



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- May 6, 2021

Seven New Restaurants in New York Receive MICHELIN Star Awards



- **Inspectors recognize seven new One MICHELIN Stars in the new edition of the MICHELIN Guide New York City and Westchester County**
- ***Blue Hill at Stone Barns* is recognized with the first MICHELIN Green Star in New York**

The MICHELIN Guide concluded its “[Still Serving](#)” series with the announcement of 68 Starred awards in New York City and Westchester County. Seven new One MICHELIN Stars and one new MICHELIN Green Star were revealed on the [MICHELIN Guide Instagram](#) channel.

“With 58 cuisine types, New York City and Westchester County continue to serve with resilience as global leaders in diverse and high-quality dining, despite the challenges of the global health crisis,” said Gwendal Poullennec, international director of the MICHELIN Guides. “MICHELIN Guide inspectors were delighted to introduce the MICHELIN Green Star and recognize Chef Dan Barber and the team at *Blue Hill at Stone Barns* for an unwavering commitment to sustainable gastronomy.”



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Here's the list of new starred restaurants, with inspector notes from each restaurant:

Tsukimi (East Village-New One Star)

With a seasonal approach in mind, Chef Takanori Akiyama has created a deeply personal interpretation of a proper kaiseki meal.

Rezdôra Osteria Emiliana (Gramercy- New One Star, promotion from Plate)

Rezdôra offers authentic, regionally focused Italian fare. The quality and execution continue to impress time and again thanks to Chef Stefano Secchi.

Jua (Gramercy - New One Star)

With prior experience at *Jungsik* in Seoul and New York City, Chef Hoyoung expertly weaves Western influences into his Korean prix-fixe menu.

Don Angie (Greenwich Village - New One Star)

Husband-and-wife chef partners Angie Rito and Scott Tacinelli have created a modern Italian American menu with a true global flair. They handle bold flavors with creativity and finesse.

Kochi (Midtown West - New One Star)

With expertly grilled skewers, Korean ingredients and bold, exciting compositions, Chef Sungchul Shim and his team craft a truly special experience where technique and personality go hand in hand.

Vestry (SoHo - New One Star)

Steering this kitchen's reigns is the talented Chef Shaun Hergatt. This menu exudes elegance and the ethos continues to be a marriage of Asian ingredients with classic French technique.

Francie (Brooklyn-Williamsburg - New One Star)

Native New Yorker Chef Chris Cipollone excels at balancing intriguing flavors and textures. His expertise is on display in contemporary pasta dishes, his signature pithivier and the sauces that accompany each course.

The 2021 MICHELIN Guide New York and Westchester County added a new distinction: the MICHELIN Green Star. Introduced in January 2020 with the MICHELIN Guide France, the MICHELIN Green Star recognizes restaurants with a strong commitment to sustainable gastronomy and environmental protection.

Led by Chef Dan Barber, ***Blue Hill at Stone Barns*** was recognized as the first MICHELIN Green Star recipient in New York. Chef Barber and his team work closely with 64 local farms, day boat fishermen off Long Island and vegetable and grain breeders to source fresh, local ingredients and develop varieties that require less energy to produce.



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The new selections are available on the [MICHELIN Guide iOS app](#). Download the app to explore all the Michelin-rated restaurants across the globe and book the world's most unique and exciting hotels. App users can also create and share their own restaurant and hotel wish lists. Through integrations with [OpenTable](#) and [Resy](#), two official booking partners of the MICHELIN Guide in New York City and Westchester County, users can make reservations for Michelin rated restaurants.



The MICHELIN Guide New York City and Westchester County Selection:

Bib Gourmands 🍷 (Good food at moderate price)	131
🌟🌟🌟 (Exceptional cuisine, worth a special journey)	5
🌟🌟 (Excellent cuisine, worth a detour)	14
🌟 (High quality cooking, worth a stop)	49
Cuisine types reflected in selection	58
Cuisine types starred restaurants	14
Cuisine types reflected in Bib Gourmands	36

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