FOR IMMEDIATE RELEASE

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2010 JAMES BEARD FOUNDATION AWARDS
RESTAURANT AND CHEF SEMIFINALISTS UNVEILED

Final Nominations to be Announced at
New Orleans’ Palace Café on March 22, 2010

New York, NY (February 18, 2010) – The list of Restaurant and Chef semifinalists for the 2010 James Beard Foundation Awards, the nation’s most prestigious recognition program honoring professionals in the food and beverage industries, was announced today and are now available on www.jamesbeard.org/awards. Selected from thousands of online entries, the prestigious group of semifinalists in the 19 Restaurant and Chef categories represents a wide variety of culinary talent, from legendary chefs and dining destinations in 10 different regions across the United States, to the nation’s best new restaurants and rising star chefs. (See this year’s full semifinalist list at the end of this press release.)

On Monday, March 22, 2010, the James Beard Foundation will announce the final Restaurant and Chef nominees, as well as Restaurant Design and Graphics, Books, Journalism and Broadcast Media nominees and special achievement award honorees, during an invitation-only breakfast at Dickie Brennan’s acclaimed Palace Café in New Orleans’ French Quarter. The nominations will also be announced live via the James Beard Foundation’s Twitter page at http://twitter.com/beardfoundation. The list of final nominees will include five finalists in each award category, narrowed down from the list of semifinalists by a panel of more than 400 judges. Winners will be announced at the highly-anticipated James Beard Foundation Awards Ceremony and Gala Reception, taking place on Monday, May 3, 2010 at Lincoln Center’s Avery Fisher Hall in New York City.

“We are delighted to be announcing the nominations this year in New Orleans, home of 10 past James Beard Award winners,” says Susan Ungaro, President of the James Beard Foundation. “As part of our national focus, the Foundation has begun holding our nominees press event in cities outside of New York. Last year, we presented the nominees in Chicago, and we’re looking forward to what’s in store this year in New Orleans.”

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their fields and continue to emphasize the Foundation’s mission: to celebrate, preserve, and nurture America’s culinary heritage and diversity. The annual James Beard Foundation Awards honor the best and the brightest talents in the food and beverage industries, celebrating outstanding achievement in each of the following categories: Restaurant and Chef, Restaurant Design and Graphics, Books, Journalism, Broadcast Media, and special achievement awards. Each category has an individual Awards Committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program.
How the Restaurant and Chef Awards Work

The James Beard Foundation holds an online open call for entries beginning in mid-October of each year. This year, over 21,000 entries were received. Independent accounting firm Lutz & Carr tabulates these entries for the Restaurant and Chef Committee. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the semifinalists in each of the 19 Restaurant and Chef awards categories, some of which include Outstanding Chef, Outstanding Restaurant, Best Chef in 10 different U.S. regions, Rising Star Chef of the Year, Outstanding Service, Outstanding Wine and Spirits Professional and Best New Restaurant.

The list of semifinalist nominees is then sent to an independent volunteer panel of more than 400 judges from across the country. This panel, comprised of leading regional restaurant critics, food and wine editors, culinary educators and past James Beard Foundation Award winners, vote on specific award categories to determine the final five nominees in each category. The same judges then vote on these five nominees to select the winners. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote, and the results are kept confidential until the presentation of winners at the Awards Ceremony in May.

The annual James Beard Foundation Media and Book Awards Dinner, an exclusive event honoring the nation’s top cookbooks, food journalists and culinary broadcast programs, will take place on Sunday, May 2, 2010 at Espace in New York City. The following evening, the James Beard Foundation Awards Ceremony and Gala Reception will take place at Lincoln Center’s Avery Fisher Hall in New York City, during which the Restaurant and Chef and the Restaurant Design and Graphics awards will be handed out, along with a number of special achievement awards, including the Humanitarian of the Year honoree and America’s Classics award winners (which were announced earlier this month; for more information on these winners, please visit www.jamesbeard.org/awards) and the Lifetime Achievement honoree. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia.


