

DINING

West Palm restaurant leads Palm Beach County Michelin Guide additions



[Diana Biederman](#)

Palm Beach Post

May 28, 2026, 5:43 p.m. ET

Key Points

- In total, the guide recognized ten Palm Beach County restaurants, an increase of one from the previous year.
 - The guide's Florida coverage expanded statewide this year, moving beyond its previous focus on select metro areas.
-

The vaunted [Michelin Guide](#) has granted a rare starred review to a [restaurant](#) that centers on [Cuban cuisine](#) — and that jewel, which has been open a mere four months, is in Palm Beach County.

[Emelina](#), a tasting-menu restaurant in [West Palm Beach](#), emerged as one of the guide's most closely watched additions, offering a reimagined take on Cuban cuisine that signals Michelin's continued interest in chef-driven, narrative dining and sustainability.

Ela Curry & Cocktails in Palm Beach Gardens also joined the guide at the recommended level, reflecting consistent execution and a clear culinary identity.

In all, the guide recognized 10 Palm Beach County restaurants, one more than last year.

Konro, the county's lone starred restaurant last year, closed June 2025 following the arrest of its chef on **attempted murder** charges. The restaurant's former space is now home to Emelina, placing the newcomer at the center of this year's shift.

Need a news break? [Check out the all new PLAY hub with puzzles, games and more!](#)

Beyond those changes, the county's mix of value-driven **Bib Gourmand** and 'recommended' restaurants held steady, reinforcing last year's foundation rather than significantly expanding it.

This year's winners by category:

- **One star:** Emelina
- **Bib Gourmand:** Aioli, Palm Beach Meats
- **Recommended:** Būccan, The Butcher's Club, Coolinary, Ela Curry & Cocktails, Moody Tongue Sushi, Nicholson Muir, Stage

How Michelin Guide categories are defined

Michelin recognizes restaurants across several categories. Stars, ranging from one to three, are awarded for high-level cooking, with one star signifying a restaurant worth a special trip.

Bib Gourmand designates restaurants that offer strong quality and good value.

Locally, the majority of restaurants fall under "recommended" (described as '[selected](#)' on its website) highlighting places that deliver consistent, well-executed meals without reaching star level.

Michelin also issues a Green Star for restaurants that emphasize sustainability and environmentally conscious practices.

And the winners are...

One star: [Emelina](#)

Emelina, a tasting-menu restaurant in West Palm Beach, offers a refined, chef-driven interpretation of Cuban cuisine rooted in imagination, personal history and regional sourcing.

The intimate concept builds on a sustainability-minded approach, presented as a tightly composed, multi-course experience.

Michelin recognition is not new for Emelina's team. In Miami, chefs Osmel Gonzalez and Camila Salazar earned both a star and a Green Star for their previous concept, EntreNos, while their business partner Álvaro Perez Miranda also operates the Michelin-starred omakase counter Ogawa.

“Emelina is APM Restaurant Group’s first restaurant outside of Miami and our first concept that isn’t Japanese, so to see it become the first strictly Cuban restaurant to be elevated to the Michelin-Star level, less than four months after opening, is very meaningful to us all,” said Perez Miranda, APM's founder.

“We took a real risk stepping outside everything that had defined us, in a city we were new to, with a cuisine no one had ever brought to this level. But Osmel and Camila didn’t just open a restaurant in West Palm Beach — they made it their home, and you can taste that commitment in every dish. They are telling a story millions of people have carried quietly for generations, and they are telling it with extraordinary precision and heart.”

He said the recognition would be especially meaningful for Cuban cuisine and for Latin chefs more broadly.

During the ceremony, Michelin's International Director Gwendal Poullennec highlighted Emelina's approach to Cuban cuisine through a global lens, exploring how outside influences can reshape traditional foundations.

The 16-seat counter and open kitchen emphasize technique and execution, with a strong focus on South Florida sourcing.

Prices start at \$275 per person for the 10-course tasting menu. Add beverage pairings for \$150.

Details: 424 Park Place, West Palm Beach, 561-247-5473, emelinawpb.com

Bib Gourmand winners

Bib Gourmand spots are defined by value, recognizing restaurants where strong cooking and thoughtful menus come at prices that feel more within reach. My typical spend at Aioli is \$20, at Palm Beach Meats, \$30.

Aioli

What the Guide says: "The interior isn't fussy, but the all-day dining menu sure does tempt with its array of baked goods and breakfast sandwiches in the morning and soup, salads, and sandwiches at lunch...if they have the black bean and tomatillo soup, it's a worthy order."

Details: 7434 S. Dixie Highway, West Palm Beach, 561-366-7741, aioliwpb.com

Palm Beach Meats

What the Guide says: "Part gourmet market/retailer and part restaurant, Eric and Meghan San Pedro's spot is, no surprise, all about meat. However, it's not just any meat, it's exclusively wagyu, sourced from Japan,

Australia and the U.S. That said, the space is more casual than might be expected with wood tables and caramel leather chairs, plus a tongue-in-cheek 'Nice to Meat You' sign.”

Details: *4812 S. Dixie Highway, West Palm Beach, 561-623-7471, palmbeachmeats.com*

Best of the rest: Recommended

New on the list: Ela Curry & Cocktails

What the Guide says: “Amid lush greenery framing the entrance, this restaurant opens to a range of comfortable velvet seating in shades of green and mustard yellow, surrounded by subtle peacock motif artwork throughout the space, adding a touch of color and personality. The menu focuses on Indian cuisine, rooted in regional flavors.”

Prices: I'm fangirling over Ela's \$20 bar special from 3 to 6 p.m. that offers a choice among three curries and cocktails. Otherwise, expect to spend \$60 to do it right.

