

NEW YORK

Latest Michelin Guide Has No Stars for Hudson Yards Restaurants

Dining spots in the development opened earlier this year are headed by some of the world's most prominent chefs



Restaurants were a part of the billing for the Hudson Yards development. PHOTO: JACKIE MOLLOY FOR THE WALL STREET JOURNAL

By Charles Passy

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Even before it opened earlier this year, Hudson Yards, the \$25 billion development on Manhattan's far west side, touted its array of restaurants as one of its significant draws.

But Hudson Yards' culinary establishments, headed by some of the world's most prominent chefs, have come up short in at least one respect: None has earned a star rating in the latest New York Michelin Guide, considered one of the benchmarks in fine dining.

Michelin officials announced the rankings Monday for the guide's 2020 edition. Five restaurants in the New York metropolitan area were awarded three stars, the highest honor. Another 14 received two stars, and 57 were recognized with a single star.

The only honor given to any Hudson Yards establishment was a Plate recognition, a below-star-level category that denotes, in Michelin's description, a restaurant that offers "fresh ingredients, capably prepared: simply a good meal." Both Thomas Keller's TAK Room and David Chang's Kawi earned the Plate designation.

Officials with Related Cos., one of Hudson Yards' main developers, didn't respond for comment about Michelin's latest edition. Messrs. Keller and Chang couldn't be reached.

It isn't as if Michelin hasn't recognized the restaurants at the Shops at Columbus Circle, one of Related's other major real-estate projects in New York City. Mr. Keller's Per Se and Masa Takayama's Masa, both longtime fixtures at the Columbus Circle development, are three-star Michelin honorees in the 2020 guide, and each has held that honor in prior years.

While the Michelin evaluation of the Hudson Yards restaurants could be seen as a significant snub, Arlene Spiegel, a restaurant consultant based in New York City, cautioned against reading too much into the star decisions.

Ms. Spiegel said the Hudson Yards complex was still new and Michelin inspectors may be hesitant "to stick their neck out" at this early stage.

At the same time, Michelin did award one-star honors to a couple of restaurants that are less than a year old, such as Benno in Manhattan's Nomad neighborhood and Le Jardinier in East Midtown.

The 2020 guide is the first New York Michelin one to have included restaurants from Westchester County. Blue Hill at Stone Barns was the only dining spot from the suburban community that received a star rating—it got two stars—though 15 Westchester restaurants received the Plate designation.



Blue Hill at Stone Barns is in Pocantico Hills, N.Y.—in Westchester County. PHOTO: STEVE REMICH FOR THE WALL STREET JOURNAL

With the expansion into suburban terrain, it could be argued that the Michelin Guide was finally catching up to what New Yorkers have long recognized, that good food can be found beyond the five boroughs. Indeed, Blue Hill at Stone Barns, headed chef Dan Barber , has often been ranked among the country’s best dining establishments and is the recipient of honors and nominations from the James Beard Foundation Awards program.

In addition to Per Se and Masa, the other restaurants to receive three-star Michelin recognition in the 2020 New York guide are Chef’s Table at Brooklyn Fare, Eleven Madison Park and Le Bernardin. The three-star list is unchanged from last year, signifying no major shift in the upper echelon of the New York fine-dining scene from Michelin’s perspective.

Atomix, a contemporary Korean restaurant in Manhattan’s Murray Hill neighborhood, is another newcomer to the two-star list. The establishment received one star in the 2019 New York guide.



Sukchae, a vegetable dish from the Winter 2018 menu at Atomix, a Korean restaurant in Manhattan's Murray Hill neighborhood.
PHOTO: DIANE KANG

Junghyun Park, the chef of Atomix, noted that his restaurant was now the second Korean one in the city to receive two-star Michelin honors. Jungsik, located in Tribeca, is the other.

Mr. Park said he considered the Michelin rankings a sign that Korean food had become embraced by the fine-dining world. It is “an important time for our cuisine,” he said.

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