Eat & Drink

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Michelin makes some surprise additions to their Toronto



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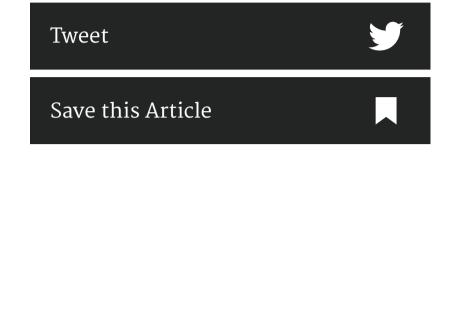
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city because the first in Canada recognized by the program back in 2022, the city's culinary creme-de-la-creme flocked to History on Sept. 18 to learn of

The Toronto Michelin guide for 2024 is here, marking the best-of-the-best

Marking the third official installment of Toronto's Michelin guide after the

in the city's culinary landscape — but some additions come as a surprise.

this year's selects. Honouring "establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef," according to the guide, restaurants are reviewed by anonymous inspectors,

sampling restaurants that run the gamut from fine dining to mom-andpop to compile the annual list of who's doing it best. The decision for 2024 is officially here, and it contains a few surprises. In addition to a number of previously-starred restaurants maintaining their status, four new One Stars have been awarded to restaurants in the city,

alongside four Bib Gourmands, which denote great food at affordable prices, and one Green Star, which celebrates restaurants that are leaders in the

Michelin One Star Restaurants Perhaps the most surprisingly, three out of the four new One Star additions to the Toronto Michelin guide aren't in Toronto at all.

Sylish Oakville haunt, Hexagon, from Chef Rafael Covarrubias earned itself

new status and express their gratitude.

environmental space.

farm.

a star on the guide for their contemporary French menu crafted with local ingredients that "celebrate Canada's terroir," according to the restaurant.

the Michelin Guide — even more so as a restaurant that's not located in

Chef Rafael Covurrubias tells blogTO that he's "honoured" to be included on

Toronto. "It has been something that we have set ourselves to achieve from the early days and are very proud to have finally reached it," he says.

Heading north, Creemore is also now home to a restaurant freshly bestowed

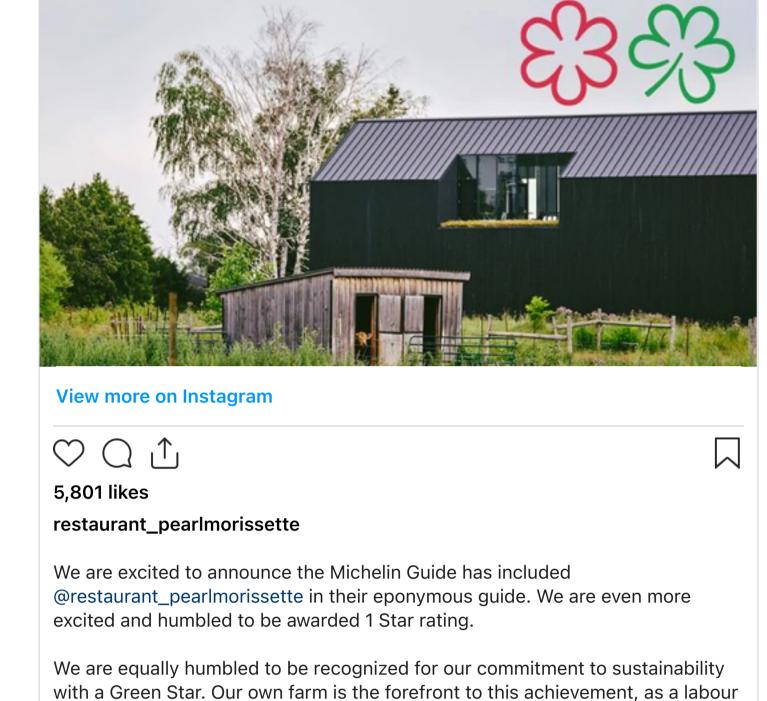
with a One Star rating in The Pine, a Chinese restaurant from Chef Jeremy

Austin, where a majority of the ingredients used are grown on Austin's own

Over in Niagara, the long-celebrated Restaurant Pearl Morisette at the Pearl Morisette winery earned not only a One Star rating, but the only Green Star awarded this year.

