

L'Effervescence



SINGLETHREAD
FARM · RESTAURANT · INN

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Three Michelin Star Restaurants L'Effervescence and SingleThread Announce First Post-COVID Collaboration in Tokyo

(TOKYO, Japan) May 7, 2022 — L'Effervescence is delighted to announce their first-ever collaboration on Monday, May 30 at 6 p.m. JST (Japan Standard Time) at L'Effervescence and on Wednesday June 1 at 7 p.m. (JST) at Citabria Annex with acclaimed Chef Kyle Connaughton from SingleThread in California. These dinners will be more than just a collaboration between the two restaurants, but a preview of post-COVID Tokyo and the future of gastronomy from a Japanese perspective.

“After a long separation due to the pandemic and strict closures in Japan, this is a great time to celebrate getting back together. We are showing the world that we are ready to collaborate, bring together ideas and show what we can do to shape cultures together.”

Chef Kyle Connaughton, SingleThread

Namae and Connaughton have created a forward-thinking menu that incorporates treasures of the local seas into plant-based fare, served with wine specially selected for this meal. The chefs have a great appreciation for nature's bounty and used their extensive knowledge of agriculture to create a menu that is friendly to our environment, health and society. Connaughton and his wife Katina own and tend a farm in Healdsburg, California, to provide for their restaurant and their community, while Namae is researching the sustainable relationship between agriculture and food at the University of Tokyo.

“A chef doesn't only cook. A chef is a person and inhabitant of this planet before they are a chef. So harmony with nature is important, and I always make sure to consider other people, things, or food.”

Chef Shinobu Namae, L'Effervescence

In addition to their shared passion for the environment, the chefs have a close friendship that spans almost two decades. Their previous collaborations have been dynamic and unforgettable, setting the tone for another memorable event.

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About L'Effervescence

L'Effervescence is a mindful French restaurant championing sustainability, visibility of local producers and the refined art of omotenashi. Led by visionary chef Shinobu Namae, L'Effervescence has quietly risen in ranking in many acclaimed lists, has been awarded three Michelin Stars, a Michelin Green Star and the Relais & Châteaux 2022 Ethical Cuisine Trophy. In addition to providing exceptional meal experiences, L'Effervescence is committed to leading the future of sustainability in the food industry. Chef Namae is pursuing his doctorate degree in the microeconomics of agriculture at the University of Tokyo, researching what we should eat to create the future we want to see. To stay up-to-date with the restaurant's activities and connect with L'Effervescence, follow <https://www.instagram.com/leffervescence/?hl=en> on Instagram or visit www.leffervescence.jp.

About SingleThread

SingleThread combines the art of sustainable agriculture with culinary excellence where the relationship between farmer and chef is more than a side story; it is the heart of the experience. Chef Kyle Connaughton and Katina Connaughton created an experience that focuses on "omotenashi," described as the heightened sense of hospitality and anticipation of a guest's every need. SingleThread is the first and only three Michelin starred restaurant in Sonoma County and a recipient of the World's 50 Best Restaurants' "Miele One to Watch" Award. In 2020, The Michelin Guide honored SingleThread with a Green Star, its first year of awarding restaurants in the United States recognizing efforts on gastronomic sustainability. In October 2021, SingleThread was named #37 at the World's 50 Best Restaurant Awards. SingleThread is a member of Relais & Châteaux, an international association of independent luxury hotels and restaurants around the world. For more information, visit www.singlethreadfarms.com.

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