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**TOM COLICCHIO, MING TSAI AND TRACI DES JARDINS  
TO HOST 2011 JAMES BEARD FOUNDATION AWARDS ON MAY 9, 2011**

**TED ALLEN AND GAIL SIMMONS TO HOST  
2011 JAMES BEARD FOUNDATION BOOK, BROADCAST & JOURNALISM AWARDS ON MAY 6, 2011**

**New York, NY (March 2, 2011)** – The James Beard Foundation announced today that James Beard Award-winners **Tom Colicchio, Ming Tsai** and **Traci Des Jardins** will host the **2011 James Beard Foundation Awards**, the nation's most prestigious recognition program honoring professionals in the food and beverage industries. The highly anticipated Awards Ceremony and Gala Reception will take place on **Monday, May 9, 2011** at Lincoln Center's Avery Fisher Hall in New York City. A few days prior, on **Friday, May 6, 2011**, Emmy Award-winner, host of the Food Network series *Chopped* and author **Ted Allen** and *Food & Wine* magazine's Special Projects Director and Bravo's *Top Chef* judge and *Top Chef: Just Desserts* host **Gail Simmons** will co-host the annual **James Beard Foundation Book, Broadcast & Journalism Awards Dinner** at New York City's Espace.

The theme of this year's Awards is "**The Ultimate Melting Pot**," a tribute to the nation's wonderfully diverse food culture, a mosaic of influences from many lands. In James Beard's comprehensive cookbook *American Cookery*, he acknowledged the unique character of American food that resulted from the varied backgrounds of American citizens. "The inspiration for incalculable numbers of our dishes came with immigrants from Europe and the Orient," he wrote in the book's introduction in 1972. Adding South America, Africa, the Middle East and other cultures to the stew creates the exciting taste of the American culinary melting pot which the James Beard Foundation is celebrating at this year's awards. In a nod to this year's theme, the Foundation has invited both chefs who have emigrated from various places to America as well as chefs born in America that have been inspired by international cuisines to present dishes that reflect the country's multi-cultural influences during both at the Book, Broadcast and Journalism Awards Dinner as well as the Gala Reception taking place after the Awards Ceremony at Lincoln Center.

Each of this year's hosts are celebrated James Beard Award-winners. While Tom Colicchio was chef at *Gramercy Tavern* in New York City, he was named Best Chef: New York City in 2000 and, in 2001 he shared the Outstanding Service award with restaurateur Danny Meyer. In addition, Tom's *Craft* restaurant in New York City was named Best New Restaurant in 2002 and just last year, Tom won the coveted Outstanding Chef award. Traci Des Jardins, of *Jardinière*, *Mijita* and *Public House* in San Francisco as well as *Manzanita* in Lake Tahoe, was named the 1995 Rising Star Chef of the Year and Best Chef: Pacific in 2007, while Emmy Award-winner Ming Tsai was named Best Chef: Northeast in 2002 for his celebrated *Blue Ginger* restaurant in Wellesley, MA. Emmy Award-winner Ted Allen is no stranger to the James Beard Awards, having

hosted the media awards dinner in 2009, and Gail Simmons and her team of Bravo's Emmy Award-winning series *Top Chef* won a 2008 Broadcast Media award in the Television Food Special category.

"This year, we are thrilled to have both an incredible group of hosts and a stellar line-up of talented chefs who are excited to showcase the rich cultural landscape of our country," says Susan Ungaro, President of the James Beard Foundation. "Together, all these participants represent exactly what the Foundation is all about: celebrating excellence, preserving traditions of past and present, and nurturing America's culinary heritage and diversity."

This year's Gala Co-Chair Chefs are leading an exemplary group of Gala Chefs from some of the finest kitchens across the country as they descend on Avery Fisher Hall to share their cuisine with nearly 2,000 guests. The 2011 Gala Co-Chairs include:

JBF Award Winner José Andrés  
minibar by José Andrés and ThinkFoodGroup  
Washington, D.C.

