THE PINE

RESTAURANT OVERVIEW

A story of our landscapes — contemporary Chinese cooking, told through Ontario ingredients, in a former gas station in Creemore.

LOCATION
CREEMORE, ONTARIO

ESTABLISHED
2020

CHEF
JEREMY AUSTIN

GENERAL MANAGER
CASSIE AUSTIN



A MICHELIN-starred tasting menu in a former gas station.

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The Pine is a 24-seat tasting-menu restaurant in Creemore, Ontario, about 90 minutes north of Toronto. Chef Jeremy Austin and General Manager Cassie Austin cook contemporary Chinese food with Canadian ingredients, most of the produce grown on the family farm, in a converted gas station they renovated largely by hand.

Since opening in 2020, The Pine has earned a MICHELIN Star three years running, climbed to No. 11 on Canada's 100 Best Restaurants and entered North America's 50 Best at No. 48.

CUISINE	FORMAT	SERVICE	RESERVATIONS
Contemporary Chinese	Tasting menu, one seating	Wednesday – Saturday	Tock

✦1
MICHELIN STAR
2024 · 2025 · 2026

No. 11
CANADA'S 100 BEST RESTAURANTS, 2026

No. 48
NORTH AMERICA'S 50 BEST RESTAURANTS, 2026

24
SEATS, SIX AT THE CHEF'S COUNTER

From a harvest table in the pines to a MICHELIN Star.



THE PINE, CREEMORE · CANADA'S 100 BEST

The Pine began as twelve guests at an outdoor harvest table, ringed by pine forest. Six years later it is one of the most celebrated restaurants in Canada.

Chef Jeremy Austin and his wife Cassie opened The Pine in August 2020, at a moment when indoor dining in Ontario had all but stopped. The name came from that first pop-up's setting. A twelve-seat room on Collingwood's main street followed, and with it a tasting menu shaped by the years Jeremy spent cooking in Wuxi, Hong Kong and Shanghai after training in Italy.

In April 2024 the couple moved The Pine south to the village of Creemore, into a converted gas station and body shop they renovated largely by hand. The new room seats 24, six of them at a counter facing the open kitchen. Within six months, The Pine received its first MICHELIN Star — which it has now held for three consecutive years.

The cooking is Chinese in spirit and Canadian in substance. Most of the produce comes from the family farm; meat and fish are sourced in Canada with an emphasis on sustainability. The menu changes constantly — a single seating of roughly 18 to 21 courses that runs over an evening, with a walk through the back garden along the way. Beverage pairings are named *86*, *90* and *93 Octane*, after the building's first life.



THE DINING ROOM · CANADA'S 100 BEST

AT A GLANCE

Fact sheet

ADDRESS
7535 County Road 9, Creemore, Ontario

DISTANCE
About 90 minutes north of Toronto

OWNERS
Jeremy Austin (Chef) & Cassie Austin (General Manager)

OPENED
August 2020, Collingwood · Creemore since April 2024

CUISINE
Contemporary Chinese, built on Canadian ingredients

FORMAT
Tasting menu only, single seating, roughly 18–21 courses

ROOM
24 seats, including six at the chef's counter

BEVERAGE
Canadian wine program; 86, 90 & 93 Octane pairings

SERVICE
Wednesday – Saturday

RESERVATIONS
exploretock.com/thepine

WEB
thepinecreemore.ca

SISTER RESTAURANT
LORE, Collingwood

A story of our landscapes

One tasting menu, Chinese in spirit and Canadian in substance, that changes with the farm and the season.

FORMAT	Tasting menu only, served at a single seating each evening
COURSES	Roughly 18 to 21, over the course of an evening
ALONG THE WAY	A walk through the back garden between courses
PAIRINGS	86, 90 and 93 Octane, named for the building's first life as a gas station
WINE	A Canadian wine program
SOURCING	Most produce from the family farm; meat and fish sourced in Canada, with an emphasis on sustainability

DISHES THE CRITICS WROTE ABOUT

Black tea egg

A hen's egg steeped in black tea, crowned with Acadian gold caviar — the course that opens the evening.

MICHELIN GUIDE · CANADA'S 100 BEST

Boiled fish, Sichuan-style

B.C. albacore in a classic Sichuan preparation.

