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**2008 JAMES BEARD FOUNDATION AWARDS  
NOMINEES ANNOUNCED**

NEW YORK, NY (March 24, 2008) - The James Beard Foundation, the nation's preeminent recognition program honoring professionals in the food and beverage industries, announced today the nominees for the 2008 James Beard Foundation Awards during a press breakfast at the historic James Beard House in New York City's West Village. Nominees in 52 categories were announced in the Foundation's various awards programs—Restaurant and Chef, Books, Journalism, Design and Graphics, and Broadcast Media. For the complete list of nominees, please visit [www.jbfawards.com](http://www.jbfawards.com).

Highlights from this year's list of nominees include:

**Outstanding Restaurant:** *Boulevard* (Chef/Owner: Nancy Oakes, Owner: Pat Kuleto, San Francisco, CA); *Campanile* (Chef/Owner: Mark Peel, Los Angeles, CA); *Gramercy Tavern* (Owner: Danny Meyer, New York, NY); *Jean Georges* (Chef/Owner: Jean-Georges Vongerichten, New York, NY); *The Slanted Door* (Chef/Owner: Charles Phan, San Francisco, CA).

**Outstanding Chef:** Grant Achatz (*Alinea*, Chicago, IL); José Andrés (*Minibar*, Washington, DC); Dan Barber (*Blue Hill*, New York, NY); Suzanne Goin (*Lucques*, Los Angeles, CA); Frank Stitt (*Highlands Bar & Grill*, Birmingham, AL).

**Rising Star Chef:** Nate Appleman (*A 16*, San Francisco, CA); Sean Brock (*McCrary's*, Charleston, SC); Gavin Kaysen (*Café Boulud*, New York, NY); Johnny Monis (*Komi*, Washington, DC); Matt Molina (*Osteria Mozza*, Los Angeles, CA); Gabriel Rucker (*Le Pigeon*, Portland, OR).

**Best New Restaurant:** *Anthos* (Chef/Owner: Michael Psilakis, Owner: Donatella Arpaia, New York, NY); *Central Michel Richard* (Chef/Owner: Michel Richard, Washington, DC); *Fearing's at the Ritz-Carlton* (Chef/Owner: Dean Fearing, Dallas, TX); *Osteria Mozza* (Chef: Matt Molina; Owners: Nancy Silverton, Mario Batali, Joseph Bastianich, Los Angeles, CA); *Osteria* (Chef/Owners: Marc Vetri, Jeff Michaud, Owner: Jeff Benjamin, Philadelphia, PA).

Winners of the Restaurant and Chef, Books, and Design and Graphics awards will be celebrated on **Sunday, June 8, 2008** at the **Awards Ceremony and Gala Reception**, the highly-anticipated annual celebration taking place at Avery Fisher Hall at Lincoln Center. The Journalism and Broadcast Media awards will be handed out at the **Media Awards Dinner** on **Friday, June 6, 2008** at the Hudson Theatre. On **Saturday, June 7, 2008**, the James Beard Foundation **Who's Who of Food & Beverage in America Awards** will be announced at an invitation-only reception hosted by *Gourmet* magazine, marking the first time the Foundation will honor the new Who's Who inductees at a separate event. All award winners will receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash awards.

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their field and, with each year, continues to emphasize the Foundation's mission: to celebrate, preserve, and nurture America's culinary heritage and diversity. Renowned chefs **Dan Barber** (*Blue Hill, Blue Hill at Stone Barns*) and **Odessa Piper** (*L'Etoile*) will serve as Chef Co-Chairs of the 2008 James Beard Foundation Awards reception. This year's events will celebrate "**Artisanal America: The Craft of Cuisine**" and honor those artisans and craftsmen who work to provide the finest ingredients to the nation's top restaurants and chefs.

The 2008 James Beard Foundation Awards are presented in association with All-Clad Metalcrafters and American Express® (the official card of the James Beard Foundation); Supporting Sponsors: Green & Black's®, illy Caffè North America, Inc., Lexus, Southern Wine & Spirits of New

York, S.Pellegrino® Sparkling Natural Mineral Water, Viking Range Corporation, Waterford Wedgwood; and Gala Reception Sponsors: Chefwear, Ecolab, and Rums of Puerto Rico.

Tickets for the James Beard Foundation Awards events can be purchased by calling the Awards Box Office at 212.925.0054. For the June 8, 2008 Awards Ceremony and Gala Reception, general public tickets are \$450 (\$400 for Foundation members, \$200 for press). For the June 6, 2008 Media Awards Dinner, tickets are \$250.

### **About the James Beard Foundation**

The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [www.jamesbeard.org](http://www.jamesbeard.org).

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