About the James Beard Foundation
Founded in 1986, 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. Find insights on food at the James Beard Foundation’s blog Delights & Prejudices. Join the James Beard Foundation on Facebook. Follow the James Beard Foundation on Twitter.
2010 James Beard Foundation Awards
Restaurant and Chef Award Semifinalists

OUTSTANDING RESTAURATEUR

Roger Berkowitz, Legal Sea Foods, Boston
Frank Bonanno, Bones, Luca d'Italia, Mizuna, and Osteria Marco, Denver
Bruce Bromberg and Eric Bromberg, Blue Ribbon Restaurants, NYC
Myles Chefetz, Myles Restaurant Group, Miami Beach, FL
Larry D’Amico and Richard D’Amico, D’Amico & Partners, Minneapolis
Michael Dellar, Lark Creek Restaurant Group, San Francisco
Tom Douglas, Dahlia Bakery, Dahlia Lounge, Etta’s, Lola, Palace Kitchen, Serious Pie, Seattle
Steve Ells, Chipotle Mexican Grill, Denver
Sam Fox, Fox Restaurant Concepts, Scottsdale, AZ
Jim Goode and Levi Goode, Goode Company Restaurants, Houston
Pano Karatassos, Buckhead Life Restaurant Group, Atlanta
Pat Kuleto, Pat Kuleto Restaurant Development & Management Co., San Francisco
Donald J. Madia, Avec, Big Star Taqueria and Bar, Blackbird, The Publican, and The Violet Hour, Chicago
Keith McNally, Balthazar, Lucky Strike, Minetta Tavern, Morandi, Pastis, Pravda, and Schiller’s Liquor Bar, NYC
Richard Melman, Lettuce Entertain You Enterprises, Chicago
Nick Pihakis, Jim ‘N Nick’s Bar-B-Q, Birmingham, AL
Tim Stannard, Bacchus Management Group, San Francisco
Stephen Starr, Starr Restaurant Organization, Philadelphia
Doug Washington, Anchor & Hope, Salt House, and Town Hall, San Francisco

OUTSTANDING CHEF

José Andrés, Minibar, Washington, D.C.
Tom Colicchio, Craft, NYC
Gary Danko, Restaurant Gary Danko, San Francisco
Robert Del Grande, RDG + Bar Annie, Houston
Suzanne Goin, Lucques, Los Angeles
Sam Hayward, Fore Street, Portland, ME
Jean Joho, Everest, Chicago
Paul Kahan, Blackbird, Chicago
Michael Mina, Michael Mina, San Francisco
Scott Peacock, Watershed, Decatur, GA
Mark Peel, Campanile, Los Angeles
Charles Phan, The Slanted Door, San Francisco
Stephan Pyles, Stephan Pyles, Dallas
Julian Serrano, Picasso at Bellagio, Las Vegas
Michael Smith, Michael Smith, Kansas City, MO
Ana Sortun, Oleana, Cambridge, MA
Frank Stitt, Highlands Bar & Grill, Birmingham, AL
Jerry Traunfeld, Poppy, Seattle
Marc Vetri, Vetri, Philadelphia
Janos Wilder, Janos, Tucson, AZ

**OUTSTANDING RESTAURANT**

Alan Wong’s Restaurant, Honolulu
The American Restaurant, Kansas City, MO
Babbo, NYC
Bouchon, Yountville, CA
Boulevard, San Francisco
Canlis, Seattle
Crook’s Corner, Chapel Hill, NC
Daniel, NYC
Delfina, San Francisco
Fore Street, Portland, ME
Higgins Restaurant and Bar, Portland, OR
Highlands Bar & Grill, Birmingham, AL
Les Nomades, Chicago
Magnolia Grill, Durham, NC
Mélisse, Santa Monica, CA
Sanford, Milwaukee
Spiaggia, Chicago
Vetri, Philadelphia
Vidalia, Washington, D.C.
Vincent on Camelback, Phoenix

