

Here's what burgers look like at 16 Michelin-starred restaurants around the country

These days, a burger is so much more than a patty between buns. Even the very best chefs in the world have devoted resources to building burgers with only the finest ingredients.

To find these white-tablecloth-quality burgers, we read through dozens of menus at [Michelin-starred restaurants](#) across the country.

From classic cheeseburgers to a succulent burger with truffle mayo and chicken skin, here is a sample of America's most sophisticated and succulent burgers.

PUBLIC (New York, New York)

As noted by [New York Magazine](#), Executive Chef Brad Farmerie describes the restaurant's cuisine as "Australasian" — American farm-fresh ingredients with predominately Southeast Asian spices and tastes.

The grilled venison burger is just one example of that fusion.

Featured on its weekend brunch menu, the burger is presented on a miso bun with tomato chili jam. Cassava chips are served on the side.

Price: \$18

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