Details: *4650 Donald Ross Road, Palm Beach Gardens, 561-345-2196, elacurryandcocktails.com*

All of last year's "recommended" winners repeat the feat in 2026, as follows.

Būccan

What the Guide says: “This Palm Beach mainstay is beloved by locals who flock here for Chef Clay Conley's expansive contemporary American menu. From crudos and shared small plates to pastas, there's plenty to choose from here, where several dishes are staples but most rotate with the seasons.”

Prices: Notably, it was a date night spot for Taylor Swift and Travis Kelce last summer, but you don't need a budget like theirs to enjoy. To do it right, budget \$50 per person and up.

► [Uber-popular Buccan restaurant expands to Coral Gables](#)

Details: 350 S. County Road, Palm Beach, 561-833-3450, buccanpalmbeach.com

The Butcher's Club

What the Guide says: One of two local restaurants slotted into [Michelin's Best Steakhouses in Florida](#) selections, "Make no bones about it: few things go together as well as a steakhouse at a golf club, and The Butcher's Club, tucked within the PGA National Resort, is exactly that."

Prices: A recent visit was \$150 including potent potables, and it was worth every bite.

Details: 400 Ave. of the Champions at the PGA National Resort, Palm Beach Gardens, 561-627-4852, PGAResort.com

Coolinary

What the Guide says: "Chef/owner Tim Lipman has married Coolinary and the Parched Pig for a delightful hodge-podge that truly has something for everyone. Contemporary with a seasonal focus, this kitchen-sink menu has everything from lamb croquetas and deviled eggs to crispy pork ramen and a smashburger. Save room for dessert, as there are plenty of tempting offerings."

Prices: Expect to spend \$50 per person and up for the full experience.

Details: 4580 Donald Ross Road, Palm Beach Gardens, 561-249-6760, thecoolpig.com

Moody Tongue Sushi

What the Guide says: If beer and omakase seem like odd bedfellows, you obviously haven't been to Moody Tongue Sushi. As for the sushi, it's ambitious yet approachable and leans Western in style (think plenty of garnishes and sauces) with some Floridian flair thrown in for good measure.”

Prices: Omakase prix fixe runs \$95 to \$185 depending when you visit.

Details: 600 Okeechobee Blvd. at the Hilton West Palm Beach, 561-494-9650, moodytongue.com

Nicholson Muir

What the Guide says: The second local restaurant slotted into [Michelin's Best Steakhouses in Florida](#), “Its beachy cottage setting in Boynton Beach might not be the first thing you'd associate with a steakhouse-style menu, but Chef James Muir's gourmet butcher shop and restaurant is exactly that. Prefer to leave the decisions to the chef? Opt for the multicourse meat-forward omakase, or pick and choose from the menu which includes a 16-ounce ribeye given the crosshatch treatment on a woodfire grill.”

Prices: Mains run \$29 to \$79 with marketpricing for beef and fish. Take advantage of summer's \$45 three-course prix fixe served in the early evening.

Details: 480 E. Ocean Ave., Boynton Beach, 561-336-3977, nicholsonmuir.com

Stage

What the Guide says: “Chef Pushkar Marathe oversees an eclectic menu that isn't bound by any one cuisine. His Indian roots appear throughout, while other dishes are inspired by his travels. Butter chicken is a nod to his Indian roots while duck confit egg rolls, shrimp and grits, and a burger show off his wide-reaching inspiration. No matter the selection, it's all good and there's something for every mood, just one of the reasons it's usually packed.”

Prices: My last dinner at the PGA Boulevard location averaged \$75 per person for food and cocktails.

Details: 2000 PGA Blvd., Palm Beach Gardens, 561-408-3685 and 5377 Town Center Road, Boca Raton, 561-409-2376; stagekitchenandbar.com

How it works

The Michelin Guide's Florida expansion is backed by a partnership with state and local tourism agencies, including Visit Florida, which contributes marketing dollars to support the guide's production and promotion.

In Palm Beach County, [Discover The Palm Beaches](#) committed \$180,000 over 2025 and 2026 to participate, funded through bed tax dollars, the 6% charge collected on overnight stays, which totaled \$93.5 million in fiscal 2025.

While the funding supports marketing, it does not influence which restaurants are selected. Michelin maintains its independence through anonymous visits and consistent evaluation criteria.

Attribution also matters. Michelin stars are awarded to restaurants, not individual chefs. Like the Tonys or Oscars, the recognition goes to the business.

Excluding Moody Tongue Sushi, the local restaurants honored are chef-owned or chef-partnered, meaning the distinction often reflects both creative direction and ownership.

What's new in 2026?

New this year, Michelin expanded its Florida guide to cover the entire state, moving beyond its previous focus on select metros including Miami, Orlando, Tampa Bay, St. Petersburg and Clearwater, Fort Lauderdale and Palm Beach County.

The shift brings a broader range of cities and smaller markets into consideration for the first time, widening the pool of contenders and raising the bar for consistency across a more diverse dining landscape.

For Palm Beach County, now in its second year under review, it means competing on a larger stage while continuing to build on last year's debut.

This year's announcement also moved from an in-person ceremony to a livestream released online May 28, marking a shift in how Florida's Guide is unveiled.

For a complete list of restaurants included this year, visit guide.michelin.com.

Diana Biederman is the Palm Beach Post's food & restaurant writer. Care to share news tips about the local dining scene? Please send them to dbiederman@pbpost.com. Help support our journalism. [Subscribe today](#).

If you purchase through our links, the USA Today Network may earn a commission. Prices were accurate at the time of publication but may change.