CANADA'S 100 BEST

Dry-fried string beans

The Sichuan classic, served as a cold salad.

MICHELIN GUIDE

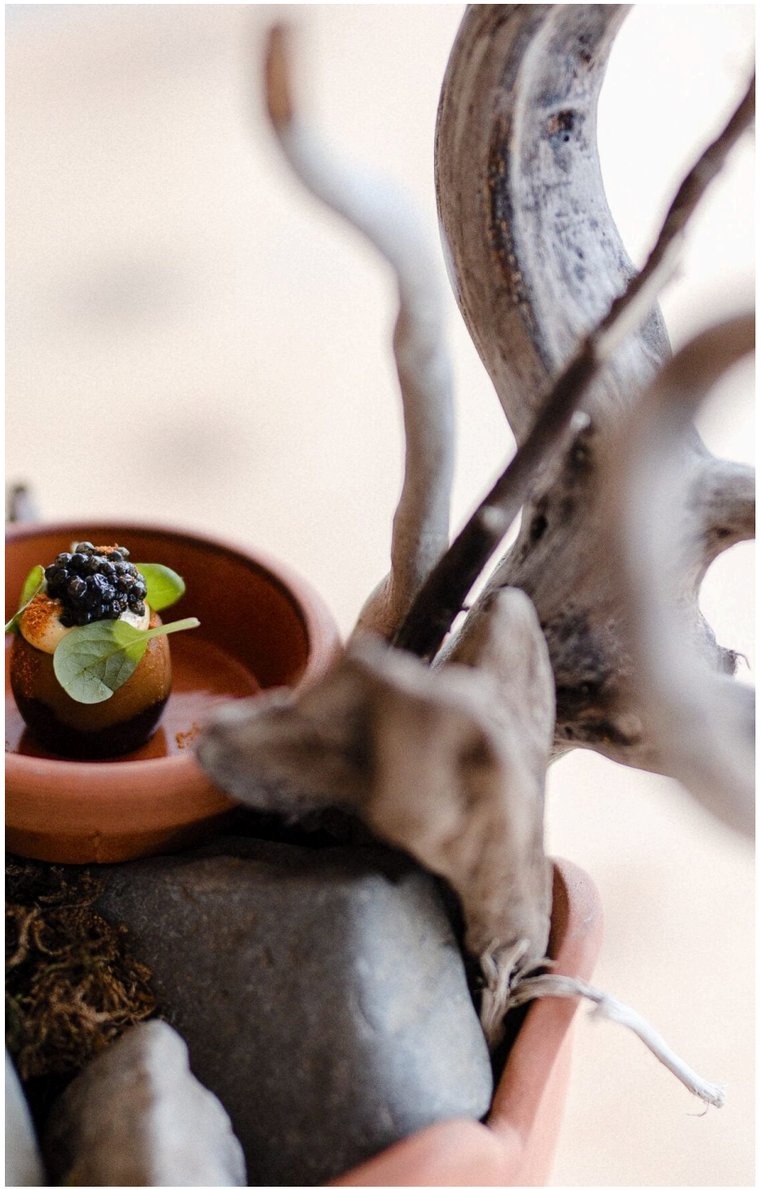
The King's Parcel

Inspired by a meal near Chengdu.

ON THE BAY MAGAZINE

CURRENT MENU

The menu changes constantly, so no single menu is definitive. The Pine's current menu is available on request from info@thepinecreemore.ca.



BLACK TEA EGG · VACAY.CA



THE CREEMORE DINING ROOM · CANADA'S 100 BEST



COURSE WITH GARDEN FLOWERS · CANADA'S 100 BEST

What The Pine has won, and why it matters

A short guide to each list, for readers who don't follow restaurant rankings.



The MICHELIN Guide

ONE MICHELIN STAR · 2024 · 2025 · 2026

WHAT IT IS

The MICHELIN Guide has rated restaurants since 1900. Its inspectors dine anonymously and pay for their meals. The guide came to Canada in 2022 with its Toronto & Region edition; one Star marks high-quality cooking.

WHY IT MATTERS

The Pine earned its Star within six months of reopening in Creemore and has kept it three years running. It is the only One-Star restaurant in the guide outside the city of Toronto.