Following the ceremony, the restaurant took to Instagram to announce their

restaurant_pearlmorissette View profile Restaurant Pearl Morissette



View all 297 comments 0 Add a comment... In addition to expressing their excitement over the One Star rating, the

restaurant says they are "equally humbled to be recognized for [their]

"Our own farm is the forefront to this achievement, as a labour of love to

create a truly unique sustainable 'Kitchen Pantry', now seen on a global

of love to create a truly unique sustainable "Kitchen Pantry", now seen on a

commitment to sustainability with a Green Star."

global scale. 🎇 🍀

scale," they write.

Holding it down for Toronto proper is Little Italy's DaNico, an Italian restaurant with a decidedly international slant from Chef Daniele Corona, which has received shockingly little fanfare over the year its been open.

For Azura's Chef Adam Ryan, the restaurant's inclusion on the guide — just months after opening, no less — is "an absolute thrill and a testament to the hard work and passion of our team," he says in a post-ceremony statement.

Similarly, other undeniably deserving yet wholly under-discussed high-end

spots like Bar Goa, Lucie and Azura, found their ways on to the guide in the

"It's a special moment for Azura and for all of us involved," adds partner Joshua Mott.

— was also finally added to the recommendations.

Michelin Recommended Restaurants

form of recommendations.

elevating their work.

Bib Gourmand

rasarestaurantto

delivering a special, one-of-a-kind experience to our guests." Yannick Bigourdan, owner of Lucie, expresses similar gratitude for his

restaurant's spot on the guide, paired with a renewed incentive to continue

"Being a French restaurant helmed by a French Chef, Arnaud Bloquel,

"We are beyond grateful for the acknowledgment and inspired to continue

getting a nod from Michelin is a grear honour," he tells blogTO. "We are grateful to be included in this group of incredible Chefs and restaurants and we are looking forward to go work even harder!"

Somewhat contrary, the always-popular Famiglia Baldasserre — which can

scarceley be seen without a line snaking out the doors and around the block

Harbord Village's Rasa both made the cut this year, alongside non-Toronto additions Berkley North in Hamilton and Mississauga's Guru Lakshmi.

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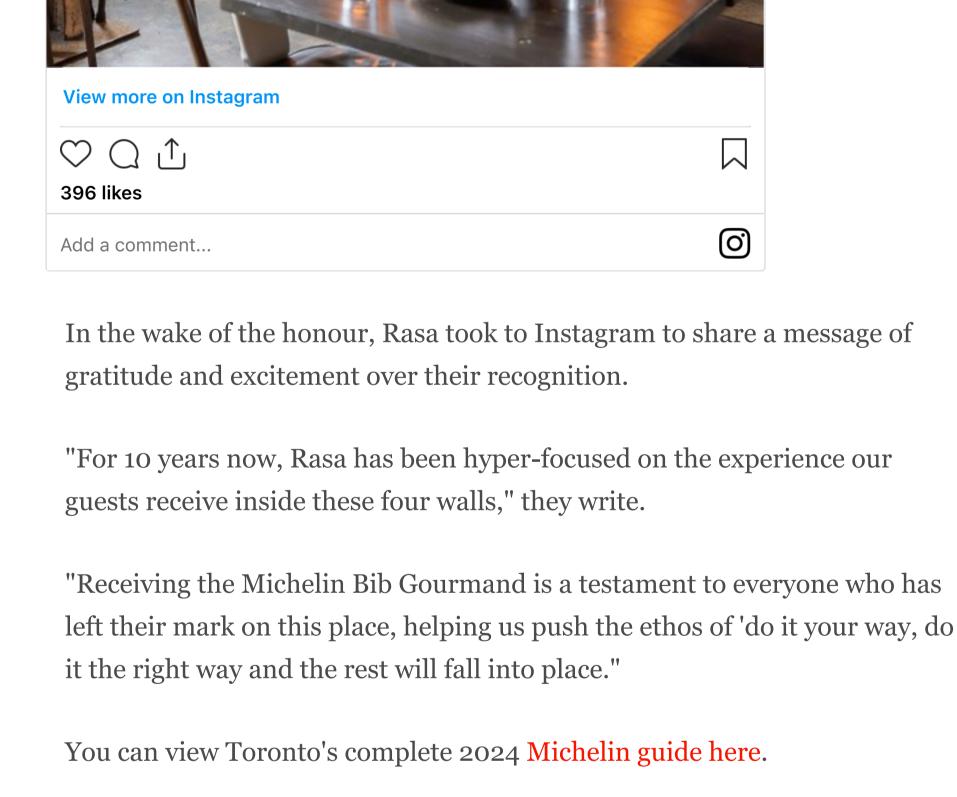
In terms of Bib Gourmand, College and Ossington's Conejo Negro and



with chili oil is as bold as lamb vindaloo

dumplings. In the end, no one cuisine can claim this endlessly tempting menu that delivers hearty, unfussy flavors in abundance. And yes, the burger is as good as it looks, the tender patty made with beef cheek, grilled, and served on house made brioche smeared in gochujang mayo. In total, the portions are generous so bring friends; the flavors are big so bring an appetite; and the satisfaction is high so count

