NOMINEES
2007 James Beard Foundation Book Awards
For cookbooks published in 2006
Winners will be announced May 7, 2007

Category: Asian Cooking

Cradle of Flavor
Author: James Oseland
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price $35.00

Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors
Author: Andrea Nguyen
Publisher: Ten Speed Press
Editor: Aaron Wehner
Price: $35.00

The Sushi Experience
Author: Hiroko Shimbo
Publisher: Alfred A. Knopf
Editor: Judith Jones
Price: $40.00

Category: Baking and Dessert

Baking: From My Home to Yours
Author: Dorie Greenspan
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $40.00

Heirloom Baking with the Brass Sisters
Authors: Marilynn Brass and Sheila Brass
Publisher: Black Dog & Leventhal Publishers
Editors: Judy Pray
Price: $29.95

King Arthur Flour Whole Grain Baking
Authors: The Bakers at King Arthur Flour
Publisher: The Countryman Press
Editors: Kermit Hummel
Price: $35.00

Category: Cooking from a Professional Point of View

Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries
Authors: Alain Ducasse and Frédéric Robert
Publisher: Les Éditions d’Alain Ducasse
Editor: Stephanie Ruyer
Price: $195.00

Happy in the Kitchen
Authors: Michel Richard with Susie Heller and Peter Kaminsky
Publisher: Artisan
Editor: Ann Bramson
Price: $45.00

The Professional Chef, 8th Edition
Author: The Culinary Institute of America
Publisher: John Wiley & Sons
Editors: Pam Chirls
Price: $70.00

Category: Entertaining

The Big Book of Appetizers
Authors: Meredith Deeds and Carla Snyder
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $19.95

The Big Book of Outdoor Cooking and Entertaining
Author: Cheryl Alters Jamison and Bill Jamison
Publisher: HarperCollins Publishers
Editor: Harriet Bell
Price: $24.95

Opera Lover’s Cookbook
Author: Francine Segan
Publisher: Stewart, Tabori & Chang
Editor: Leslie Stoker
Price: $35.00

Category: Food of the Americas

Dishes from the Wild Horse Desert: Norteno Cooking of South Texas
Author: Melissa Guerra
Publisher: John Wiley & Sons
Editor: Anne Ficklen
Price: $29.95

Kathy Casey’s Northwest Table
Author: Kathy Casey
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $35.00

The Lee Bros. Southern Cookbook
Authors: Matt Lee and Ted Lee
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price: $35.00

Category: General

The Family Kitchen
Author: Debra Ponzek
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $25.00

The Improvisational Cookbook
Author: Sally Schneider
Publisher: HarperCollins Publishers
Editor: Harriett Bell
Price: $34.95

Tasty:
Get Great Food on the Table Every Day
Author: Roy Finamore
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $30.00

Category: Healthy Focus

The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends
Authors: Barbara Scott-Goodman and Kalia Doner
Publisher: John Wiley & Sons
Editor: Justin Schwartz
Price: $29.95

EatingWell Serves Two
Author: Jim Romanoff
Publisher: The Countryman Press
Editor: Kermit Hummel
Price: $24.95

Whole Grains Every Day, Every Way
Author: Lorna Sass
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $44.00
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 Joseph
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

R. W. Apple, Jr.  
*Departures*  
“A Taste of South Africa”  
5-6/06

James Villas  
*Saveur*  
“Vive le Restaurant”  
4/06

Pete Wells  
*Food & Wine*  
“New Era of the Recipe Burglar”  
11/06

Category: Magazine Feature Writing With Recipes

Colman Andrews  
*Saveur*  
“Ireland—From Farm to Fork”  
3/06

Nancy Coons  
*Saveur*  
“Provence Noël”  
12/06

Anya von Bremzen  
*Saveur*  
“Old-School Madrid”  
11/06

Category: Magazine Feature Writing Without Recipes

Robert Sietsema  
*Gourmet*  
“Searching for the Innard Truth”  
8/06

Scott Simon  
*Departures*  
“The Volcano Lovers”  
5-6/06

Gretchen Vanesselstyn  
*Chile Pepper Magazine*  
“Tales from the Texas BBQ Trail”  
6/06

