

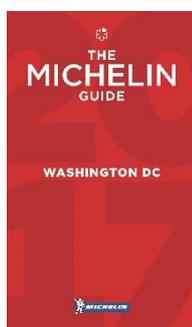
PRESS INFORMATION

Boulogne-Billancourt, 13 October 2016

The selection of the first MICHELIN Guide Washington 2017 reveals the revival and potential of the local culinary scene

With its own culinary identity centred around "Mid-Atlantic cuisine", over the last few years the culinary scene in Washington has undergone some profound changes that have made its local cuisine among the most dynamic in the world

Michelin today released the first selection of the MICHELIN Guide Washington 2017, which highlights the diversity and richness of the local culinary scene.



"Following on from New York, San Francisco and Chicago, we are pleased to launch this new selection for Washington: we have rarely experienced such development in the same area in such a short time," commented Claire DORLAND-CLAUZEL, Michelin executive vice-president, brands and external relations. "This first selection will help highlight the trends and talents in the city, and offer our customers high quality expertise."

In this first selection, three restaurants have been awarded two stars: **Mini Bar**, where under the eyes of his customers, chef Jose ANDRES offers particularly avant-garde and innovative cuisine in the form of a tasting menu featuring whimsical and fun dishes; **Pineapple & Pearls**, opened earlier this year by chef Aaron SILVERMAN, has perfectly flavoured dishes reflecting a wide range of influences; and **The Inn at Little Washington**: a few kilometres from Washington, the restaurant run by celebrity chef Patrick O'CONNELL offers classic and eclectic French cuisine in a stunning setting.

"Over the last five years the culinary offering has significantly developed in the city, driven by chefs who have travelled, have trained abroad and have enriched their cuisine on their return by incorporating new techniques, new flavours, and new seasonings," says Michael Ellis, International Director of the Michelin guides. "This gastronomic revival is amplified and supported by the "Mid-Atlantic cuisine" led by young chefs who have decided to take advantage of their terroir and work local products, thereby giving Washington a unique culinary identity."

Figureheads in this "Mid-Atlantic cuisine", the restaurant **Rose's Luxury**, opened by chef Aaron SILVERMAN, and **The Dabney**, run by chef Jeremiah LANGHORNE, have been awarded one star in this first selection for the MICHELIN Guide Washington. Seven other restaurants have been awarded one star –the **Blue Duck Tavern**, **Kinship**, **Plume**, **Tail Up Goat**, the Italian restaurants **Masseria** and **Fiola** and finally the Japanese restaurant **Sushi Taro**.

Finally, with over 33 styles of cuisines represented in the Guide, with for the first time a restaurant offering Balkan cuisine, the selection reflects the great diversity of the culinary scene in the city.

The MICHELIN Guide Washington 2017 is available on the MICHELIN Restaurants US application, and is available in bookstores at \$12.95.

This first selection includes:

- ✓ 3 restaurants with two stars
- ✓ 9 restaurants with one star
- ✓ 19 restaurants with a Bib Gourmand

The MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new



trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support million of travelers, allowing them to live a unique mobility experience.

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