# NOMINEES

## 2007 James Beard Foundation Book Awards

For cookbooks published in 2006

Winners will be announced May 7, 2007

### Category: Asian Cooking

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cradle of Flavor</td>
<td>James Oseland</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
</tr>
<tr>
<td>Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors</td>
<td>Andrea Nguyen</td>
<td>Ten Speed Press</td>
<td>Aaron Wehner</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Sushi Experience</td>
<td>Hiroko Shimbo</td>
<td>Alfred A. Knopf</td>
<td>Judith Jones</td>
<td>$40.00</td>
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</table>

### Category: Baking and Dessert

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baking: From My Home to Yours</td>
<td>Dorie Greenspan</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$40.00</td>
</tr>
<tr>
<td>Heirloom Baking with the Brass Sisters</td>
<td>Marilyn Brass and Sheila Brass</td>
<td>Black Dog &amp; Leventhal Publishers</td>
<td>Judy Pray</td>
<td>$29.95</td>
</tr>
<tr>
<td>King Arthur Flour Whole Grain Baking</td>
<td>The Bakers at King Arthur Flour</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$35.00</td>
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</table>

### Category: Cooking from a Professional Point of View

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries</td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Éditions d’Alain Ducasse</td>
<td>Stephanie Ruyer</td>
<td>$195.00</td>
</tr>
<tr>
<td>Happy in the Kitchen</td>
<td>Michel Richard with Susie Heller and Peter Kaminsky</td>
<td>Artisan</td>
<td>Ann Bramson</td>
<td>$45.00</td>
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<tr>
<td>The Professional Chef, 8th Edition</td>
<td>The Culinary Institute of America</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$70.00</td>
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### Category: Entertaining

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<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Big Book of Appetizers</td>
<td>Meredith Deeds and Carla Snyder</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$19.95</td>
</tr>
<tr>
<td>The Big Book of Outdoor Cooking and Entertaining</td>
<td>Cheryl Alters Jamison and Bill Jamison</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$24.95</td>
</tr>
<tr>
<td>Opera Lover’s Cookbook</td>
<td>Francine Segan</td>
<td>Stewart, Tabori &amp; Chang</td>
<td>Leslie Stoker</td>
<td>$35.00</td>
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### Category: Food of the Americas

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Dishes from the Wild Horse Desert: Norteño Cooking of South Texas</td>
<td>Melissa Guerra</td>
<td>John Wiley &amp; Sons</td>
<td>Anne Ficklen</td>
<td>$29.95</td>
</tr>
<tr>
<td>Kathy Casey’s Northwest Table</td>
<td>Kathy Casey</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Lee Bros. Southern Cookbook</td>
<td>Matt Lee and Ted Lee</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
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### Category: General

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Family Kitchen</td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$25.00</td>
</tr>
<tr>
<td>The Improvisational Cookbook</td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$34.95</td>
</tr>
<tr>
<td>Tasty: Get Great Food on the Table Every Day</td>
<td>Roy Finamore</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$30.00</td>
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### Category: Healthy Focus

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends</td>
<td>Barbara Scott-Goodman and Kalia Doner</td>
<td>John Wiley &amp; Sons</td>
<td>Justin Schwartz</td>
<td>$29.95</td>
</tr>
<tr>
<td>EatingWell Serves Two</td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$24.95</td>
</tr>
<tr>
<td>Whole Grains Every Day, Every Way</td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$44.00</td>
</tr>
</tbody>
</table>
Category: International

Arabesque
Author: Claudia Roden
Publisher: Alfred A. Knopf
Editor: Judith Jones
Price: $35.00

The Soul of a New Cuisine
Author: Marcus Samuelsson
Publisher: John Wiley & Sons
Editor: Pam Chirls
Price: $40.00

Spice
Author: Ana Sortun
Publisher: Regan Books/HarperCollins Publishers
Editor: Cassie Jones
Price: $34.95

Category: Reference

Culinary Biographies:
A Dictionary of the World's Great Historic Chefs, Cookbook Authors and Collectors, Farmers, Gourmets, Home Economists, Nutritionists, Restaurateurs, Philosophers, Physicians, Scientists, Writers, and Others Who Influenced the Way We Eat Today
Editor: Alice Arndt (deceased)
Publisher: Yes Press, Inc.
Price: $48.00