Category: Magazine Writing on Spirits, Wine, or Beer

John T. Edge  
*Gourmet*  
“The Long View”  
2/06

Michael Greenberg  
*Departures*  
“The Volcano Lovers”  
5-6/06

Fiona Morrison, MW  
*Wine & Spirits Magazine*  
“Chambolle-Musigny”  
10/06

Category: Newspaper Section

*The Boston Globe*  
Sheryl Julian

*Chicago Tribune*  
Carol Mighton Haddix

*San Francisco Chronicle*  
Miriam Morgan and Jon Bonne

Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

*Dr. Vino’s Wine Blog*  
Tyler Colman

*Epicurious*  
Tanya Steel

*Leite’s Culinaria*  
David Leite and Linda Avery

Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

William H. Daley  
*Chicago Tribune*  
“Winter’s Kiss”  
12/6/06

Edward Deitch  
*MSNBC.com/NBC Mobile*  
“On the Trail of Great California Syrah”  
12/6/06

Monica Eng with Chris Brown and Geng Wang  
*Chicago Tribune*  
“Mastering Ethiopia’s Injera”  
3/16/06

Category: M.F.K. Fisher Distinguished Writing Award

David Halberstam  
*Gourmet*  
“The Boys of Saigon”  
10/06

Jesse Katz  
*Los Angeles*  
“Wheels of Fortune”  
10/06

Monique Truong  
*Gourmet*  
“American Like Me”  
8/06
**Category: Television Food Segment, National or Local**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>CBS 2 Chicago</td>
<td><strong>Vince Gerasole</strong></td>
<td>WBBM-TV, CBS</td>
<td>Vince Gerasole</td>
</tr>
<tr>
<td><strong>CBS News “Sunday Morning”</strong></td>
<td>Host: Charles Osgood</td>
<td>Network: CBS</td>
<td>Correspondent: <strong>Martha A. Teichner</strong></td>
</tr>
<tr>
<td><strong>Producer: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Martha Stewart Show</strong></td>
<td>Host: <strong>Martha Stewart</strong></td>
<td>Network: NBC Universal Domestic Television Distribution</td>
<td>Executive Producers: Martha Stewart and Mark Burnett</td>
</tr>
<tr>
<td><strong>Producer: Greta Anthony, Stephanie Carl</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Category: Television Food Special**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong></td>
<td>KQED, Channel 9</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 12/21/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Tina Salter, June Ouellette, Carol Ganga</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food Trip with Todd English</strong></td>
<td>Host: <strong>Todd English</strong></td>
<td>Network: public television stations</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 10/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Living on the Wedge</strong></td>
<td>Host: <strong>Mariana Coyne</strong></td>
<td>Network: WHA-Madison</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 8/10/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Mariana Coyne, Gaylon Emerzian</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Category: Television Food Show, Local**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bay Cafe</td>
<td><strong>Joey Altman</strong></td>
<td>KRON-TV San Francisco</td>
<td>Christa Resing</td>
</tr>
<tr>
<td><strong>Air date: 12/17/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Check, Please! Bay Area</strong></td>
<td>Host: <strong>Leslie Sbrocco</strong></td>
<td>KQED Public Television</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 3/23/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producer: Tina Salter</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>In Wine Country</strong></td>
<td>Host: <strong>Mary Babbitt</strong></td>
<td>Network: NBC 11/KNTV</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 12/16/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Mary Orlin</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Category: Television Food Show, National**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>America’s Test Kitchen from Cooks Illustrated</td>
<td>Host: Christopher Kimball with guests</td>
<td>public television stations</td>
<td>Geof Drummond, Nat Katzman</td>
</tr>
<tr>
<td><strong>Air date: 1/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet’s Diary of a Foodie</strong></td>
<td>Host: <strong>Ruth Reichl</strong></td>
<td>public television stations</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 10/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lidia’s Family Table</strong></td>
<td>Host: <strong>Lidia Bastianich</strong></td>
<td>public television stations</td>
<td></td>
</tr>
<tr>
<td><strong>Air date: 1/06</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Category: Radio Food Show**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Chef’s Table “Aging”</td>
<td>Host: <strong>Jim Coleman</strong></td>
<td>WHYY-FM, Public Radio Satellite System</td>
<td>Lari Robling</td>
</tr>
<tr>
<td><strong>Area:</strong> Public Radio Satellite System</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Executive Producer:</strong> Elisabeth Perez-Luna</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Leonard Lopate Show’s Holiday Recipe Swap</strong></td>
<td>Host: <strong>Leonard Lopate</strong></td>
<td>WNYC, Podcast, XM Satellite</td>
<td>Melissa Eagan</td>
</tr>
<tr>
<td><strong>Area:</strong> WNYC, Podcast, XM Satellite</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producer:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Splendid Table</strong></td>
<td>Host: <strong>Lynne Rossetto Kasper</strong></td>
<td>APM</td>
<td>Sally Swift</td>
</tr>
<tr>
<td><strong>Area:</strong> APM</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producer:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Category: Webcast**