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Lead photo by Fareen Karim at Bar Goa

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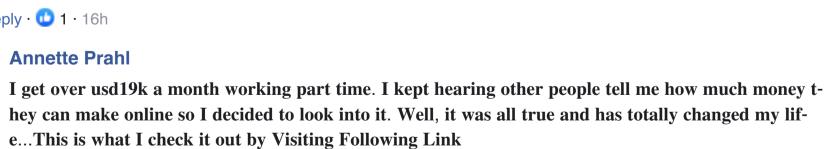
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Horrible Horrible. And the pasta isn't that good, especially for the price... See more

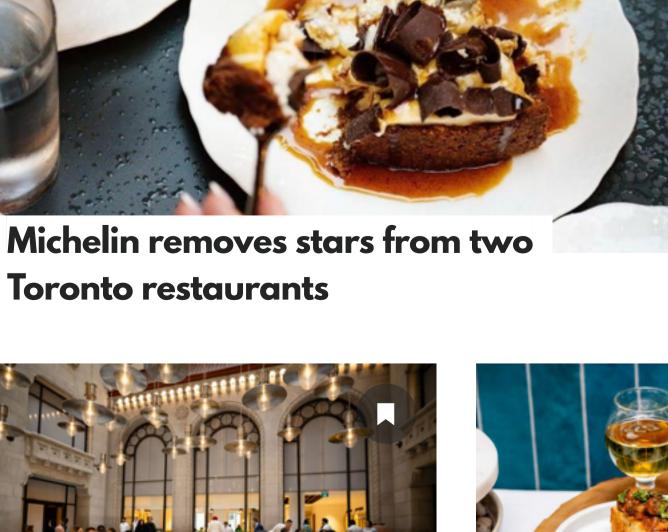
Ugghhh...Famiglia Baldasserre - worst place ever! SO snooty that they make people wait over an hour in rain, snow, freezing cold because they want to look popular and can't be bothered enough to care for their

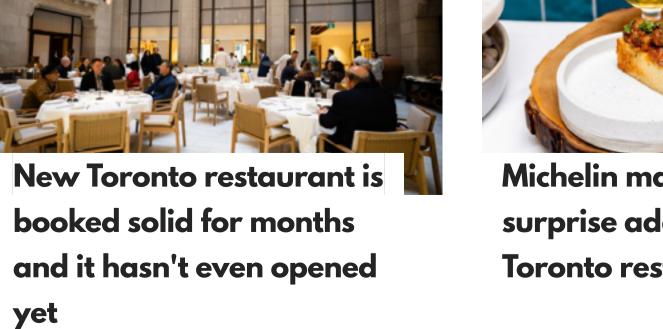
customers and move to a more appropriate space that doesn't treat people horribly. Truly discriminatory against the elderly or disabled who can't stand in the winter outside waiting - not to mention they have

rickety, dangerous chairs and tables across the street on a muddy swale as a place to eat what you buy!

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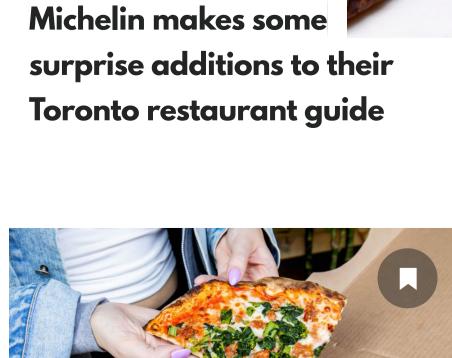




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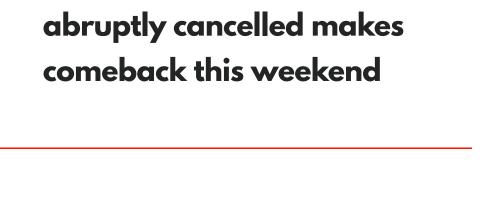
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