Category: Single Subject

Braise: A Journey Through International Cuisine
Authors: Daniel Boulud and Melissa Clark
Publisher: HarperCollins Publishers
Editors: Daniel Halpern and Emily Takoudes
Price: $32.50

The Essence of Chocolate
Authors: John Scharffenberger and Robert Steinberg
Publisher: Hyperion Books
Editor: Leslie Wells
Price: $35.00

Vegetable Soups from Deborah Madison's Kitchen
Author: Deborah Madison
Publisher: Broadway Books
Editor: Jennifer Josephy
Price: $19.95

Category: Wine and Spirits

Keys to the Cellar: Strategies and Secrets of Wine Collecting
Author: Peter D. Meltzer
Publisher: John Wiley & Sons
Editor: Linda Ingroia
Price: $29.95

Romancing the Vine
Author: Alan Tardi
Publisher: St. Martin's Press
Editor: Elizabeth Beier
Price: $25.95

Author: Jacqueline Friedrich
Publisher: Ten Speed Press
Editor: Meghan Keefe
Price: $19.95

Category: Writing on Food

Heat
Author: Bill Buford
Publisher: Alfred A. Knopf
Editor: Sonny Mehta
Price: $25.95

The Omnivore's Dilemma
Author: Michael Pollan
Publisher: The Penguin Press
Editor: Ann Godoff
Price: $26.95

The United States of Arugula: How We Became a Gourmet Nation
Author: David Kamp
Publisher: Broadway Books
Editor: Charlie Conrad
Price: $26.00

Category: Photography

Kaiseki: The Exquisite Cuisine of Kyoto’s Kikoino Restaurant
Photographer: Masashi Kuma
Publisher: Kodansha International
Editor: Greg Starr
Price: $45.00

Michael Mina
Photographer: Karl Petzke
Publisher: Bulfinch Press/Little, Brown and Company
Editor: Michael Sand
Price: $50.00

Tartine
Photographer: France Ruffenach
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $35.00

CATEGORY: COOKBOOK OF THE YEAR
WINNER WILL BE ANNOUNCED ON MAY 7, 2007
NOMINEES
2007 James Beard Foundation Journalism Awards
For articles published in 2006
Winners will be announced on May 6, 2007

Category: Newspaper Feature Writing About Restaurants and/ or Chefs With or Without Recipes

Katy McLaughlin
The Wall Street Journal
“Gourmet Canned Cuisine”
12/2/06

Besha Rodell
Creative Loafing Atlanta
“2006 Food Issue- From the Farm to Your Table”
10/12/06

Barbara Yost
The Arizona Republic
“Bringing a Restaurant to Life”
10/29/06

Category: Newspaper Feature Writing With Recipes

Stacy Finz
San Francisco Chronicle
“Thanksgiving 101: Turkey Training Camp”
11/15/06

Janet Fletcher
San Francisco Chronicle
“Bringing Duck Home”
10/25/06

John Kessler
Atlanta Journal-Constitution
“What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami”
6/22/06

Category: Newspaper Feature Writing Without Recipes

Elaine Cicora
Cleveland Scene
“Soul Kitchen”
2/1/06

Gail Shepherd
New Times Broward/Palm Beach
“Eat My Meat”
10/26/06

Inara Verzemnieks
The Oregonian
“A Cherry on Top”
2/12/06

Category: Newspaper or Magazine Restaurant Review or Critique

Rebekah Denn
Seattle Post-Intelligencer
“Heads Up on Lovely Veil: Not One of the Best Yet”, “We Went Trolling for the City’s Best Crab Cakes”, “Tiny Sitka and Spruce Makes a Big Splash”
2/10/06, 5/12/06, 5/26/06

Brad A. Johnson
Angeleno: Modern Luxury
Food Drink Review:
“Wilshire”, “Cut”, “Katsuya”
1/06, 9/06, 10/06

Patric Kuh
Los Angeles
“Beyond Sushi”, “Small Order”, “Beefed Up”
3/06, 9/06, 11/06

Category: Newspaper, Newsletter, or Magazine Reporting on Nutrition or Food-Related Consumer Issues

Rachael Moeller Gorman
EatingWell
“Miracle Up North: How the People of Finland Took a Healthy Message to Heart”
6-7/06

Nicci Micco
EatingWell
“These Supplements May Save Your Life… Or Not”
12/06

Colleen Pierce, R.D.
Child
“Solving the Sugar Crisis”
6-7/06

Category: Newspaper, Newsletter or Magazine Columns

John T. Edge
Atlanta Journal-Constitution
“The Pit and the Pendulum”, “Roadside Renaissance”, “Where Coconut Cake Meets Sweet Tea Pie”
4/27/06, 7/20/06, 11/9/06

