

## PRESS INFORMATION

San Francisco, October 20 2015

### MANRESA IS AWARDED THREE STARS IN THE NEW EDITION OF THE MICHELIN GUIDE SAN FRANCISCO BAY AREA & WINE COUNTRY 2016

*The 10<sup>th</sup> anniversary edition of the MICHELIN guide highlights the vibrancy of the culinary scene in Northern California*



Michelin today announced its highly regarded selection of restaurants for the 10<sup>th</sup> edition of the MICHELIN guide San Francisco Bay Area & Wine Country.

This year, the 2016 edition of the guide highlights a new three star restaurant: Manresa, where chef David Kinch serves a very creative, contemporary cuisine. *Chef David Kinch was not only able to recover from a devastating fire at Manresa last year, but he has continued to develop the exceptional personality that is reflected in his farm-driven seasonal cooking. A dining experience at Manresa is worth a special journey, chef Kinch's dishes are brilliantly conceived and perfectly executed. From amuse-bouche to desserts, the nightly tasting menu showcases the unique signature and talent of the chef and his team*” comments Michael Ellis, International Director of the MICHELIN guides.

*The French Laundry, The Restaurant at Meadowood, Benu and Saison maintain their distinction of three stars. “Only about 100 restaurants hold three stars worldwide” continues Michael Ellis. “After Benu and Saison last year, the entrance of Manresa into Michelin’s top category highlights the impressive level of cuisine in the San Francisco Bay area, which has been increasing constantly over the years.”*

In this year’s edition, two restaurants are moving up to two stars: *Campton Place*, where chef Srijith Gopinathan serves a menu that highlights superb local ingredients and the Indian and South Asian flavors of his heritage; and *Commis*, the first two-star restaurant in the East Bay, where chef James Syhabout combines flavors and technique in his contemporary style. In total, seven restaurants are awarded two stars in the MICHELIN guide San Francisco Bay Area & Wine Country 2016.

With 38 restaurants awarded one star, of which 15 are new, the region offers remarkably diverse and high quality cuisine. Standouts include new hot spots from storied chefs: Chef Mourad Lahlou’s eponymous *Mourad* joins *Aziza* in offering delicious Moroccan cuisine worthy of a star and Chef Melissa Perello is impressing diners with bold and fun flavors at her new spot, *Octavia*. Also new and noteworthy is *Lazy Bear*, a popular former pop-up, and *Kin Khao*, a Thai Bib Gourmand that is being promoted to one star. The list also welcomes the second location of *All Spice*, *Al’s Place*, *Aster*, *Californios*, *Commonwealth*, *Lord Stanley*, *Nico*, *Omakase*, *Rasa*, *Sushi Yoshizumi* and *Wako*.

*“The number of new restaurants in all categories, including Bib Gourmands, reflects the vibrancy of the culinary scene found in the San Francisco Bay area”* says Michael Ellis, international director of the MICHELIN Guide. *“Over the last 10 years, the Michelin inspectors have been consistently impressed with the level of cooking that can be found across the entire region.”*

The MICHELIN Guide San Francisco Bay Area & Wine Country 2016 goes on sale Wednesday, Oct. 27, for \$18.99. A total of 505 restaurants representing 53 different cuisines are listed.



## **About the MICHELIN guide**

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 constantly in the countries where the MICHELIN guide is published . 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 Americas, 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, Hong Kong 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.