**RISING STAR CHEF OF THE YEAR**

Josh Adams, June, Peoria Heights, IL
Justin Aprahamian, Sanford, Milwaukee
Benjamin Bailly, Petrossian, West Hollywood, CA
Justin Basye, Stella Sola, Houston
Sonja Finn, Dinette, Pittsburgh
Vanessa Garcia, Restaurant Charlie at the Palazzo, Las Vegas
David Gilberg, Koo Zee Doo, Philadelphia
Kevin Gillespie, Woodfire Grill, Atlanta
Will Gilson, Garden at the Cellar, Cambridge, MA
Sam Gorenstein, BLT Steak at the Betsy Hotel, Miami Beach, FL
Carly Groben, Proof, Des Moines, IA
Colin Hazama, Kauai Grill at the St. Regis Princeville, Kaua’i, HI
Perry Hoffman, Etoile Restaurant at Domaine Chandon, Yountville, CA
Timothy Hollingsworth, The French Laundry, Yountville, CA
Casey Lane, The Tasting Kitchen, Venice, CA
Matthew Lightner, Castagna, Portland, OR
Johnny Monis, Komi, Washington, D.C.
Grégory Pugin, Veritas, NYC
Charles “Chip” Roman, Blackfish, Conshohocken, PA
Gabriel Rucker, Le Pigeon, Portland, OR
James Rugile, Venue Bistro, Denver
Jonathon Sawyer, The Greenhouse Tavern, Cleveland
Joshua Smith, A Mano, New Orleans
Lee Styer, Fond, Philadelphia
Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis
Sue Zemanick, Gautreau’s, New Orleans

BEST NEW RESTAURANT
A Mano, New Orleans
Adesso, Oakland, CA
Anchovies & Olives, Seattle
Bar La Grassa, Minneapolis
Bibou, Philadelphia
Bluebird Tavern, Burlington, VT
Chifa, Philadelphia
Cibo Matto at the Wit, Chicago
Eos at Viceroy, Miami
Eventide, Arlington, VA
Flour + Water, San Francisco
Frances, San Francisco
Good Food on Montford, Charlotte, NC
Il Casale, Belmont, MA
J & G Steakhouse, Washington, D.C.
Koo Zee Doo, Philadelphia
La Condesa, Austin, TX
Locanda Verde, NYC
Marea, NYC
Miller Union, Atlanta
Ninety Acres at Natirar, Peapack-Gladstone, NJ
Pelago at the Raffaello Hotel, Chicago
Ping, Portland, OR
RN74, San Francisco
Restaurant Martín, Santa Fe
Sage at Aria Resort & Casino, Las Vegas
St. Francis, Phoenix
Samar, Dallas
Soleá at the W South Beach, Miami Beach, FL
Tavern, Los Angeles
Trummer's on Main, Clifton, VA

OUTSTANDING PASTRY CHEF

Cory Barrett, Lola, Cleveland
Beth Biundo, Lilette, New Orleans
Amanda Cook, CityZen at Mandarin Oriental, Washington, D.C.
Deanie Fox, Ubuntu, Napa, CA
Michelle Gayer, Salty Tart Bakery, Minneapolis
Hedy Goldsmith, Michael's Genuine Food & Drink, Miami
Carla Gonçalves, Koo Zee Doo, Philadelphia
Kamel Guechida, Joël Robuchon at MGM Grand Hotel & Casino, Las Vegas
Marie Jackson, Flaky Tart, Atlantic Highlands, NJ
Maura Kilpatrick, Sofra Bakery and Cafe, Cambridge, MA
Joe Logsdon, La Mie, Des Moines, IA
Yasmin Lozada-Hissom, Duo, Denver
James Miller, Cafe Besalu, Seattle
Cherie Pascua, Hiroshi Eurasian Tapas, Honolulu
Nicole Plue, Redd, Yountville, CA
Michelle Polzine, Range, San Francisco
Jessie Prawlucki, Fond, Philadelphia
Plinio Sandalio, Textile, Houston

