

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: Marilyn 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: 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, 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

The Organic Cook's Bible

Author: Jeff Cox
Publisher: John Wiley & Sons
Editor: Linda Ingroia
Price: \$40.00

What to Eat

Author: Marion Nestle
Publisher: North Point/Farrar, Straus and Giroux
Editor: Paul Elie
Price: \$30.00

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

The Wines of France: The Essential Guide for Savvy Shoppers

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 Kikanoi 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

Gourmet

"Conflict Cuisine"

4/06

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

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: KOED, 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: KOED 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

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
35 West 64th Street
New York, NY 60610
212-724-8585

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
312-573-6754

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 DeGross

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)

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

Amada
217 Chestnut Street
Philadelphia, PA 19106
215- 625-2450

Maricel 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- 561-1101

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- 867-0110

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 BOROUGHES)

Terrance Brennan

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

Floyd Cardoz

Tabla
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

**Joseba Jiménez de
Jiménez**

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

Holly Smith

Café Juanita
9702 NE 120th Place
Kirkland, WA 98034
425-823-1505

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 Berthelie

The Dining Room in the
Ritz-Carlton, Buckhead
3434 Peachtree Road, N.E
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

CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

David Bull

Driskill Grill
604 Brazos Street
Austin, TX 78701
512-391-7162

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

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

Michelle Bernstein

Michy's
6927 Biscayne Blvd.
Miami, FL 33138
305-759-2001

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

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