

THE WALL STREET JOURNAL.

Latest Michelin Guide Has No Stars for Hudson Yards Restaurants

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

By Charles Passy – Oct. 21, 2019



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. 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."

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. 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. ●