Mindy Segal, Mindy’s HotChocolate, Chicago

Philip Speer, Uchi, Austin, TX

OUTSTANDING WINE SERVICE

A16, San Francisco

Acquerello, San Francisco

Alinea, Chicago

Blackberry Farm, Walland, TN

Canlis, Seattle

Emeril’s New Orleans

Frasca Food and Wine, Boulder, CO

Glitretind at Stein Eriksen Lodge, Park City, UT

Il Capriccio, Waltham, MA

Jean Georges, NYC

La Belle Vie, Minneapolis

La Toque, Napa, CA

NoMI at Park Hyatt Chicago

Patina, Los Angeles

Picasso at Bellagio, Las Vegas

Restaurant Eve, Alexandria, VA

Restaurant Gary Danko, San Francisco

Tarbell’s, Phoenix

Tria, Philadelphia

V. Mertz, Omaha, NE

OUTSTANDING WINE AND SPIRITS PROFESSIONAL

Larry Bell, Bell’s Brewery, Galesburg, MI

Derek Brown, The Passenger, Washington, D.C.

Sam Calagione, Dogfish Head Craft Brewery, Milton, DE

Brian Duncan, Bin 36, Chicago
Merry Edwards, Merry Edwards Wines, Sebastopol, CA

Alex Golitzin, Quilceda Creek, Snohomish, WA

Paul Grieco, Hearth, NYC

David Hirsch, Hirsch Vineyards, Cazadero, CA

Jim Koch, The Boston Beer Company, Boston

Stephen R. McCarthy, Clear Creek Distillery, Portland, OR

Michael McCaulley, Tria restaurants and Fermentation School, Philadelphia

Greg Moore, Moore Brothers Wine Company, Pennsauken, NJ, NYC, and Wilmington, DE

Garrett Oliver, The Brooklyn Brewery, Brooklyn, NY

Neal Rosenthal, Rosenthal Wine Merchant/Mad Rose Group, NYC

Jörg Rupf, St. George Spirits, Alameda, CA

John Shafer and Doug Shafer, Shafer Vineyards, Napa, CA

Alpana Singh, Lettuce Entertain You Enterprises, Chicago

Eric Solomon, European Cellars/Eric Solomon Selections, Charlotte, NC

Julian P. Van Winkle, III, Old Rip Van Winkle Distillery, Louisville, KY

Gary Vaynerchuk, Wine Library TV/Wine Library, Springfield, NJ

OUTSTANDING SERVICE

Acquerello, San Francisco

Aerie Restaurant & Lounge at Grand Traverse Resort & Spa, Acme, MI

Alinea, Chicago

Cafe Juanita, Kirkland, WA

Carlos’, Highland Park, IL

The Compound, Santa Fe

The Dining Room at the Langham, Pasadena, CA

Emeril’s New Orleans

Fountain Restaurant at Four Seasons Philadelphia

Joël Robuchon at MGM Grand Hotel & Casino, Las Vegas

La Grenouille, NYC
La Mer at Halekulani, Honolulu
Magnolia Grill, Durham, NC
Marcel’s, Washington, D.C.
Michael Mina, San Francisco
Nobhill Tavern at MGM Grand Hotel & Casino, Las Vegas
Penrose Room at the Broadmoor, Colorado Springs, CO
Spiaggia, Chicago
Upperline, New Orleans
Vetri, Philadelphia

