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: Harriett 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: Norteño 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, Restaurantateurs, 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: Bullfinch 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, Newsletter, 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
<table>
<thead>
<tr>
<th>Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes</th>
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<tr>
<td><strong>R. W. Apple, Jr.</strong>&lt;br&gt;Departures&lt;br&gt;“A Taste of South Africa”&lt;br&gt;5-6/06</td>
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<tr>
<td><strong>Colman Andrews</strong>&lt;br&gt;Saveur&lt;br&gt;“Ireland—From Farm to Fork”&lt;br&gt;3/06</td>
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<tr>
<td><strong>Robert Sietsema</strong>&lt;br&gt;Gourmet&lt;br&gt;“Searching for the Innard Truth”&lt;br&gt;8/06</td>
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<td><strong>John T. Edge</strong>&lt;br&gt;Gourmet&lt;br&gt;“The Long View”&lt;br&gt;2/06</td>
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<th>Category: Newspaper Section</th>
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<tr>
<td><strong>The Boston Globe</strong>&lt;br&gt;Sheryl Julian</td>
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<th>Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition</th>
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<tr>
<td><strong>Dr. Vino’s Wine Blog</strong>&lt;br&gt;Tyler Colman</td>
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<th>Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition</th>
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<tr>
<td><strong>William H. Daley</strong>&lt;br&gt;Chicago Tribune&lt;br&gt;“Winter’s Kiss”&lt;br&gt;12/6/06</td>
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<th>Category: M.F.K. Fisher Distinguished Writing Award</th>
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<tr>
<td><strong>David Halberstam</strong>&lt;br&gt;Gourmet&lt;br&gt;“The Boys of Saigon”&lt;br&gt;10/06</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.ciaprochef.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
Lettie 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
312-663-8920
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 10013
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
312-573-6855
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 10010
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 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)

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<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
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<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>R. J. Cooper III</td>
<td>Vidalia</td>
<td>1990 M Street, NW</td>
<td>202-659-1990</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street</td>
<td>215-625-2450</td>
</tr>
<tr>
<td>Maricel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street</td>
<td>201-420-1700</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connecticut Ave NW</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>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</td>
<td>816-561-1101</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave</td>
<td>612-874-6440</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave Se</td>
<td>612-379-4909</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta's Lake Park Bistro</td>
<td>3133 E Newberry Blvd</td>
<td>414-962-6300</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St</td>
<td>816-545-8000</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>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</td>
<td>312-867-0110</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street</td>
<td>312-321-6242</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr</td>
<td>773-477-5845</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd.</td>
<td>216-771-5652</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman's Roadhouse</td>
<td>2501 Jackson Avenue</td>
<td>734-663-3663</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>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</td>
<td>212-724-8585</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue</td>
<td>212-889-0667</td>
</tr>
<tr>
<td>Wybie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street</td>
<td>212-477-2900</td>
</tr>
<tr>
<td>Gabriel Kreuther</td>
<td>The Modern</td>
<td>West 53rd Street</td>
<td>212-333-1220</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chantrelle</td>
<td>2 Harrison Street</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>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</td>
<td>207-774-8538</td>
</tr>
<tr>
<td>Clark Frasier and</td>
<td>Arrows</td>
<td>Berwick Road, Box 803</td>
<td>203-361-1100</td>
</tr>
<tr>
<td>Mark Gaier</td>
<td>Lumiére</td>
<td>1293 Washington Street</td>
<td>617-244-9199</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>L'Espalier</td>
<td>30 Gloucester Street</td>
<td>617-262-3023</td>
</tr>
<tr>
<td>Frank McClelland</td>
<td>Pigalle</td>
<td>75 Charles Street South</td>
<td>617-423-4944</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>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</td>
<td>503-223-7275</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tilth</td>
<td>1411 N 45th Street</td>
<td>206-633-0801</td>
</tr>
<tr>
<td>Joseba Jiménez de</td>
<td>The Harvest Vine</td>
<td>2701 E. Madison</td>
<td>206-320-9771</td>
</tr>
<tr>
<td>Jiménez</td>
<td>Café Juanita</td>
<td>9702 NE 120th Place</td>
<td>206-323-5275</td>
</tr>
<tr>
<td>Holly Smith</td>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>404-378-9400</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>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</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</td>
<td>865-984-8166</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Fig</td>
<td>232 Meeting Street</td>
<td>843-805-5900</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue</td>
<td>304-378-9000</td>
</tr>
</tbody>
</table>
### CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Bull</td>
<td>Driskill Grill</td>
<td>604 Brazos Street</td>
<td>512-391-7162</td>
</tr>
<tr>
<td>Nobuo Fukuda</td>
<td>Sea Saw</td>
<td>7133 East Stetson Drive</td>
<td>480-481-9463</td>
</tr>
<tr>
<td>Sharon Hage</td>
<td>York Street</td>
<td>6047 Lewis Street</td>
<td>214-826-0968</td>
</tr>
<tr>
<td>Monica Pope</td>
<td>Tafia</td>
<td>3701 Travis Street</td>
<td>713-524-6922</td>
</tr>
<tr>
<td>Andrew Weisman</td>
<td>Restaurant Le Rêve</td>
<td>152 E. Pecan Street</td>
<td>210-212-2221</td>
</tr>
</tbody>
</table>

### CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelle Bernstein</td>
<td>Michy's</td>
<td>6927 Biscayne Blvd.</td>
<td>305-759-2001</td>
</tr>
<tr>
<td>John Currence</td>
<td>City Grocery</td>
<td>152 Courthouse Square</td>
<td>662-232-8080</td>
</tr>
<tr>
<td>Jonathan Eismann</td>
<td>Pacific Time</td>
<td>915 Lincoln Rd.</td>
<td>305-534-5979</td>
</tr>
<tr>
<td>Chris Hastings</td>
<td>Hot and Hot Fish Club</td>
<td>2180 11th Court South</td>
<td>205-933-5474</td>
</tr>
<tr>
<td>Donald Link</td>
<td>Herbsaint</td>
<td>701 St. Charles Avenue</td>
<td>504-524-4114</td>
</tr>
</tbody>
</table>
13 James Beard Award-Winning Books to Add to Your Library. Meet the 2020 winners of the James Beard Foundation Book Awards.

by: Erin Alexander. May 28, 2020.Â While that gathering may not be possible this year, the work the awards are honoring remains more important than ever. We've spent the majority of the past few months indoors, and turning to the kitchen not just for nourishment, but for a bit of an escape: getting lost in a new recipe, embarking on an ambitious project, or finding comfort in an old favorite. Of the 2020 James Beard Foundation Book Awards winners, you'll find works that span a variety of topics, from vegetable-forward cookbooks to a "climate memoir." All are worth adding to your must-read (and cook) list. Fr