

The San Diego Union-Tribune

BY PAM KRAGEN

SEPT. 28, 2021

DINING AND DRINKING

An interactive map to San Diego County's Michelin-awarded restaurants



On Tuesday, Sept. 28, the Michelin Guide announced the award of 27 new Michelin stars for California restaurants, including four new stars in San Diego.

Addison, San Diego's only Michelin-starred restaurant, was elevated to two stars. Carlsbad's Jeune et Jolie, Old Town's Sushi Tadokoro and University Heights' Soiki sushi all earned single stars.

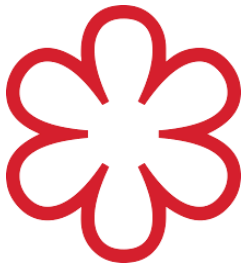
San Diego restaurants became eligible for Michelin recognition when the ratings organization issued its first all-California guide. Since then, dozens of San Diego County restaurants have upped their game in the hope of earning one of the three coveted Michelin honors: a Star, a Bib Gourmand or a Plate. Since then, 52 area restaurants — from South Bay taco shops to high-end tasting menu restaurants in Carmel Valley and Carlsbad — have been honored.

As a culinary guide, we have created an illustrated, interactive map to all 52 locations that spotlight what awards they received, what Michelin inspectors liked about them, where to find them and how to make a reservation.

But first, here's the background on what these Michelin honors mean:

THE MICHELIN GUIDE

Back in 1900, the French company Michelin was looking for a way to promote its auto tires. It came up with a road guide for motorists with lists of recommended restaurants for tired and hungry motorists to stop for a good meal. Originally issued only in France, the Michelin Guide gradually expanded to countries all over the world. Every year secret Michelin inspectors fan out around the globe to make new restaurant discoveries and honor the highest standards of culinary excellence. Here are the awards that restaurants can receive:



MICHELIN STAR

The most coveted honor of all for a restaurant to achieve. A restaurant can receive one to three stars. According to Michelin, the stars are an indication of the best establishments discovered by the Michelin Guide inspectors on their travels, and these serve exceptional cuisine rich in flavor, imbued with the personality of a talented chef and that do not fail to arouse emotions that transcend the limits of taste alone. One star represents “high quality cooking, worth a stop.” Two stars means “excellent cooking, worth a detour.” and three stars means “exceptional cuisine, worth a special journey.”



MICHELIN BIB GOURMAND

Created in 1997, this distinction, much appreciated by readers eager for good ideas, rewards good establishments — often hidden and only found during a detour on a trip — which serve high quality food at a reasonable price. Generally this means it’s possible to order two courses and either a glass of wine or dessert for about \$40 or less, not including tax and tip. The name comes from the character known as Bibendum, who Americans know best as the Michelin Man, a cartoon tire character inspired by Michelin’s tires.



MICHELIN PLATE

Created in 2016, it is given to establishments serving good food. It recognizes and highlights the work of these restaurants’ teams, which is crucial for their success. When a restaurant receives a plate award, that signals their entry into the Michelin system and they’re under consideration for possible future elevation to a higher level.

Nine-Ten Restaurant & Bar

American cuisine \$\$\$\$

MICHELIN Plate | 2019

Inventive takes on seasonal cuisine, inside the Grande Colonial Hotel.

Michelin inspector comments: “There may be no better way to end a day of watching the seals and surf than tucking into a plate of Jamaican jerk pork belly at Nine-Ten. Located in the century-old Grande Colonial Hotel, this understated dining room, set with abstract glass art, and patio are more casual than grand, populated by folks who keep their shades on through dinner, of course. During lunch, the front sidewalk and back area overlooking the pool are divine.

Many patrons put themselves at “the mercy of the chef,” which is their quirky way of offering a chef’s tasting. Others may explore the menu filled with seared halibut over summer vegetables with a saffron passionfruit sauce. The kitchen reaches its peak with desserts like honey-roasted apricot shortcake with pistachio crumble.”

[\(858\) 964-5400](tel:(858)964-5400)

www.nine-ten.com

www.instagram.com/ninetenlajolla