**BEST CHEF: GREAT LAKES**

Myles Anton, Trattoria Stella, Traverse City, MI
Zack Bruell, Parallax, Cleveland
Michael Carlson, Schwa, Chicago
Randy Chamberlain, Blu, Glen Arbor, MI
Curtis Duffy, Avenues at the Peninsula Chicago
Koren Grieveson, Avec, Chicago
Guillaume Hazaël-Massieux, La Bécasse, Maple City, MI
Bill Kim, Urbanbelly, Chicago
Regina Mehallick, R Bistro, Indianapolis
Chris Nugent, Les Nomades, Chicago
Brian Polcyn, Forest Grill, Birmingham, MI
Kent Rigsby, Rigsby's Kitchen, Columbus, OH
Arun Sampanthavivat, Arun’s, Chicago
Bruce Sherman, North Pond, Chicago
David Tallent, Restaurant Tallent, Bloomington, IN
Giuseppe Tentori, Boka, Chicago
Paul Virant, Vie, Western Springs, IL
Eric Williams, Momocho, Cleveland
Magdiale Wolmark, Dragonfly Neo-V Cuisine, Columbus, OH
Alex Young, Zingerman's Roadhouse, Ann Arbor, MI

**BEST CHEF: MID-ATLANTIC**

Andrew Araneo, Drew's Bayshore Bistro, Keyport, NJ

Cathal Armstrong, Restaurant Eve, Alexandria, VA

James Burke, James, Philadelphia

Pierre Calmels, Bibou, Philadelphia

Andrea Carbine, A Toute Heure, Cranford, NJ

Tony Conte, The Oval Room, Washington, D.C.

Douglass Dick, Bona Terra, Sharpsburg, PA

Terence Feury, Fork, Philadelphia

David Gilberg, Koo Zee Doo, Philadelphia

Spike Gjerde, Woodberry Kitchen, Baltimore

Melissa Close Hart, Palladio at Barboursville Vineyards, Barboursville, VA

Jeff Michaud, Osteria, Philadelphia

Peter Pastan, Obelisk, Washington, D.C.

Konstantinos Pitsillides, Kanella, Philadelphia

Maricel Presilla, Cucharamama, Hoboken, NJ

Dale Reitzer, Acacia, Richmond, VA

Joe Romanowski, Bay Avenue Trattoria, Highlands, NJ

Michael Solomonov, Zahav, Philadelphia

Vikram Sunderam, Rasika, Washington, D.C.

Bryan Voltaggio, Volt, Frederick, MD

**BEST CHEF: MIDWEST**

Isaac Becker, 112 Eatery, Minneapolis

Jennifer Coco, The Flatiron Cafe, Omaha, NE

Gerard Craft, Niche, St. Louis

Linda Duerr, Zest, Leawood, KS

George Formaro, Centro, Des Moines, IA
Vincent Francoual, Vincent, Minneapolis
Josh Galliano, Monarch, St. Louis
Colby Garrelts, Bluestem, Kansas City, MO
Nicholas Johnson, Restaurant Magnus, Madison, WI
Steve Logsdon, Lucca, Des Moines, IA
Håkan Lundberg, Cosmos, Minneapolis
Peggy Magister, Crazy Water, Milwaukee
Mike Phillips, The Craftsman, Minneapolis
Alexander Roberts, Restaurant Alma, Minneapolis
Lenny Russo, Heartland, St. Paul, MN
Dario Schicke, Dario's Brasserie, Omaha, NE
Matt Steigerwald, Lincoln Café, Mount Vernon, IA
Dan Van Rite, Hinterland, Milwaukee
Jim Webster, Wild Rice, Bayfield, WI
Stewart Woodman, Heidi’s, Minneapolis

**BEST CHEF: NEW YORK CITY**

Michael Anthony, Gramercy Tavern
April Bloomfield, The Spotted Pig
Marco Canora, Hearth
Scott Conant, Scarpetta
Polo Dobkin, Dressler
Wylie Dufresne, WD-50
John Fraser, Dovetail
Kurt Gutenbrunner, Wallsé
Gabrielle Hamilton, Prune
Daniel Humm, Eleven Madison Park
Craig Koketsu, Park Avenue
Mark Ladner, Del Posto
Paul Liebrandt, Corton
George Mendes, Aldea
Seamus Mullen, Boqueria
Michael Psilakis, Anthos
Bill Telepan, Telepan
Jonathan Waxman, Barbuto
Michael White, Marea
Naomichi Yasuda, Sushi Yasuda

