison Square Park's vegan tasting menus, ranging from $265 to $365, have maintained their three stars under Daniel Humm. The Korean steakhouse has retained its one-star rating, offering caviar and wagyu cuts as well. Chef Shigeyuki Tsunoda's restaurant features a twice-nightly 20-course omakase at the sushi counter for $400. Lastly, kaiseki stunner Flatiron has risen to two-star status, with a dinner menu priced at $255 per person and lunch at $145. One-Star Restaurants in New York Remain: A City Guide to Dining Excellence 63 Clinton offers a seven-course tasting menu for $112 per person under chefs Sam Clonts and Raymond Trinh. One White Street, featuring chef Austin Johnson's creations, has an upscale vibe with a downstairs a la carte menu and a tasting menu starting at $168 per person. Stephen Starr and Daniel Rose's Soho French restaurant retains one star; it offers a $147 prix-fixe menu alongside à la carte ordering. Hoseong, the Korean fine dining spot, now boasts three stars, with its signature dinner menu priced at $295 per person. A la carte options are available for $25 to $75 items at the bar. Chef Amanda Cohen's vegetarian tasting menu has earned one star, featuring a five-course menu starting at $110. Shion Uino's Edomae-style sushi-ya, which includes gratuity in its price of $400 per person, also received one star. A modern Tribeca restaurant with two stars offers dinner for $298 per person. Chef Fidel Caballero's Mexican fine dining spot features a la carte options alongside its $110 tasting menu. Its evolution from pop-up offerings is notable. Kazushige Suzuki's $495 omakase experience, which includes an Italian Kappo tasting, earned one star. Cheng Lin's Brooklyn Edomae-style sushi restaurant features an 18-course omakase for $195. This Williamsburg restaurant, known for its focus on natural wine and small plates, keeps its single star despite a constantly changing menu. César Ramirez's two-Michelin-starred tasting-menu restaurant in Brooklyn starts at $265 per person. Fredrik Berselius's tasting menu in Williamsburg sticks with two stars, offering dinner for $325 or lunch on Saturday and Sunday for $228. Prices are inclusive of service. John Winterman and Christopher Cippollone's brasserie earns one star, featuring dishes ranging from $12 to $225. A Seoul import on the 16th floor of a Koreatown building, this minimalist spot starts at $180 for an 11-course menu. With seatings from 5 to 8 p.m., chef Andrea Calstier and manager Elena Oliver's upstate restaurant features a tasting menu starting at $175 for four courses or $225 for the full tasting. Chef James Kent's restaurant landed two stars, featuring a sequel to Crown Shy with a $298 tasting menu. The new menu from chef Charlie Mitchell is set to roll out in the new year. Under new chef Sam Rogers, one-star Clover Hill features a tasting menu with dishes like sunchokes and prawns; Boston mackerel; and Cavendish. Price tag for this particular quail dish is quite steep, starting at a whopping two hundred and forty-five bucks.

Michelin guide awards new york. New york michelin guide 2025. Michelin guide new york bib gourmand. Michelin guide new york restaurants. Michelin guide hotels new york. Michelin guide new york state. New york michelin guide 2024. Michelin guide upstate new york. Best restaurants new york michelin guide. Tablet-michelin guide new york ny. Michelin green guide new york city. New york michelin guide ceremony. Michelin guide new york italian. Michelin guide new york city 2024. Michelin guide new york map.