Dara Moskowitz
City Pages (Minneapolis)
“Take the Cannoli”, “The Importance of Burgers”, “Weirded Out by Wine”
4/12/06, 5/17/06, 10/18/06

Lettie Teague
Food & Wine
“Are the Wine Lists at Steak Houses Any Good?”, “Secret Life of a Wine Salesman”, “Are Super-Tuscans Still Super?”
7/06, 10/06, 12/06

Category: Newspaper Writing on Spirits, Wine, or Beer

Adam Cayton-Holland
Westword, Denver
“Life of the Party”
12/21/06

Eric Felten
The Wall Street Journal
“He Drinks, She Drinks”
10/21/06

Dara Moskowitz
City Pages (Minneapolis)
“Asked and Answered”
11/08/06
## Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>R. W. Apple, Jr.</td>
<td>Departures</td>
<td>&quot;A Taste of South Africa&quot;</td>
<td>5-6/06</td>
</tr>
<tr>
<td>James Villas</td>
<td>Saveur</td>
<td>&quot;Vive le Restaurant&quot;</td>
<td>4/06</td>
</tr>
<tr>
<td>Pete Wells</td>
<td>Food &amp; Wine</td>
<td>&quot;New Era of the Recipe Burglar&quot;</td>
<td>11/06</td>
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</table>

## Category: Magazine Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>Colman Andrews</td>
<td>Saveur</td>
<td>&quot;Ireland—From Farm to Fork&quot;</td>
<td>3/06</td>
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<tr>
<td>Nancy Coons</td>
<td>Saveur</td>
<td>&quot;Provence Noël&quot;</td>
<td>12/06</td>
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<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>&quot;Old-School Madrid&quot;</td>
<td>11/06</td>
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## Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>&quot;Searching for the Innard Truth&quot;</td>
<td>8/06</td>
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<tr>
<td>Scott Simon</td>
<td>Departures</td>
<td>&quot;Conflict Cuisine&quot;</td>
<td>4/06</td>
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<tr>
<td>Gretchen Vanesselstyn</td>
<td>Chile Pepper Magazine</td>
<td>&quot;Tales from the Texas BBQ Trail&quot;</td>
<td>6/06</td>
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## Category: Magazine Writing on Spirits, Wine, or Beer

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>John T. Edge</td>
<td>Gourmet</td>
<td>&quot;The Long View&quot;</td>
<td>2/06</td>
</tr>
<tr>
<td>Michael Greenberg</td>
<td>Departures</td>
<td>&quot;The Volcano Lovers&quot;</td>
<td>5-6/06</td>
</tr>
<tr>
<td>Fiona Morrison, MW</td>
<td>Wine &amp; Spirits Magazine</td>
<td>&quot;Chambolle-Musigny&quot;</td>
<td>10/06</td>
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## Category: Newspaper Section

<table>
<thead>
<tr>
<th>Source</th>
<th>Authors</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>The Boston Globe</td>
<td>Sheryl Julian</td>
<td></td>
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<tr>
<td>Chicago Tribune</td>
<td>Carol Mighton Haddix</td>
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<tr>
<td>San Francisco Chronicle</td>
<td>Miriam Morgan and Jon Bonne</td>
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## Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Source</th>
<th>Authors</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>Dr. Vino’s Wine Blog</td>
<td>Tyler Colman</td>
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<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
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<tr>
<td>Leite’s Culinaria</td>
<td>David Leite and Linda Avery</td>
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## Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Author</th>
<th>Source</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>William H. Daley</td>
<td>Chicago Tribune</td>
<td>&quot;Winter’s Kiss&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Edward Deitch</td>
<td>MSNBC.com/NBC Mobile</td>
<td>&quot;On the Trail of Great California Syrah&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Monica Eng with Chris Brown and Geng Wang</td>
<td>Chicago Tribune</td>
<td>&quot;Mastering Ethiopia’s Injera&quot;</td>
<td>3/16/06</td>
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## Category: M.F.K. Fisher Distinguished Writing Award