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</td>
<td>Host: Bill Briwa</td>
<td><a href="http://www.ciaprochef.com">www.ciaprochef.com</a></td>
<td>John Barkley, Greg Drescher</td>
</tr>
<tr>
<td><strong>Website:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spatulatta.com</td>
<td>Hosts: <strong>Olivia Gerasole and Isabella Gerasole</strong></td>
<td><a href="http://www.spatulatta.com">www.spatulatta.com</a></td>
<td>Gaylon Emerzian, Heidi Umbhau</td>
</tr>
<tr>
<td><strong>Website:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winery Profile: Staglin Family Vineyards</td>
<td>Host: <strong>Jay Selman</strong></td>
<td><a href="http://www.graperadio.com">www.graperadio.com</a></td>
<td>Jay Selman</td>
</tr>
<tr>
<td><strong>Website:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Producers:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant &amp; Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thomas Keller</td>
<td>The French Laundry, 6640 Washington Street, Yountville, CA 94599</td>
<td>707-944-2380</td>
</tr>
<tr>
<td>Keith McNally</td>
<td>Balthazar, 80 Spring Street, New York, NY 10012</td>
<td>212-965-1414</td>
</tr>
<tr>
<td>Richard Melman</td>
<td>Lettuce Entertain You Enterprises, 5419 N. Sheridan Rd., Chicago, IL 60640</td>
<td>773-878-7340</td>
</tr>
<tr>
<td>Drew Nieporent</td>
<td>Myriad Restaurant Group, 180 Franklin Street, New York, NY 10013</td>
<td>212-219-9500</td>
</tr>
<tr>
<td>Jean-Georges Vongerichten</td>
<td>Jean Georges, 1 Central Park West, New York, NY 10023</td>
<td>212-299-3900</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant &amp; Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tom Colicchio</td>
<td>Craft, 43 East 19th Street, New York, NY 10003</td>
<td>212-780-0880</td>
</tr>
<tr>
<td>Lee Hefter</td>
<td>Spago, 176 N. Cañon Drive, Beverly Hills, CA 90210</td>
<td>310-385-0880</td>
</tr>
<tr>
<td>Jean Joho</td>
<td>Everest, 440 S. La Salle Street, 40th Fl., Chicago, IL 60605</td>
<td>312-663-8920</td>
</tr>
<tr>
<td>Paul Kahan</td>
<td>Blackbird, 619 W. Randolph Street, Chicago, IL 60606</td>
<td>312-715-0708</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant &amp; Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boulevard</td>
<td>Chef/Owners: Nancy Oakes, Pat Kuleto 1 Mission Street, San Francisco, CA 94105</td>