Floyd Cardoz  
Union Square Hospitality Group  
NYC

JBF Award Winner Susan Feniger  
Border Grill and STREET  
Los Angeles

**Chefs confirmed to cook at the Gala Reception following the Awards Ceremony on Monday, May 9, 2011 include:**

JBF Award Winner José Andrés  
minibar by José Andrés and ThinkFoodGroup  
Washington, D.C.

Timon Balloo  
SUGARCANE raw bar grill  
Miami

Octavio Becerra  
palate food + wine  
Glendale, CA

Maneet Chauhan  
At Vermilion  
NYC

Saipin Chutima  
Lotus of Siam  
Las Vegas

Tyson Cole  
Uchi  
Austin, TX

JBF Award Winner Jose Garces  
Garces Restaurant Group  
Philadelphia

Pastry Chef Carla Gonçalves  
KOO ZEE DOO  
Philadelphia

Mohan Ismail  
RockSugar Pan Asian Kitchen  
Los Angeles

Pano I. Karatassos  
Kyma  
Atlanta

David Lawrence  
1300 on Fillmore  
San Francisco

Pastry Chef Yasmin Lozada-Hissom  
duo Restaurant  
Denver

Chef Marisoll  
Chef Marisoll Catering  
San Juan, Puerto Rico

Alexander Ong  
Betelnut Pejju Wu  
San Francisco

JBF Award Winner Ken Oringer  
Clio  
Boston

JBF Award Winner Luciano Pellegrini  
Valentino at the Venetian  
Las Vegas

Pastry Chef Yigit Pura  
Tout Sweet  
San Francisco

Andy Ricker  
Pok Pok  
Portland, OR

Martín J. Rios  
Restaurant Martín  
Santa Fe

Michael Solomonov  
Zahav  
Philadelphia

Kristine Subido  
Wave at W Chicago Lakeshore  
Chicago

Vikram Sunderam  
Rasika  
Washington, D.C.

Toshio Suzuki  
Sushi Zen  
NYC

Sameh Wadi  
Saffron Restaurant & Lounge  
Minneapolis

Rachel Yang  
Joule  
Seattle

**Chefs confirmed to cook at the Book, Broadcast and Journalism Awards Dinner on Friday, May 6, 2011 include:**

Mourad Lahlou  
Aziza  
San Francisco

Pastry Chef Pichet Ong  
Spot Dessert Bar  
NYC

Michael Psilakis  
Kefi  
NYC

JBF Award Winner Ana Sortun  
Oleana  
Cambridge, MA

Host Chef Jason Munger  
Espace  
NYC

On **Monday, March 21, 2011**, the James Beard Foundation will announce the final nominees for all award categories during an invitation-only luncheon at the Oregon Culinary Institute in Portland, OR. The nominations will also be announced live via the James Beard Foundation's Twitter page at <http://twitter.com/beardfoundation>. The annual James Beard Foundation Book, Broadcast & Journalism Awards Dinner, an exclusive event honoring the nation's top cookbooks, culinary broadcast programs and food journalists, will take place on Friday, May 6, 2011 at Espace in New York City. The following Monday 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 Humanitarian of the Year, Lifetime Achievement and Who's Who honorees, as well as the five America's Classics award honorees.

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, Broadcast, and Journalism, as well as several 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. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2011 James Beard Foundation Awards are presented with support by the following partners: In Association Sponsor: All-Clad Metalcrafters; Premier Sponsors: Green & Black's® Organic Chocolate, Lenox Tableware and Gifts, Mercedes-Benz; Supporting Sponsors: The Coca-Cola Company, Delta Air Lines, Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Certified Angus Beef® Brand, Ecolab, Pernod Ricard USA, Rums of Puerto Rico, S.Pellegrino® Sparkling Natural Mineral Water; and with additional support from Chefwear and St. Giles Hotel.

#### **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](http://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](#).

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