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>David Halberstam</td>
<td>Gourmet</td>
<td>&quot;The Boys of Saigon&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td>Los Angeles</td>
<td>&quot;Wheels of Fortune&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td>Gourmet</td>
<td>&quot;American Like Me&quot;</td>
<td>8/06</td>
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NOMINEES
2007 James Beard Foundation Broadcast Media Awards
presented by Viking Range
For television, webcast, and radio programs aired in 2006
Winners will be announced on May 6, 2007

Category: Television Food Segment, National or Local

CBS 2 Chicago
Host: Vince Gerasole
Network: WBBM-TV, CBS
Producer: Vince Gerasole

CBS News “Sunday Morning”
Host: Charles Osgood
Correspondent: Martha A. Teichner
Network: CBS
Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt

The Martha Stewart Show
Host: Martha Stewart
Network: NBC Universal Domestic Television Distribution
Executive Producers: Martha Stewart and Mark Burnett
Producers: Greta Anthony, Stephanie Carl

Category: Television Food Special

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED, Channel 9
Air date: 12/21/06
Producers: Tina Salter, June Ouellette, Carol Ganga

Food Trip with Todd English
Host: Todd English
Network: public television stations
Air date: 10/06
Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey

Living on the Wedge
Host: Mariana Coyne
Network: WHA-Madison
Air date: 8/10/06
Producers: Mariana Coyne, Gaylon Emerzian

Category: Television Food Show, Local

Bay Cafe
Host: Joey Altman
Network: KRON-TV San Francisco
Air date: 12/17/06
Producer: Christa Resing

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

In Wine Country
Host: Mary Babbitt
Network: NBC 11/KNTV
Air date: 12/16/06
Executive Producer: Mary Orlin

Category: Television Food Show, National

America's Test Kitchen from Cooks Illustrated
Host: Christopher Kimball with guests
Network: public television stations
Air date: 1/06
Producers: Geof Drummond, Nat Katzman

Gourmet’s Diary of a Foodie
Host: Ruth Reichl
Network: public television stations
Air date: 10/06
Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran

Lidia’s Family Table
Host: Lidia Bastianich
Network: public television stations
Air date: 1/06
Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra

Category: Radio Food Show

A Chef’s Table “Aging”
Host: Jim Coleman
Area: WHYY-FM, Public Radio Satellite System
Executive Producer: Elisabeth Perez-Luna
Producer: Lari Robling

The Leonard Lopate Show’s Holiday Recipe Swap
Host: Leonard Lopate
Area: WNYC, Podcast, XM Satellite
Producer: Melissa Eagan

The Splendid Table
Host: Lynne Rossetto Kasper
Area: APM
Producer: Sally Swift

Category: Webcast

Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand
Host: Bill Briwa
Website: www.ciapochef.com
Producers: John Barkley, Greg Drescher

Spatulatta.com
Hosts: Olivia Gerasole and Isabella Gerasole
Website: www.spatulatta.com
Producers: Gaylon Emerzian, Heidi Umbhau

Winery Profile: Staglin Family Vineyards
Hosts: Jay Selman, Eric Anderson
Website: www.graperadio.com
Producer: Jay Selman
NOMINEES

2007 James Beard Foundation Design and Graphics Awards
Winners will be announced on May 7, 2007

Category: Outstanding Restaurant Design
For the best restaurant design or renovation in North America since January 1, 2004

Design Firm:
Lewis.Tsurumaki.Lewis
LTL Architects
Designers:
Paul Lewis, Marc Tsurumaki, David J. Lewis
147 Essex Street
New York, NY 10002
212-505-5955

For Project:
Xing Restaurant
785 Ninth Avenue
New York, NY 10019
646-289-3010

Design Firm:
Rockwell Group
Designers:
David Rockwell, Shawn Sullivan, Niels Guldager
5 Union Square West
New York, NY 10003
212-463-0334

For Project:
Nobu Fifty Seven
40 West 57th Street
New York, NY 10019
212-757-3000

Design Firm:
Tadao Ando Architect and Associates
Designers:
Tadao Ando, Stephanie Goto, Masataka Yano
One Union Square West
New York, NY 10003
212-475-5575

For Project:
Morimoto
88 Tenth Avenue
New York, NY 10011
212-989-4639

Category: Outstanding Restaurant Graphics
For the best restaurant graphics executed in North America since January 1, 2004

Design Firm:
Baron and Baron
Designers:
Fabien Baron, Takashi Hiratsuka
250 West 57th Street
New York, NY 10107
212-397-8000