<td>415-543-6084</td>
</tr>
<tr>
<td>Frontera Grill</td>
<td>Chef/Owners: Rick and Deann Bayless 449 N Clark Street, Chicago, IL 60610</td>
<td>312-661-0381</td>
</tr>
<tr>
<td>Magnolia Grill</td>
<td>Chef/Owners: Ben and Karen Barker 1002 Ninth Street, Durham, NC 27705</td>
<td>919-286-3609</td>
</tr>
<tr>
<td>Picholine</td>
<td>Chef/Owner: Terrance Brennan 35 West 64th Street, New York, NY 60610</td>
<td>212-724-8585</td>
</tr>
<tr>
<td>Spiaggia</td>
<td>Chef: Tony Mantuano 980 N. Michigan Avenue, Chicago, IL 60611</td>
<td>312-280-2750</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant &amp; Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Voce</td>
<td>Chef/Owner: Andrew Carmellini 41 Madison Avenue, New York, NY 10010</td>
<td>212-545-8555</td>
</tr>
<tr>
<td>Cochon</td>
<td>Chef/Owners: Donald Link and Stephen Strzyewski 930 Tchoupitoulas St., New Orleans, LA</td>
<td>70130 504-588-2123</td>
</tr>
<tr>
<td>Cut</td>
<td>Chef/Owner: Wolfgang Puck 9500 Wilshire Blvd., Beverly Hills, CA</td>
<td>310-276-8500</td>
</tr>
<tr>
<td>L'Atelier de Joël Robuchon</td>
<td>Chef/Owner: Joël Robuchon 57 E. 57th Street, New York, NY 10022</td>
<td>212-350-6658</td>
</tr>
<tr>
<td>Momofuku Ssäm Bar</td>
<td>Chef/Owners: David Chang and Joaquín Baca 207 2nd Avenue, New York, NY 10003</td>
<td>212-254-3500</td>
</tr>
<tr>
<td>Restaurant Guy Savoy</td>
<td>Chef/Owner: Guy Savoy 3570 Las Vegas Blvd. S., Las Vegas, NV 89109</td>
<td>877-346-4642</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant &amp; Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nate Appleman</td>
<td>A16 2355 Chestnut Street, San Francisco, CA 94123</td>
<td>415-771-2216</td>
</tr>
<tr>
<td>Graham Elliot Bowles</td>
<td>Avenues at The Peninsula Hotel 108 East Superior Street, Chicago, IL 60611</td>
<td>312-573-6754</td>
</tr>
<tr>
<td>David Chang</td>
<td>Momofuku Noodle Bar 163 First Avenue, New York, NY 10003</td>
<td>212-475-7899</td>
</tr>
<tr>
<td>Patrick Connolly</td>
<td>Radius 8 High Street, Boston, MA 02110</td>
<td>617-426-1234</td>
</tr>
<tr>
<td>Daniel Humm</td>
<td>Eleven Madison Park 11 Madison Avenue, New York, NY 10010</td>
<td>212-889-0905</td>
</tr>
</tbody>
</table>
**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  
2361 Polk Street  
San Francisco, CA 94109  
415-776-5577

