

ARIZONA EARNS 19 MICHELIN GUIDE SELECTIONS IN INAUGURAL SOUTHWEST GUIDE

Plus: Arizona Chefs Earn Top MICHELIN Special Awards & Recognitions

PHOENIX, NY, UNITED STATES, August 27, 2026 /EINPresswire.com/ -- Arizona's culinary industry received well-earned recognition today as 19 restaurants were selected for the first-ever [MICHELIN Guide](#) Southwest. The honors highlight Arizona as a premier dining destination defined by rich cultural roots, regional ingredients and world-class talent.

Arizona shined in the highly-competitive Bib Gourmand category by securing 7 of the 18 total designations – the most for any individual state – for high-quality, high-value dining. Grand Canyon State chefs also stood out with multiple individual recognitions for rising culinary talent, sustainable leadership and wine program curation.

MICHELIN Individual Honors Special Awards

□ MICHELIN Young Chef Award: René Andrade – [Bacanora & Huarachis Taqueria](#), Phoenix

Celebrated for standout talent, fire-grilled Sonoran flavors, and dynamic leadership shaping the future of regional gastronomy.

□ MICHELIN Mindful Voices Award: Charleen Badman – FnB, Scottsdale

Spotlighted for pioneering local farm-to-table supply chains, seasonal vegetable-forward menus and community food advocacy.

□ MICHELIN Sommelier Award: John Germain – RESERVE, Scottsdale

Honored for exceptional wine curation, pairing expertise and world-class table-side hospitality.

2026 MICHELIN Guide Southwest Honors - Arizona

Bib Gourmand (7): Recognizes exceptional quality cuisine served at an approachable, high-value



Arizona chefs took home honors at the inaugural Michelin Guide ceremony for the Southwest region

price point.

- FnB – Scottsdale
- Huarachis Taqueria – Phoenix in
- kid sister – Phoenix
- Little Miss BBQ – Phoenix
- Lom Wong – Phoenix
- Pizzeria Bianco – Phoenix
- Valentine – Phoenix

MICHELIN Guide Recommended / Selected (12): Recognizes verified quality and culinary mastery that meets the strict global standards of Michelin inspectors.

- Atria – Flagstaff
- Bacanora – Phoenix
- Christopher’s at Wrigley Mansion – Phoenix
- Fry Bread House – Phoenix
- Glai Baan – Phoenix
- Hush Public House – Scottsdale
- INDIBAR – Paradise Valley
- Latha – Phoenix
- Pretty Penny – Phoenix
- RESERVE – Scottsdale
- Shinbay – Scottsdale
- Tratto – Phoenix

Stars: None Awarded to Arizona in 2026

By the Numbers: 2026 MICHELIN Guide Southwest

- 4 states: Arizona, Nevada, Utah and New Mexico
- 64 total selections
- 5 starred restaurants (0) 3-star; (1) 2-star, (4) 1-star
- 18 Bib Gourmands
- 41 Recommended / Selected

A Regional Benchmark for Culinary Excellence

The inclusion of Arizona in the MICHELIN Guide’s new regional guide – encompassing Arizona, Nevada, Utah, and New Mexico – connects the state’s hospitality community directly to a global, dining experience-driven audience. As an international authority on dining, MICHELIN Guide distinction provides unprecedented visibility to culinary travelers who build entire travel itineraries around world-rated destinations.

The MICHELIN Guide’s anonymous inspectors evaluated establishments across the four-state Southwest region using five universal criteria: quality of ingredients, mastery of flavor and cooking techniques, the personality of the chef in the cuisine, harmony of flavors, and

consistency across menu items and visits.

The full regional selections were unveiled during an industry ceremony held at Fontainebleau Las Vegas on August 26, 2026.

----- STAKEHOLDER QUOTES -----

"This recognition by the MICHELIN Guide validates what travelers and locals have known for years: Arizona is home to one of the most vibrant, diverse and elevated culinary scenes in the nation. From sophisticated desert dining to authentic regional dishes, our chefs and restaurant staff craft experiences that define our state's culture. We congratulate every chef honored tonight."

— Alix Skelpsa Ridgway, Director, [Arizona Office of Tourism](#)

"Having advocated for our local dining scene for decades and watching this industry grow into a world-class culinary force has been a great privilege. MICHELIN Guide recognition isn't just a badge of honor for our kitchens; it's international validation of the blood, sweat, and artistry our chefs and hospitality teams pour into their craft every single day. These ratings are extraordinarily well-deserved and this momentum will fuel our industry's continued growth on the world stage."

— Steve Chucrí, President & CEO, Arizona Restaurant Association

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About the Arizona Office of Tourism: The Arizona Office of Tourism works to strengthen and grow Arizona's economy through travel and tourism promotion, positioning Arizona as the leading tourism destination for domestic and international travelers. In 2025, tourism employed more than 195,000 Arizonans and contributed over \$4.4 billion in tax revenue to our federal, state and local economies.

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