For Project:
Buddakan
75 Tenth Avenue
New York, NY 10011
212-989-2245

Design Firm:
Base Design
Designers:
Base Design
158 Lafayette Street, 5th floor
New York, NY 10013
212-625-9293

For Project:
Stand
24 East 12th Street
New York, NY 10003
212-488-5900

Design Firm:
Memo Productions
Designers:
Douglas Riccardi, Lisa Eaton
611 Broadway
New York, NY 10012
212-388-9758

For Project:
Pizzeria Mozza
641 N. Highland Avenue
Los Angeles, CA 90036
323-297-0101
NOMINEES
2007 James Beard Foundation Restaurant and Chef Awards
Winners will be announced on May 7, 2007

CATEGORY: OUTSTANDING RESTAURATEUR AWARD PRESENTED BY WATERFORD WEDGWOOD
A working restaurateur, actively involved in multiple restaurants in The United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Candidates must have been in the restaurant business for at least 10 years.

Thomas Keller
The French Laundry
6640 Washington Street
Yountville, CA 94599
707-944-2380

Keith McNally
Balthazar
80 Spring Street
New York, NY 10012
212-965-1414

Richard Melman
Lettuce Entertain You Enterprises
5419 N. Sheridan Rd.
Chicago, IL 60640
773-878-7340

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-219-9500

Jean-Georges Vongerichten
Jean Georges
1 Central Park West
New York, NY 10023
212-299-3900

CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS
The working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Candidates must have been working as a chef for at least the past 5 years.

Tom Colicchio
Craft
43 East 19th Street
New York, NY 10003
212-780-0880

Lee Hefter
Spago
176 N. Cañon Drive
Beverly Hills, CA 90210
310-385-0880

Jean Joho
Everest
440 S. La Salle Street,
40th Fl.
Chicago, IL 60605
312-663-8920

Paul Kahan
Blackbird
619 W. Randolph Street
Chicago, IL 60606
312-715-0708

Michel Richard
Michel Richard Citronelle
The Latham Hotel
3000 M. Street NW
Washington, DC 20007
202-625-2150

CATEGORY: OUTSTANDING RESTAURANT AWARD PRESENTED BY S.PELLEGRINO
The restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Restaurant must have been in operation for at least 10 or more consecutive years.

Boulevard
Chef/Owners:
Nancy Oakes, Pat Kuleto
1 Mission Street
San Francisco, CA 94105
415-543-6084

Frontera Grill
Chef/Owners: Rick and Deann Bayless
449 N Clark Street
Chicago, IL 60610
312-661-0381

Magnolia Grill
Chef/Owners:
Ben and Karen Barker
1002 Ninth Street
Durham, NC 27705
919-286-3609

Picholine
Chef/Owner:
Terrance Brennan
1002 Ninth Street
Durham, NC 27705
919-286-3609

Spiaggia
Chef: Tony Mantuano
Owner: Compass Group
980 N. Michigan Avenue
Chicago, IL 60611
312-280-2750

CATEGORY: BEST NEW RESTAURANT
A restaurant opened in 2006 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

A Voce
Chef/Owner:
Andrew Carmellini
Owner: Marlon Abela
41 Madison Avenue
New York, NY 10010
212-545-8555

Cochon
Chefs/Owners:
Donald Link and Stephen Stryjewski
930 Tchoupitoulas St.
New Orleans, LA
70130
504-588-2123

Cut
Chef/Owner:
Wolfgang Puck
9500 Wilshire Blvd.
Beverly Hills, CA
90212
310-276-8500

L’Atelier de Joël Robuchon
Chef/Owner:
Joël Robuchon
57 E. 57th Street
New York, NY 10022
212-350-6658

Momofuku Ssäm Bar
Chefs/Owners:
David Chang and Joaquin Baca
207 2nd Avenue
New York, NY 10003
212-254-3500

Restaurant Guy Savoy
Chef/Owner:
Guy Savoy
3570 Las Vegas Blvd. S.
Las Vegas, NV 89109
877-346-4642

CATEGORY: RISING STAR CHEF OF THE YEAR AWARD PRESENTED BY CONTESSA PREMIUM FOODS
A chef age 30 or younger who displays an impressive talent and who is likely to have a significant impact on the industry in years to come.