Craig Stoll  
Delfina  
3621 18th Street  
San Francisco, CA 94110  
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)

Cathal Armstrong
Restaurant Eve
110 South Pitt Street
Old Town Alexandria, VA 22314
703-706-0450

R. J. Cooper III
Vidalia
1990 M Street, NW
Washington, DC 20036
202-659-1990

Jose Garces
Ama
217 Chestnut Street
Philadelphia, PA 19106
215-625-2450

Marcel Presilla
Cucharamama
233 Clinton Street
Hoboken, NJ 07030
201-420-1700

Frank Ruta
Palena
3529 Connecticut Ave NW
Washington, D.C. 20008
202-537-9250

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

Colby Garrelts
Bluestem
900 Westport Rd
Kansas City, MO 64111
816-867-0110

Tim McKee
La Belle Vie
510 Groveland Ave
Minneapolis, MN 55403
612-874-6440

Alex Roberts
Restaurant Alma
528 University Ave SE
Minneapolis, MN 55414
612-379-4909

Adam Siegel
Bartolotta's Lake Park Bistro
3133 E Newberry Blvd
Milwaukee, WI 53211
414-962-6300

Celina Tio
The American Restaurant
200 E 25th St
Kansas City, MO 64108
816-545-8000

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

Grant Achatz
Alinea
1723 N Halsted Street
Chicago, IL 60614
312-872-5562

Carrie Nahabedian
Naha
500 N. Clark Street
Chicago, IL 60610
312-321-6242

Bruce Sherman
North Pond
2610 N Cannon Dr
Chicago, IL 60614
773-477-5845

Michael Symon
Lola
900 Literary Rd.
Cleveland, OH 44113
216-771-5652

Alex Young
Zingerman's Roadhouse
2501 Jackson Avenue
Ann Arbor, MI 48103
734-663-3663

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

Terrance Brennan
Picholine
35 West 64th Street
New York, NY 10023
212-724-8585

Floyd Cardoz
Taba
11 Madison Avenue
New York, NY 10010
212-889-0667

Wylie Dufresne
WD-50
50 Clinton Street
New York, NY 10002
212-477-2900

Gabriel Kreuther
The Modern
West 53rd Street
New York, NY 10019
212-333-1220

David Waltuck
Chanterelle
2 Harrison Street
New York, NY 10013
212-966-6960

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

Rob Evans
Hugo's
88 Middle Street
Portland, ME 04101
207-774-8538

Clark Frasier and Mark Gaier
Arrows
Berwick Road, Box 803
Ogunquit, ME 03907
207-361-1100

Michael Leviton
Lumière
1293 Washington Street
West Newton, MA 02465
617-244-9199

Frank McClelland
L'Espalier
30 Gloucester Street
Boston, MA 02115
617-262-3023

Marc Orfaly
Pigalle
75 Charles Street South
Boston, MA 02116
617-423-4944

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

Scott Dolich
Park Kitchen
422 NW 8th Avenue
Portland, OR 97209
503-223-7275

Maria Hines
Tilth
1411 N 45th Street
Seattle, WA 98103
206-633-0801

Joséphine de Jémez
The Harvest Vine
2701 E. Madison
Seattle, WA 98112
206-320-9771

Holly Smith
Café Juanita
9702 NE 120th Place
Kirkland, WA 98034
425-823-1503

John Sundstrom
Lark
926 12th Avenue
Seattle, WA 98122
206-323-5275

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

Hugh Acheson
Five & Ten
1653 S. Lumpkin Street
Athens, GA 30606
706-546-7300

Arnaud Berthelier
The Dining Room in the Ritz-Carlton, Buckhead
3434 Peachtree Road, NE
Atlanta, GA 30326
404-237-2700

John Fleer
Blackberry Farm
1471 W. Millers Cove Road
Walland, TN 37886
865-984-8166

Mike Lata
Fig
232 Meeting Street
Charleston, SC 29401
843-805-5900

Scott Peacock
Watershed
406 Ponce De Leon Avenue
Decatur, GA 30030
404-378-4900
<table>
<thead>
<tr>
<th>CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Bull</td>
</tr>
<tr>
<td>Driskill Grill</td>
</tr>
<tr>
<td>604 Brazos Street</td>
</tr>
<tr>
<td>Austin, TX 78701</td>
</tr>
<tr>
<td>512-391-7162</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelle Bernstein</td>
</tr>
<tr>
<td>Michy's</td>
</tr>
<tr>
<td>6927 Biscayne Blvd.</td>
</tr>
<tr>
<td>Miami, FL 33138</td>
</tr>
</tbody>
</table>
The James Beard Foundation Awards are annual awards presented by the James Beard Foundation to recognize culinary professionals in the United States. The awards recognize chefs, restaurateurs, authors and journalists each year, scheduled around James Beard's May 5 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 Foundation's annual gala moved to Chicago.