No. 11

Canada's 100 Best Restaurants

NO. 11 · BEST DESTINATION RESTAURANT · 2026

WHAT IT IS

Canada's annual national restaurant ranking, voted by a panel of chefs, critics, food writers and industry figures from across the country.

WHY IT MATTERS

The Pine has climbed the list every year since it first appeared: No. 51, 47, 40, 19 and now 11. In 2026 it was also named Best Destination Restaurant, the award for a restaurant worth travelling for.

No. 48

North America's 50 Best Restaurants

NO. 48 · 2026

WHAT IT IS

From the organisation behind The World's 50 Best Restaurants. The list is voted by an academy of chefs, food writers and well-travelled diners across Canada, the United States and Mexico.

WHY IT MATTERS

Places a 24-seat restaurant in rural Ontario among the most celebrated restaurants on the continent, described by the list as "one of North America's most captivating high-end dining experiences."

No. 9

Canada's Best New Restaurants

NO. 9 · 2022

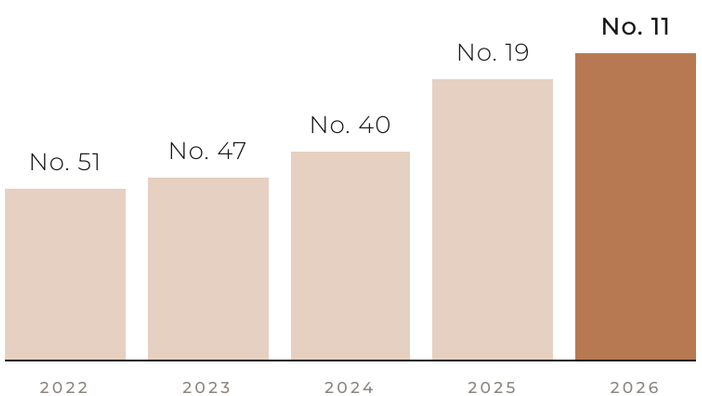
WHAT IT IS

Air Canada's annual list of the best new restaurants to open in Canada over the previous year.

WHY IT MATTERS

The Pine's first national recognition, for its original twelve-seat room in Collingwood, two years after opening.

Climbing every year since opening.



CANADA'S 100 BEST RESTAURANTS · ANNUAL RANKING

2020	The Pine opens its first room — 12 seats in downtown Collingwood — after beginning as an outdoor harvest-table pop-up.
2022	No. 9, Canada's Best New Restaurants · No. 51, Canada's 100 Best Restaurants
2023	No. 47, Canada's 100 Best Restaurants
2024	Relocates to a converted gas station in Creemore (24 seats). No. 40, Canada's 100 Best.
2024	✦ Awarded One MICHELIN Star — MICHELIN Guide Toronto & Region
2025	✦ MICHELIN Star retained · No. 19, Canada's 100 Best Restaurants
2026	No. 11, Canada's 100 Best Restaurants — and Best Destination Restaurant
2026	No. 48, North America's 50 Best Restaurants
2026	✦ MICHELIN Star retained for a third consecutive year — the only One-Star restaurant in the guide outside the city of Toronto

“

One of North America’s most captivating high-end dining experiences.

NORTH AMERICA’S 50 BEST RESTAURANTS, 2026

“

A meal here draws on authentic flavours delivered with striking creativity and conviction.

THE MICHELIN GUIDE

“

Complex, surprising and provocative.

JAMES CHATTO, CANADA’S 100 BEST

“

Truly worth a special journey.

CANADA’S 100 BEST, 2026

“

Creativity reigns supreme.

