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 Editions 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: Harriet 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

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

### Category: Magazine Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Publication</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colman Andrews</td>
<td><em>Ireland—From Farm to Fork</em></td>
<td>Saveur</td>
<td>3/06</td>
</tr>
<tr>
<td>Nancy Coons</td>
<td><em>Provence Noël</em></td>
<td>Saveur</td>
<td>12/06</td>
</tr>
<tr>
<td>Anya von Bremzen</td>
<td><em>Old-School Madrid</em></td>
<td>Saveur</td>
<td>11/06</td>
</tr>
</tbody>
</table>

### Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Publication</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Sietsema</td>
<td><em>Searching for the Innard Truth</em></td>
<td>Gourmet</td>
<td>8/06</td>
</tr>
<tr>
<td>Scott Simon</td>
<td><em>Conflict Cuisine</em></td>
<td>Departures</td>
<td>4/06</td>
</tr>
<tr>
<td>Gretchen Vanesselstyn</td>
<td><em>Tales from the Texas BBQ Trail</em></td>
<td>Chile Pepper Magazine</td>
<td>6/06</td>
</tr>
</tbody>
</table>

### Category: Magazine Writing on Spirits, Wine, or Beer

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

### Category: Newspaper Section

<table>
<thead>
<tr>
<th>Publication</th>
<th>Author</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Boston Globe</td>
<td>Sheryl Julian</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicago Tribune</td>
<td>Carol Mighton Haddix</td>
<td></td>
<td></td>
</tr>
<tr>
<td>San Francisco Chronicle</td>
<td>Miriam Morgan and Jon Bonne</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Website</th>
<th>Author</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Vino's Wine Blog</td>
<td>Tyler Colman</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leite's Culinaria</td>
<td>David Leite and Linda Avery</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Publication</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>William H. Daley</td>
<td><em>Winter's Kiss</em></td>
<td>Chicago Tribune</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Edward Deitch</td>
<td><em>On the Trail of Great California Syrah</em></td>
<td>MSNBC.com/NBC Mobile</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Monica Eng with Chris Brown and Geng Wang</td>
<td><em>Mastering Ethiopia's Injera</em></td>
<td>Chicago Tribune</td>
<td>3/16/06</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Publication</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Halberstam</td>
<td><em>The Boys of Saigon</em></td>
<td>Gourmet</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td><em>Wheels of Fortune</em></td>
<td>Los Angeles</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td><em>American Like Me</em></td>
<td>Gourmet</td>
<td>8/06</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Design Firm:</th>
<th>Design Firm:</th>
<th>Design Firm:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lewis.Tsurumaki.Lewis</strong></td>
<td><strong>Rockwell Group</strong></td>
<td><strong>Tadao Ando Architect and Associates</strong></td>
</tr>
<tr>
<td><strong>LTL Architects</strong></td>
<td></td>
<td><strong>Designers:</strong></td>
</tr>
<tr>
<td>Designers:</td>
<td>Designers:</td>
<td>Tadao Ando, Stephanie Goto, Masataka</td>
</tr>
<tr>
<td>Paul Lewis, Marc Tsurumaki, David J. Lewis</td>
<td>David Rockwell, Shawn Sullivan, Niels Guldager</td>
<td>Yano</td>
</tr>
<tr>
<td>147 Essex Street</td>
<td>5 Union Square West</td>
<td>One Union Square West</td>
</tr>
<tr>
<td>New York, NY 10002</td>
<td>New York, NY 10003</td>
<td>New York, NY 10003</td>
</tr>
<tr>
<td>212-505-5955</td>
<td>212-463-0334</td>
<td>212-475-5575</td>
</tr>
<tr>
<td><strong>For Project:</strong></td>
<td><strong>For Project:</strong></td>
<td><strong>For Project:</strong></td>
</tr>
<tr>
<td><strong>Xing Restaurant</strong></td>
<td><strong>Nobu Fifty Seven</strong></td>
<td><strong>Morimoto</strong></td>
</tr>
<tr>
<td>785 Ninth Avenue</td>
<td>40 West 57th Street</td>
<td>88 Tenth Avenue</td>
</tr>
<tr>
<td>New York, NY 10019</td>
<td>New York, NY 10019</td>
<td>New York, NY 10011</td>
</tr>
<tr>
<td>646-289-3010</td>
<td>212-757-3000</td>
<td>212-989-4639</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Design Firm:</th>
<th>Design Firm:</th>
<th>Design Firm:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Baron and Baron</strong></td>
<td><strong>Base Design</strong></td>
<td><strong>Memo Productions</strong></td>
</tr>
<tr>
<td>Designers:</td>
<td>Designers:</td>
<td><strong>Designers:</strong></td>
</tr>
<tr>
<td>Fabien Baron, Takashi Hiratsuka</td>
<td>Base Design</td>
<td>Douglas Riccardi, Lisa Eaton</td>
</tr>
<tr>
<td>250 West 57th Street</td>
<td>158 Lafayette Street, 5th floor</td>
<td>611 Broadway</td>
</tr>
<tr>
<td>New York, NY 10107</td>
<td>New York, NY 10013</td>
<td>New York, NY 10012</td>
</tr>
<tr>
<td>212-397-8000</td>
<td>212-625-9293</td>
<td>212-388-9758</td>
</tr>
<tr>
<td><strong>For Project:</strong></td>
<td><strong>For Project:</strong></td>
<td><strong>For Project:</strong></td>
</tr>
<tr>
<td><strong>Buddakan</strong></td>
<td><strong>Stand</strong></td>
<td><strong>Pizzeria Mozza</strong></td>
</tr>
<tr>
<td>75 Tenth Avenue</td>
<td>24 East 12th Street</td>
<td>641 N. Highland Avenue</td>
</tr>
<tr>
<td>New York, NY 10011</td>
<td>New York, NY 10003</td>
<td>Los Angeles, CA 90036</td>
</tr>
<tr>
<td>212-989-2245</td>
<td>212-488-5900</td>
<td>323-297-0101</td>
</tr>
</tbody>
</table>
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
35 West 64th Street
New York, NY 60610
212-724-8585

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 70113
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
Chef/Owner:
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
312-573-6817

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
Citrone
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
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
  - 816-867-0110

- 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
  - 312-321-6242

- Carrie Nahabedian
  - Naha
  - 500 N. Clark Street
  - Chicago, IL 60610
  - 773-477-5845

- Bruce Sherman
  - North Pond
  - 2610 N Cannon Dr
  - Chicago, IL 60614
  - 773-871-0000

- 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
  - 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
  - 207-261-1100

- 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
  - 425-823-1502

- 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
**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