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No new Michelin stars for best Sacramento, CA restaurants | The Sacramento Bee

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RESTAURANT NEWS & REVIEWS

No new Michelin stars for Sacramento in 2021 guide; two more restaurants earn Plates

BY BENJY EGEL

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Chef Oliver Ridgeway is getting ready to unveil his new upscale rotisserie restaurant on Capitol Mall. He talks about what inspired him to create Camden Spit & Larder and its menu on Wednesday, Nov. 14, 2018. BY <u>RENÉE C. BYER</u> ■



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Sorry, Localis. Not this time, Ella Dining Room & Bar. Maybe next year, Hawks.

No new Sacramento restaurants received Michelin stars in the travel company's 2021 California Guide, released Tuesday morning.

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<u>Michelin's website</u> indicates <u>The Kitchen</u>, the high-end <u>Selland Family Restaurants</u> flagship, has retained its star from the 2019 California Guide. <u>A 2020 guide was</u> <u>canceled</u> due to the coronavirus pandemic.

Two new restaurants received Plates: brasserie <u>Camden Spit & Larder</u> in downtown Sacramento, and midtown New American eatery <u>Beast + Bounty</u>. Plates are given to restaurants that serve "a good meal" but don't meet the criteria for a star or Bib Gourmand (reserved for affordable, very good restaurants).

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GET STARTED

Former <u>Grange</u> chef Oliver Ridgeway and his wife, Tia, opened Camden Spit & Larder at 555 Capitol Mall, Suite 100 in late 2018, naming it after their son as well as the popular London neighborhood. It earned three-and-a-half out of four stars in a <u>2019 Sacramento Bee review</u> and was named one of the area's <u>Top 50 Restaurants</u> by the same publication earlier this year.

<u>Lowbrau</u> founder Michael Hargis opened Beast + Bounty in midtown's Ice Blocks development at 1701 R St. in 2018, connected to doughnut-and-ice-cream project <u>Milk Money.</u> The name references a broad-ranging ethos: meat-centric dishes on the ever-rotating menu, but also a wide range of vegan options sourced from local farms.

However, Michelin's website also indicates downtown Sacramento restaurants <u>Mayahuel</u> and <u>Ming Dynasty</u> lost Plates awarded to them in 2019.

<u>Yue Huang</u> in Natomas and <u>Nixtaco</u> in Roseville were announced last week as <u>new</u> <u>Bib Gourmand winners</u>. <u>Canon</u>, <u>Frank Fat's</u> and now-closed Mother earned Bib Gourmands in 2019, and retained them in the new guide.

Michelin awarded one star to 22 new restaurants, 16 of which were in the Bay Area or Los Angeles, and two stars to five new restaurants in the 2021 guide.

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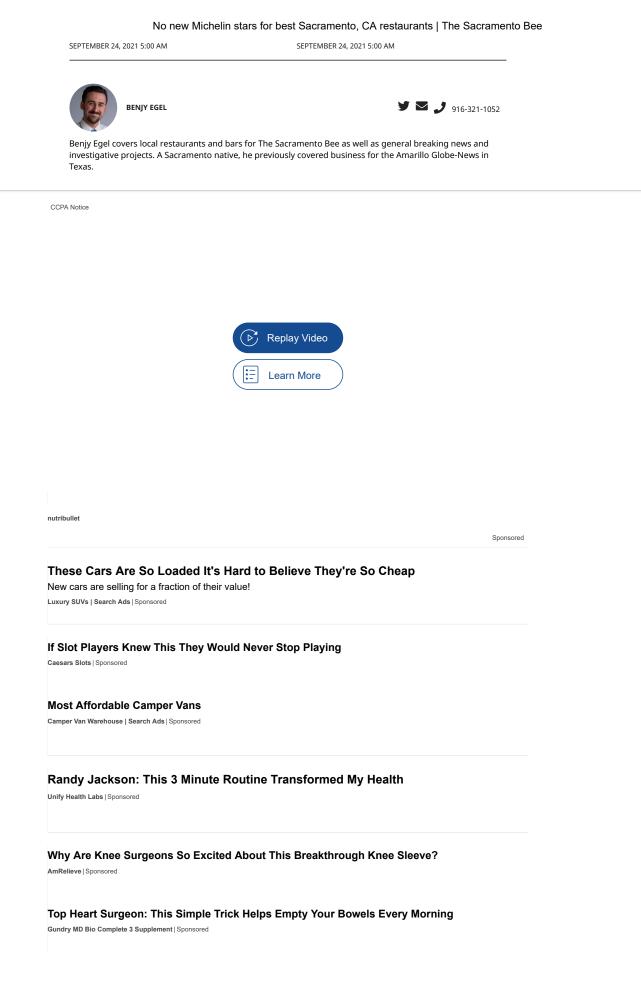
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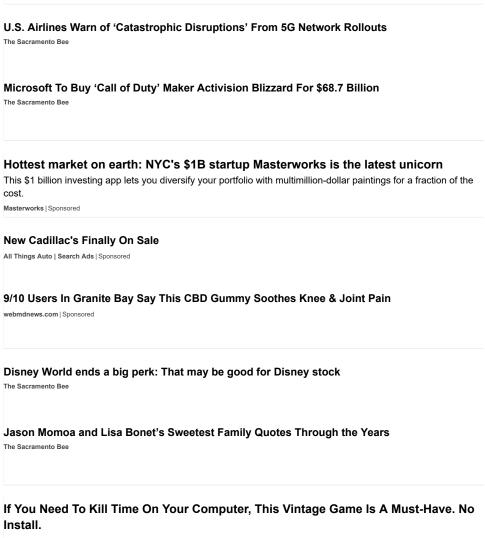
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