

The Palm Beach Post

DINING

Michelin Guide rewards Palm Beach County's restaurant scene for the 1st time - 9 who won



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Key Points AI-assisted summary ⓘ

For the first time, the Michelin Guide reviewed Palm Beach County restaurants and found 9 worthy of award.

Konro received one Michelin star, the highest honor awarded to a Palm Beach County restaurant.

Aioli and Palm Beach Meats were awarded Bib Gourmand designations for good quality and value.

Six other local restaurants were included in the "selected" category of recommended restaurants.

Nine Palm Beach County restaurants, and, by virtue of proximity, perhaps the county's entire dining scene, have collected the first dividend on a \$180,000 investment to put the region on the revered [Michelin Guide](#)'s radar.

At the Guide's award ceremony in Orlando on April 17, Konro, a menu-free tasting restaurant in West Palm Beach with 10 counter seats led the pack, earning the vaunted recognition of one Michelin star.

The inspectors said Konro's intimate setting in a mixed-use building downtown is a place where "bold cooking takes center stage." That stage is filled with creations that "surprise diners" and include dishes like barley risotto with enoki mushrooms, caramelized crispy fried onions, and black truffle shavings, served in a golden egg.

During the ceremony, the emcee announced how "Inspectors were very impressed with (Konro's) bold new tasting menu-only concept in West Palm Beach. The

intimate counter with an open kitchen creates an intimate experience where guests interact with the chef the entire evening as he takes them on a journey.”

With that praise, Konro has been launched into Palm Beach County’s pantheon of dining, earning the highest recognition in the first year Michelin’s inspectors scrutinized the offerings here.

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Though that was the only star handed to a local establishment, Michelin had more praise — and honors — to confer to restaurants from Palm Beach Gardens to Boynton Beach.

A guide to the Guide

Michelin designates restaurants with six distinctions ranging from one to three stars (the highest achievement), Bib Gourmand, Green stars for eco-friendly spots, and finally "selected" recommendations that comprise the bulk of listings in most cities. Restaurants may also be singled out for special honors including service, cocktail and wine programs.

Bib Gourmand awards were presented to Aioli, a casual bakery-cafe renowned for next-level sandwiches, salads and soups, and Palm Beach Meats, an all-Wagyu retail shop and restaurant with elevated burger and Philly Cheesesteak riffs, both in West Palm Beach.

According to one anonymous Michelin inspector, this category includes personal favorites when dining on their own time and is given to restaurants that offer good quality food for a good value.

“Selected,” a category that signifies recommended restaurants with good cooking, was awarded to six Palm Beach County spots. Alphabetically they include:

Būccan in Palm Beach, known for inventive American fare.

The Butcher's Club in Palm Beach Gardens, a buzzy steakhouse at the PGA National Resort.

Coolinary & the Parched Pig in Palm Beach Gardens, a neighborhood-y spot known for indulgent comfort food.

Moody Tongue Sushi, a Japanese omakase spot with craft beer pairings at the Hilton West Palm Beach.

Nicholson Muir Distinguished Meats in Boynton Beach, a beef-forward menu in a beachy setting.

Stage in Palm Beach Gardens which imbues Indian influences on its menu through spices and concepts but is not an Indian restaurant. A [second location](#) opened in Boca Raton in March.

More: [Now rating Palm Beach County restaurants: A guide to the Michelin Guide's star system](#)

"Coming from someone who's had many Beard nominations and no wins, I can honestly say it feels good to be in the conversation. Michelin is a storied guide, and regardless of what they decide we are worthy of, it is an honor," said Clay Conley, who can now say his Būccan in Palm Beach is a Michelin 'select' restaurant. (Conley is chef-partner at Ember Group, the team behind Būccan, but also Imoto, Grato and Buccan Sandwich Shop in West Palm Beach).

While chefs like Conley may bask in the glow of a star, the Michelin Guide confers its awards on the restaurant rather than a particular chef.

"World-class meals are often the collective efforts of an entire team, and not one man (or woman) alone," the Guide notes.

Coolinary's chef and owner Tim Lipman echoed that sentiment: "We have several people with us today who have been with us since the beginning, 13 years and counting. Being able to share recognition with those who have helped us get here is deeply meaningful and a testament to their hard work."

It takes money, honey

The Michelin Guide was established as a promotional gimmick by the tire giant at the turn of the 20th century to encourage the development of car mobility, as well as tire sales, by giving practical destination advice as to what was then many fewer motorists.

It crossed the Atlantic into the U.S. in 2005, but came to Florida in 2021. As reported by the Miami Herald, the move came backed by a \$1 million contribution from the state's tourism branch, Visit Florida, and three partner cities — Miami, Orlando and Tampa.

That first edition in 2022 recognized nearly 120 restaurants spanning those three cities, awarding stars to a mere 15. Tampa received no stars that first year.

Michelin announced it would be unleashing its inspectors in Palm Beach County in February. The county's tourism organization, The Palm Beaches, paid \$180,000 to Michelin to create a marketing partnership that spans two years, 2025 and 2026. The money comes from bed tax dollars, the 6% charge collected on revenue from visitors' overnight stays, said the group's Erika Constantine, senior vice president of marketing.

“Resident taxes are not used to support our marketing efforts,” said Constantine.

By the numbers

In addition to Palm Beach County and the original cities of Miami, Orlando and Tampa, the Guide's anonymous inspectors expanded 2025 evaluation coverage areas to include St. Petersburg-Clearwater and Greater Fort Lauderdale.

In all, 172 Florida restaurants received recognition.

Of Florida's 31 Michelin-starred restaurants, none have three stars.

Two restaurants have two stars for "excellent cuisine, worth a detour."

One star was earned by 29 restaurants for "high quality cooking, worth a stop."

36 restaurants in the six destinations received Bib Gourmand awards. 105 restaurants were on the receiving end of selected recommendations, including St. Petersburg's three total mentions.

Le list of star recipients

Two stars were awarded to L'Atelier de Joël Robuchon, a repeat winner in Miami. Sorekara in Orlando is new to this category.

Fort Lauderdale scored one star for Chef's Counter at MAASS.

In Miami, one star went to 14 restaurants including Ariete, Boia De, Cote, Elcielo, EntreNos, Hiden, Itamae Ao, Le Jardinier, Los Félix, Ogawa (a sister restaurant, Midorie, is planned for a late 2025 West Palm Beach opening), Shingo, Stubborn Seed, The Surf Club Restaurant and Tambourine Room by Tristan Brandt.

Orlando's eight one-star recipients are Camille, Capa, Kadence, Natsu, Ômo by Jônt, Papa Llama, Victoria & Albert's and Soseki.

Tampa's one-star awards mimic last year's list with Ebbe, Kōsen, Koya, Lilac and Rocca.

Green star recipients that also received one-star include Miami's EntreNos, Los Felix/Krüs Kitchen and Stubborn Seed. In Orlando, Kaya was a repeat winner solely for this accolade.

For a complete list of Florida's 2025 winners, visit guide.michelin.com.

Diana Biederman is the Palm Beach Post's new food & restaurant writer. Care to share news tips about the local dining scene? Please send them to dbiederman@pbpost.com. Help support our journalism and [subscribe today](#). Please [sign up here](#) for the Post's weekly At the Table newsletter.