**BEST CHEF: NORTHEAST**

Mike Andrzejewski, Sea Bar, Buffalo, NY
Lara and Steve Atkins, The Kitchen Table Bistro, Richmond, VT
Stephen Cavagnaro, Cavey's, Manchester, CT
Penelle Chase, Phoebe Chase, Megan Chase, and Ted Lafage, Chase's Daily, Belfast, ME
Dante de Magistris, Il Casale, Belmont, MA
Krista Kern Desjarlais, Bresca, Portland, ME
Gabriel Frasca and Amanda Lydon, Straight Wharf Restaurant, Nantucket, MA
Clark Frasier and Mark Gaier, Arrows Restaurant, Ogunquit, ME
Gerry Hayden, The North Fork Table & Inn, Southold, NY
Brian Hill, Francine Bistro, Camden, ME
Steve Johnson, Rendezvous in Central Square, Cambridge, MA
Peter X. Kelly, Xaviar's at Piermont, Piermont, NY
Michael LaScola, American Seasons, Nantucket, MA
Michael Leviton, Lumière, West Newton, MA
Tony Maws, Craigie on Main, Cambridge, MA
Marc Orfaly, Pigalle, Boston
Guy Reuge, Mirabelle at Three Village Inn, Stony Brook, NY
Bruce Tillinghast, New Rivers, Providence
Sai Viswanath, DeWolf Tavern, Bristol, RI
Eric Warnstedt, Hen of the Wood, Waterbury, VT
BEST CHEF: NORTHWEST

Chris Ainsworth, Saffron Mediterranean Kitchen, Walla Walla, WA
Osvaldo Bibiano, Autentica, Portland, OR
Andy Blanton, Cafe Kandahar, Whitefish, MT
Dustan Bristol, Brick 29 Bistro, Nampa, ID
Guy Conley, Ginger, Anchorage, AK
Kevin Davis, Steelhead Diner, Seattle
Matt Dillon, The Corson Building, Seattle
Jeff Drew, Snake River Grill, Jackson, WY
Mark Fuller, Spring Hill, Seattle
John Gorham, Toro Bravo, Portland, OR
Jenn Louis, Lincoln, Portland, OR
Naomi Pomeroy, Beast, Portland, OR
Andy Ricker, Pok Pok, Portland, OR
Charlene Rollins, New Sammy’s Cowboy Bistro, Talent, OR
Gabriel Rucker, Le Pigeon, Portland, OR
Ethan Stowell, Union, Seattle
Ian Troxler, Lone Mountain Ranch, Big Sky, MT
Cathy Whims, Nostrana, Portland, OR
Jason Wilson, Crush, Seattle
Rachel Yang, Joule, Seattle

BEST CHEF: PACIFIC

William Bradley, Addison at the Grand del Mar, San Diego
Kevin Chong, Chef Mavro, Honolulu
Michael Cimarusti, Providence, Los Angeles
Josiah Citrin, Mélisse, Santa Monica, CA
Jeremy Fox, Ubuntu, Napa, CA
Hiroshi Fukui, Hiroshi Eurasian Tapas, Honolulu
Bev Gannon, Joe’s, Wailea, HI
Laurence Jossel, Nopa, San Francisco
Loretta Keller, Coco500, San Francisco
David Kinch, Manresa, Los Gatos, CA
Andrew Kirschner, Wilshire, Santa Monica, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Mourad Lahlou, Aziza, San Francisco
David LeFevre, Water Grill, Los Angeles
Matt Molina, Osteria Mozza, Los Angeles
Daniel Patterson, Coi, San Francisco
Richard Reddington, Redd, Yountville, CA
John Rivera Sedlar, Rivera, Los Angeles
Craig Strong, Studio at Montage Laguna Beach, Laguna Beach, CA
Michael Tusk, Quince, San Francisco

