



Bayonet



Chez Fon-Fon



Current Charcoal Grill

# MICHELIN GUIDE in Birmingham

To have 11 of our restaurants receive MICHELIN recognition reinforces what locals have long known all along – that Birmingham’s food scene rivals any city in the country! Ready to taste it for yourself? Follow this 5-day Birmingham itinerary featuring two to three MICHELIN-recognized restaurants a day, from Bib Gourmands to Recommended favorites, for the ultimate culinary adventure in the Magic City.

## Wednesday

### LUNCH AT HELEN

*Rob McDaniel, Owner and Executive Chef*  
*Emily McDaniel, Co-owner and Hospitality Director*  
*Jason Davis, Chef De Cuisine*

Helen is now a MICHELIN Recommended Restaurant! Be sure to start your meal with their famous angel biscuits and try the Prime Ribeye Sandwich.

### DINNER AT OVENBIRD

*Chris Hastings, Owner and Executive Chef*  
*Idie Hastings, Co-owner*

OvenBird is now recognized as a Bib Gourmand! Be sure to try the Beef Fat Candle and the Roasted Chicken.

## Thursday

### LUNCH AT CHEZ FONFON

*Frank Stitt, Owner and Executive Chef*  
*Pardis Stitt, Co-owner*

Chez FonFon is now a MICHELIN Recommended Restaurant! Be sure to try the Hamburger Fonfon.

### DINNER AT CURRENT CHARCOAL GRILL

*Adam Evans, Chef and Co-owner*  
*Luke Joseph, Chef and Co-owner*

Current Charcoal is now a MICHELIN Recommended Restaurant! Be sure to try the wontons and house cocktails like the Hakusaï’s Artwork.





La Fête



Pizza Grace



Hot and Hot Fish Club

## Friday

### LUNCH AT PIZZA GRACE

*Ryan and Geri-Martha O'Hara, Co-owners*

Pizza Grace is now recognized as a Bib Gourmand! Be sure to try the Mortadella, White and Chorizo sourdough pizzas.

### HAPPY HOUR AT AT BAYONET

**4 PM - 6 PM**

*Rob McDaniel, Owner and Executive Chef*

*Emily McDaniel, Co-owner*

*Jesse Legg, Chef de Cuisine*

Bayonet is now recognized as a Bib Gourmand! The "Two Buck Shuck" happy hour features \$2 select oysters and \$2 Alabama Light Beer. Be sure to also try the tableside martinis!

### DINNER AT BOTTEGA

*Frank Stitt, Owner and Executive Chef*

*Pardis Stitt, Co-owner*

Pardis Stitt received the MICHELIN Outstanding Service Award and Bottega was MICHELIN Recommended. Be sure to try the Parmesan Soufflé and the "Orange Thing" Cocktail.

## Saturday

### BRUNCH AT LA FÊTE

**STARTING AT 10 AM**

*Kristen Hall, Owner and Executive Chef*

La Fête is now recognized as a Bib Gourmand! Be sure to try the Croissant Croque Madame and Potato Pave.

### DINNER AT HOT AND HOT FISH CLUB

*Chris and Idie Hastings, Chef and Co-owners*

*Zeb Hastings, Sous Chef*

Hot and Hot Fish Club is now a MICHELIN Recommended Restaurant! Be sure to try the Hot and Hot Shrimp and Grits and bread service.

## Sunday

### BRUNCH AT AUTOMATIC SEAFOOD

**STARTING AT 10 AM**

*Adam Evans, Executive Chef and Owner*

Automatic Seafood is now a MICHELIN Recommended Restaurant! Be sure to try the Etouffee or the Benedict.

### DINNER AT RÊVE

*Jacob M. Stull, Owner and Executive Chef*

Rêve is now a MICHELIN Recommended Restaurant and also Birmingham's first tasting menu restaurant. Be sure to try the six or ten course menu or the à la carte menu.