

Michelin Adds Four Restaurants to DC Dining Guide

The little red book is now revealing additions throughout the year.

Michelin has started adding restaurants to its dining guides on a rolling basis throughout the year, rather than one big, highly anticipated annual drop. So as of today, four DC destinations have earned a spot: Caribbean [Bammy's](#) in Navy Yard, New Orleans-inspired [Dauphine's](#) downtown, modern Vietnamese [Moon Rabbit](#) at the Wharf, and veg-centric [Oyster Oyster](#) in Shaw. The additions aren't yet designated with stars or as Bib Gourmands, which offer standout food at a "good value." That announcement will come sometime early next year.

"By revealing some of the new additions made by our inspectors throughout the year, we enhance our digital tools to further strengthen the ties that bind us to food lovers," Michelin International Director Gwendal Poullennec said in a press release. "As the restaurant industry continues to face unprecedented challenges and uncertainties, we hope that these regular revelations and updates to the selection throughout the year will provide opportunities to highlight the profession and invite everyone to discover and support the restaurants around them."

The pandemic has already shaken up Michelin's process. While new DC guides have previously been revealed in the fall, the most recent one was delayed until April of this year. At that time, six restaurants were [added to the Bib Gourmand list](#) and five others [earned stars](#). Anonymous inspectors have continued to judge restaurants based on quality of ingredients, cooking technique, consistency, value, and the chef's personality expressed in the cuisine. They say they have never officially [factored service](#) into their ratings.

Take a look at what inspectors had to say about DC's newest Michelin restaurants below.

Moon Rabbit

Chef Kevin Tien draws on personal inspiration to create eye-catching, sophisticated plates like scallop crudo with tom kha and pickled patty pan squash, or skewered grilled prawns with Thai basil and garlic butter. Portions are designed for sharing, especially the show-stopping lemongrass pork blade, which could feed an army, thanks to a forest of lettuce wraps, fresh herbs, crispy scallions pancakes, and house-made sauces.