Nate Appleman
A16
2355 Chestnut Street
San Francisco, CA 94123
415-771-2216

Graham Elliot Bowles
Avenues at The Peninsula Hotel
108 East Superior Street
Chicago, IL 60611
312-573-6854

David Chang
Momofuku Noodle Bar
163 First Avenue
New York, NY 10003
212-475-7899

Patrick Connolly
Radius
8 High Street
Boston, MA 02110
617-426-1234

Daniel Humm
Eleven Madison Park
11 Madison Avenue
New York, NY 10001
212-889-0905
**CATEGORY: OUTSTANDING PASTRY CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS**

A chef or baker who prepares desserts, pastries, or breads and who serves as a national standard-bearer for excellence. Candidates must have been a pastry chef or baker for at least the past 5 years.

- **Will Goldfarb**
  Room 4 Dessert
  17 Cleveland Pl.
  New York, NY 10012
  212-941-5405

- **Michael Laskonis**
  Le Bernardin
  155 West 51st Street
  New York, NY 10019
  212-554-1515

- **Leslie Mackie**
  Macrina Bakery & Cafe
  2408 First Avenue
  Seattle, WA 98121
  206-448-4032

- **Elisabeth Prueitt and Chad Robertson**
  Tartine Bakery
  600 Guerrero Street
  San Francisco, CA 94110
  415-487-2600

- **Mindy Segal**
  HotChocolate
  1747 N. Damen Avenue
  Chicago, IL 60647
  773-489-1747

**CATEGORY: OUTSTANDING WINE SERVICE AWARD PRESENTED BY WATERFORD**

A restaurant that displays and encourages excellence in wine service through a well-presented wine list, a knowledgeable staff, and efforts to educate customers about wine. Restaurant must have been in operation for at least 5 years.

- **Bin 36**
  Wine Director: Brian Duncan
  339 N. Dearborn Street
  Chicago, IL 60610
  312-755-9463

- **i Trulli**
  Wine Director: Charles Scicolone
  122 East 27th Street
  New York, NY 10016
  212-481-7372

- **Mary Elaine’s at The Phoenician**
  Master Sommelier: Greg Tresner
  6000 E. Camelback Rd.
  Scottsdale, AZ 85251
  480-941-8200

- **Michel Richard Citronelle**
  Wine Director: Mark Slater
  3000 M. Street NW
  Washington, DC 20007
  202-625-2150

- **Picasso**
  Wine Director: Robert Smith
  3600 Las Vegas Blvd S.
  Las Vegas, NV 89109
  702-693-8105

**CATEGORY: OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD PRESENTED BY SOUTHERN WINE & SPIRITS**

A winemaker, brewer, or spirits professional who has had a significant impact on the wine and spirits industry nationwide. Candidates must have been in the profession for at least 5 years.

- **Dale DeGroff**
  King Cocktail
  New York, NY
  www.kingcocktail.com

- **Paul Draper**
  Ridge Vineyards
  17100 Monte Bello Road
  Cupertino, CA 95014
  408-867-3233

- **Dan Duckhorn**
  Duckhorn Vineyards
  1000 Lodi Lane
  St. Helena, CA 94574
  888-354-8885

- **Terry Theise**
  Terry Theise
  Estate Selections
  8601 Georgia Avenue
  Silver Springs, MD 20910
  301-562-9099

- **Helen Turley**
  HTM Consultants/
  Marcassin Winery
  P.O. Box 332
  Calistoga, CA 94515
  707-258-3608

**CATEGORY: OUTSTANDING SERVICE AWARD**

A restaurant that demonstrates high standards of hospitality and service. Must have been in operation for at least the past 5 years.

- **Blackberry Farm**
  Owner: Sam Beall
  1471 W. Millers Cove Rd
  Walland, TN 37886
  865-984-8166

- **Canlis**
  Owners: The Canlis Family
  2576 Aurora Ave North
  Seattle, WA 98109
  206-283-3313

- **La Grenouille**
  Owner: Charles Masson
  3 East 52nd Street
  New York, NY 10022
  212-752-1495

- **Terra**
  Owners: Hiro Sone and Lissa Doumani
  1345 Railroad Avenue
  St. Helena, CA 94574
  707-963-8931

- **Tru**
  Owners: Rick Tramonto,
  Gale Gand, and Richard Melman
  676 N. St. Clair Street
  Chicago, IL 60611
  312-202-0001

**BEST CHEFS IN AMERICA PRESENTED BY AMERICAN EXPRESS COMPANY**

Chefs who have set new or consistent standards of excellence in their respective regions. Each candidate may be employed by any kind of dining establishment and must have been a working chef for at least the past 5 years. The 3 most recent years must have been spent in the region where chef is presently working.