ON THE BAY MAGAZINE

In the press

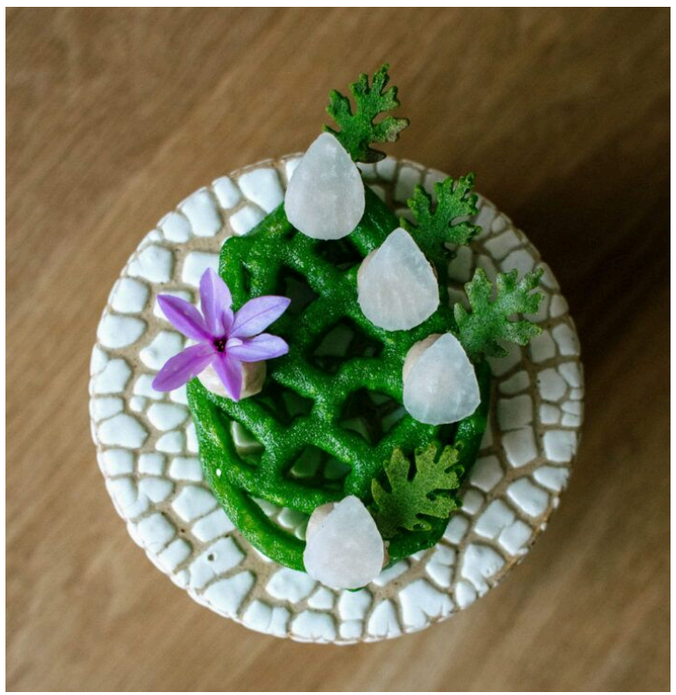
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CANADA'S 100 BEST · 2026

Best Destination Restaurant 2026 — The Pine

READ THE ARTICLE ↗



NORTH AMERICA'S 50 BEST · MAY 28, 2026

The Pine — No. 48, North America's 50 Best Restaurants 2026

READ THE ARTICLE ↗



VACAY.CA · APR 8, 2024

In Georgian Bay, the acclaimed Pine restaurant makes a move to Creemore

READ THE ARTICLE ↗

COVERAGE · 20 ARTICLES

Selected coverage, 2022–2026

Newest first. Headlines link to the original article.

CP24 SEP 25, 2026
How this rural hidden gem earned its third Michelin star in a row
By Jocelyn Martin

CP24 SEP 23, 2026
The 2026 Michelin Guide Toronto & Region: the restaurants that got a star

THE CURIOUS CREATURE JUL 21, 2026
8 Ontario restaurants worth the drive

CTV NEWS JUN 25, 2026
Simcoe County restaurant makes it onto world's best restaurants list
By Jocelyn Martin

DAILY HIVE MAY 29, 2026
All the Canadian spots named among North America's 50 Best Restaurants in 2026
By Charlie Hart

NORTH AMERICA'S 50 BEST MAY 28, 2026
The Pine — No. 48, North America's 50 Best Restaurants 2026

TORONTO LIFE MAY 21, 2026
A Michelin-starred restaurant in Creemore just got a sister spot
By Caroline Aksich

STOVESIDE STORIES MAY 16, 2026
Podcast: Jeremy Austin; The Pine

CANADA'S 100 BEST 2026
Best Destination Restaurant 2026 — The Pine
By James Chatto

CANADA'S 100 BEST 2026
Best Restaurants 2026, No. 11 — The Pine

CANADA'S 100 BEST 2025
Best Restaurants 2025, No. 19 — The Pine

THE CREEMORE ECHO SEP 27, 2024
The Pine earns prestigious Michelin star

MICHELIN GUIDE SEP 2024
MICHELIN Guide Toronto & Region expands in year three with four new Stars

THE CREEMORE ECHO MAY 31, 2024
The Pine earns prestigious ranking

VACAY.CA APR 8, 2024
In Georgian Bay, the acclaimed Pine restaurant makes a move to Creemore
By Anna Hobbs

ON THE BAY MAGAZINE JAN 2, 2024
An Evening at The Pine
By Natalie Goldenberg-Fife

MICHELIN GUIDE 2024
The Pine — One MICHELIN Star

TORONTO LIFE 2024
Eleven new places to eat and drink in Creemore and Collingwood

THE CREEMORE ECHO DEC 1, 2023
Collingwood hotspot, The Pine, coming to Creemore
By Bonnie MacPherson

COLLINGWOOD TODAY 2022
Collingwood restaurant makes Canada top-100 list

THE PINE

MEDIA & PARTNERSHIP ENQUIRIES

Marvellous Mondays

INFO@THEPINECREEMORE.CA

ON BEHALF OF THE PINE

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02 BIOGRAPHIES

03 IMAGES · FOOD, EXTERIOR, INTERIOR, PEOPLE