**BEST CHEF: SOUTH**

Zach Bell, Café Boulud at the Brazilian Court, Palm Beach, FL
Scott Boswell, Stella!, New Orleans
Aaron Burgau, Patois, New Orleans
Derek Emerson, Walker’s Drive-In, Jackson, MS
Kevin F. Fonzo, K Restaurant Wine Bar, Orlando, FL
Adolfo Garcia, Rio Mar, New Orleans
Tom Gray, Bistro Aix, Jacksonville, FL
John Harris, Lilette, New Orleans
Christopher Hastings, Hot and Hot Fish Club, Birmingham, AL
Scott Hunnel, Victoria & Albert’s at Disney’s Grand Floridian Resort & Spa, Orlando, FL
Miles James, James at the Mill, Johnson, AR
Philip Krajeck, Fish Out of Water at WaterColor Inn & Resort, Santa Rosa Beach, FL
Jose Martinez, Maison Blanche, Longboat Key, FL
Dean James Max, 3030 Ocean at Marriott Harbor Beach Resort & Spa, Fort Lauderdale, FL
Lee Richardson, Ashley's at Capital Hotel, Little Rock, AR
Jeanie Roland, The Perfect Caper, Punta Gorda, FL
Philippe Ruiz, Palme d'Or at the Biltmore, Coral Gables, FL
Michael Schwartz, Michael's Genuine Food & Drink, Miami
David and Torre Solazzo, Ristorante Del Porto, Covington, LA
Kris Wessel, Red Light Little River, Miami

**BEST CHEF: SOUTHEAST**

Hugh Acheson, Five and Ten, Athens, GA
Billy Allin, Cakes & Ale, Decatur, GA
Sean Brock, McCrady's, Charleston, SC
Tyler Brown, The Capitol Grille at the Hermitage Hotel, Nashville
Ashley Christensen, Poole's, Raleigh, NC
Craig Deihl, Cypress, Charleston, SC
Kelly English, Restaurant Iris, Memphis, TN
Linton Hopkins, Restaurant Eugene, Atlanta
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Scott Howell, Nana's, Durham, NC
Anthony Lamas, Seviche, Louisville, KY
Edward Lee, 610 Magnolia, Louisville, KY
Daniel Lindley, St. John's Restaurant, Chattanooga, TN
Jonathan Lundy, Jonathan at Gratz Park, Lexington, KY
Ouita Michel, Holly Hill Inn, Midway, KY
Andrea Reusing, Lantern, Chapel Hill, NC
Bill Smith, Crook's Corner, Chapel Hill, NC
Jacob Sessoms, Table, Asheville, NC
Ken Vedrinski, Sienna, Daniel Island, SC
Tandy Wilson, City House, Nashville

**BEST CHEF: SOUTHWEST**

Bertrand Bouquin, Summit at the Broadmoor, Colorado Springs, CO
Kevin Binkley, Binkley’s Restaurant, Cave Creek, AZ
James Campbell Caruso, La Boca, Santa Fe
Bryan Caswell, Reef, Houston
Saipin Chutima, Lotus of Siam, Las Vegas
Tyson Cole, Uchi, Austin, TX
Eric DiStefano, Coyote Cafe, Santa Fe
Mark Fischer, Six89, Carbondale, CO
Sharon A. Hage, York Street, Dallas
Ryan Hardy, Montagna at the Little Nell, Aspen, CO
Jennifer James, Jennifer James 101, Albuquerque, NM
Jennifer Jasinski, Rioja, Denver
Richard Knight and James Silk, Feast, Houston
Claude Le Tohic, Joël Robuchon at MGM Grand Hotel & Casino, Las Vegas
Kelly Liken, Kelly Liken, Vail, CO
Beau MacMillan, Elements at Sanctuary Camelback Mountain Resort and Spa, Paradise Valley, AZ
Rick Moonen, RM Seafood at Mandalay Bay Resort & Casino, Las Vegas
Armando Pomales, Café Central, El Paso, TX
Silvana Salcido Esparza, Barrio Cafe, Phoenix
Alex Seidel, Fruition, Denver

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