**CATEGORY: BEST CHEF: PACIFIC (CA, HI)**

- **Traci Des Jardins**
  Jardinière
  300 Grove Street
  San Francisco, CA 94102
  415-861-5555

- **Douglas Keane**
  Cyrus
  29 North Street
  Healdsburg, CA 95448
  707-433-3311

- **Roland Passot**
  La Folie
  2316 Polk Street
  San Francisco, CA 94109
  415-776-5577

- **Craig Stoll**
  Delfina
  3621 18th Street
  San Francisco, CA 94109
  415-552-4055

- **Michael Tusk**
  Quince
  1701 Octavia Street
  San Francisco, CA 94109
  415-775-8500
### CATEGORY: BEST CHEF: MID-ATLANTIC (DC, DE, MD, NJ, PA, VA)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street, Old Town Alexandria, VA</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street Philadelphia, PA 19106</td>
<td>215-625-2450</td>
</tr>
<tr>
<td>Maricel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street Hoboken, NJ 07030</td>
<td>201-420-1700</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connectcut Ave NW Washington, D.C. 20008</td>
<td>202-537-9250</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colby Garrelts</td>
<td>Bluestem</td>
<td>900 Westport Rd Kansas City, MO 64111</td>
<td>816-561-1101</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave Minneapolis, MN 55403</td>
<td>612-874-6440</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave SE Minneapolis, MN 55414</td>
<td>612-379-4909</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta's Lake Park Bistro</td>
<td>3133 E Newberry Blvd Milwaukee, WI 53211</td>
<td>414-962-6300</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St Kansas City, MO 64108</td>
<td>816-545-8000</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: GREAT LAKES (IL, IN, MI, OH)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grant Achatz</td>
<td>Alinea</td>
<td>1723 N Halsted Street Chicago, IL 60614</td>
<td>312-867-0110</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street Chicago, IL 60610</td>
<td>312-321-6242</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr Chicago, IL 60614</td>
<td>773-477-5845</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd. Cleveland, OH 44133</td>
<td>216-771-5652</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman's Roadhouse</td>
<td>2501 Jackson Avenue Ann Arbor, MI 48103</td>
<td>734-663-3663</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: NEW YORK CITY (FIVE BOROUGHS)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrance Brennan</td>
<td>Picholine</td>
<td>35 West 64th Street New York, NY 10023</td>
<td>212-724-8585</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue New York, NY 10010</td>
<td>212-889-0667</td>
</tr>
<tr>
<td>Wylie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street New York, NY 10002</td>
<td>212-477-2900</td>
</tr>
<tr>
<td>Gabriel Kreutcher</td>
<td>The Modern</td>
<td>West 53rd Street New York, NY 10019</td>
<td>212-333-1220</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chantrelle</td>
<td>2 Harrison Street New York, NY 10013</td>
<td>212-966-6960</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: NORTHEAST (CT, MA, ME, NH, NY STATE, RI, VT)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rob Evans</td>
<td>Hugo's</td>
<td>88 Middle Street Portland, ME 04101</td>
<td>207-774-8538</td>
</tr>
<tr>
<td>Clark Frasier and Mark Gaiser</td>
<td>Arrows</td>
<td>Berwick Road, Box 803 Ogunquit, ME 03907</td>
<td>207-361-1100</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>Lumière</td>
<td>1293 Washington Street West Newton, MA 02465</td>
<td>617-244-9199</td>
</tr>
<tr>
<td>Frank McClelland</td>
<td>L'Espalier</td>
<td>30 Gloucester Street Boston, MA 02115</td>
<td>617-262-3023</td>
</tr>
<tr>
<td>Marc Orfaly</td>
<td>Pigalle</td>
<td>75 Charles Street South Boston, MA 02116</td>
<td>617-423-4944</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scott Dolich</td>
<td>Park Kitchen</td>
<td>422 NW 8th Avenue Portland, OR 97209</td>
<td>503-223-7275</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tilth</td>
<td>1411 N 45th Street Seattle, WA 98103</td>
<td>206-633-0801</td>
</tr>
<tr>
<td>Joseba Jiménez de Jiménez</td>
<td>The Harvest Vine</td>
<td>2701 E. Madison Seattle, WA 98112</td>
<td>206-320-9771</td>
</tr>
<tr>
<td>Holly Smith</td>
<td>Café Juanita</td>
<td>9702 NE 120th Place Kirkland, WA 98034</td>
<td>425-823-1505</td>
</tr>
<tr>
<td>John Sundstrom</td>
<td>Lark</td>
<td>926 12th Avenue Seattle, WA 98122</td>
<td>206-323-5275</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: SOUTHEAST (GA, KY, NC, SC, TN, WV)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hugh Acheson</td>
<td>Five &amp; Ten</td>
<td>1653 S. Lumpkin Street Athens, GA 30606</td>
<td>706-546-7300</td>
</tr>
<tr>
<td>Arnaud Berthelier</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead</td>
<td>3434 Peachtree Road, NE Atlanta, GA 30326</td>
<td>404-237-2700</td>
</tr>
<tr>
<td>John Fleer</td>
<td>Blackberry Farm</td>
<td>1471 W. Millers Cove Road Walland, TN 37886</td>
<td>865-984-8166</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue Decatur, GA 30030</td>
<td>404-378-4900</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Fig</td>
<td>232 Meeting Street Charleston, SC 29401</td>
<td>843-805-5900</td>
</tr>
<tr>
<td>Category: Best Chef: Southwest (AZ, CO, NM, NV, OK, TX, UT)</td>
<td></td>
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<td>------------------------------------------------------------</td>
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<tr>
<td><strong>David Bull</strong></td>
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<tr>
<td>Driskill Grill</td>
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<td></td>
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<tr>
<td>604 Brazos Street</td>
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<td></td>
<td></td>
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<tr>
<td>Austin, TX 78701</td>
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<td></td>
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<tr>
<td>512-391-7162</td>
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</tbody>
</table>

| **Nobuo Fukuda**                                           |
| Sea Saw                                                    |
| 7133 East Stetson Drive                                    |
| Scottsdale, AZ 85251                                       |
| 480-481-9463                                               |

| **Sharon Hage**                                            |
| York Street                                               |
| 6047 Lewis Street                                         |
| Dallas, TX 75206                                          |
| 214-826-0968                                              |

| **Monica Pope**                                           |
| Tafia                                                     |
| 3701 Travis Street                                        |
| Houston, TX 77002                                         |
| 713-524-6922                                              |

| **Andrew Weisman**                                        |
| Restaurant Le Rêve                                        |
| 152 E. Pecan Street                                       |
| San Antonio, TX 78205                                     |
| 210-212-2221                                              |

<table>
<thead>
<tr>
<th>Category: Best Chef: South (AL, AR, FL, LA, MS)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Michelle Bernstein</strong></td>
</tr>
<tr>
<td>Michy's</td>
</tr>
<tr>
<td>6927 Biscayne Blvd.</td>
</tr>
<tr>
<td>Miami, FL 33138</td>
</tr>
<tr>
<td>305-759-2001</td>
</tr>
</tbody>
</table>

| **John Currence**                                         |
| City Grocery                                              |
| 152 Courthouse Square                                      |
| Oxford, MS 38655                                          |
| 662-232-8080                                               |

| **Jonathan Eismann**                                      |
| Pacific Time                                              |
| 915 Lincoln Rd.                                           |
| Miami Beach, FL 33139                                     |
| 305-534-5979                                              |

| **Chris Hastings**                                         |
| Hot and Hot Fish Club                                      |
| 2180 11th Court South                                     |
| Birmingham, AL 35205                                      |
| 205-933-5474                                              |

| **Donald Link**                                           |
| Herbsaint                                                 |
| 701 St. Charles Avenue                                     |
| New Orleans, LA 70130                                     |
| 504-524-4114                                              |
James Andrews Beard (May 5, 1903 – January 23, 1985) was an American cook, cookbook author, teacher and television personality. Beard was a champion of American cuisine who taught and mentored generations of professional chefs and food enthusiasts. His legacy lives on in twenty books, other writings and his foundation's annual James Beard awards in a number of culinary genres. The James Beard Foundation Awards are annual awards presented by the James Beard Foundation to recognize culinary professionals in the United States, sometimes called the "Oscars" of the food world. The awards recognize chefs, restaurateurs, authors and journalists each year, scheduled around James Beardâ€™s May 5th birthday. The media awards are presented at a dinner in New York City; the chef and restaurant awards were also presented in New York until 2015, when the Foundationâ€™s annual gala moved to