

FOR IMMEDIATE RELEASE



# JAMES BEARD FOUNDATION

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## 2013 JAMES BEARD FOUNDATION AWARDS NOMINEES ANNOUNCED

**New York, NY (March 18, 2013)** – The James Beard Foundation is proud to announce the final nominees for the 2013 James Beard Foundation Awards, the nation’s most prestigious recognition program honoring professionals in the culinary world—from restaurants and chefs to cookbook authors and media. The nominees were announced today during a press luncheon at the historic Lowndes Grove Plantation in Charleston, South Carolina, hosted by Susan Ungaro, James Beard Foundation president and Emily Luchetti, chair of the James Beard Foundation board of trustees. “The Lowndes Grove Plantation is the perfect setting for this year’s finalist announcement as we celebrate Charleston’s rich culture and culinary excellence,” said Susan Ungaro, president of the James Beard Foundation.

Nominees in 59 categories were announced in the Foundation’s various awards programs, including Restaurant and Chef, Restaurant Design, and Book, Broadcast and Journalism. In addition, previously announced special achievement award honorees were highlighted, including Lifetime Achievement, Humanitarian of the Year, Who’s Who, and the America’s Classics. A complete list of nominees can be found at the end of this release, as well as on [jamesbeard.org/awards](http://jamesbeard.org/awards).

On **Friday, May 3, 2013**, the **James Beard Foundation Book, Broadcast & Journalism Awards Dinner**, an exclusive event honoring the nation’s top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Gotham Hall in New York City. The following **Monday, May 6**, the **James Beard Foundation Awards Ceremony and Gala Reception** will take place at Lincoln Center’s Avery Fisher Hall in New York City. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards including Humanitarian of the Year, Lifetime

Achievement, Who's Who, and the America's Classics. A gala reception will immediately follow, featuring top culinary talents from across the country, who will be serving dishes that reflect this year's Awards theme, "Lights! Camera! Taste! Spotlight on Food & Film," a tribute to the role food plays in America's most iconic films.

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, nurture, and preserve America's diverse culinary heritage and future. Each award category has an individual 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 JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

Tickets to the May 6 Awards ceremony and gala reception are now on sale and can be purchased at [jamesbeard.org/awards](http://jamesbeard.org/awards) or through the Awards Box Office at 914.231.6180. General public tickets are \$475 (\$425 for James Beard Foundation members).

The 2013 James Beard Foundation Awards are presented with support by the following partners: Premier Sponsors: All-Clad Metalcrafters, Lenox Tableware and Gifts; Supporting Sponsors: Acqua Panna® Natural Spring Water, Celebrity Cruises®, The Coca-Cola Company, Delta Air Lines, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, Stella Artois®, Valrhona; Gala Reception Sponsors: Breville, Ecolab, Food Network & Cooking Channel, Pernod Ricard USA, Rums of Puerto Rico; and with additional support from BB&T Charleston Wine + Food Festival®, Charleston Area Convention & Visitors Bureau and Chefwear. *\*Sponsors listed are current as of release date.*

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

Founded in 1986, the James Beard Foundation is dedicated to celebrating, nurturing, and preserving America's diverse culinary heritage and future. 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, instilling in them the value of wholesome, healthful and delicious food. 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 students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit [jamesbeard.org](http://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](#) and [Instagram](#).

## **2013 James Beard Foundation Awards Nominees**

## 2013 James Beard Foundation Book Awards

For cookbooks published in English in 2012. Winners will be announced May 3, 2013.

### American Cooking

<i>Fire in My Belly</i> by Kevin Gillespie and David Joachim (Andrews McMeel Publishing)	<i>Mastering the Art of Southern Cooking</i> by Nathalie Dupree and Cynthia Graubart (Gibbs Smith)	<i>Southern Comfort: A New Take on the Recipes We Grew Up With</i> by Allison Vines-Rushing and Slade Rushing (Ten Speed Press)
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### Baking and Dessert

<i>Bouchon Bakery</i> by Thomas Keller and Sebastien Rouxel (Artisan)	<i>The Dahlia Bakery Cookbook: Sweetness in Seattle</i> by Tom Douglas and Shelley Lance (William Morrow)	<i>Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza</i> by Ken Forkish (Ten Speed Press)
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### Beverage

<i>How to Love Wine: A Memoir and Manifesto</i> by Eric Asimov (William Morrow)	<i>Inventing Wine: A New History of One of the World's Most Ancient Pleasures</i> by Paul Lukacs (W.W. Norton & Company)	<i>Wine Grapes: A Complete Guide to 1,368 Vine Varieties, Including Their Origins and Flavours</i> by Julia Harding, Jancis Robinson, and José Vouillamoz (Ecco)
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### Cooking from a Professional Point of View

<i>Come In, We're Closed: An Invitation to Staff Meals at the World's Best Restaurants</i> by Christine Carroll and Jody Eddy (Running Press)	<i>The Fundamental Techniques of Classic Italian Cuisine</i> by The International Culinary Center, Cesare Casella, and Stephanie Lyness (Abrams)	<i>Toqué! Creators of a New Quebec Gastronomy</i> by Normand Laprise (les éditions du passage)
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### Focus on Health

<i>Cooking Light The New Way to Cook Light: Fresh Food &amp; Bold Flavors for Today's Home Cook</i> by Scott Mowbray and Ann Taylor Pittman (Oxmoor House)	<i>The Sprouted Kitchen: A Tastier Take on Whole Foods</i> by Sara Forte (Ten Speed Press)	<i>True Food: Seasonal, Sustainable, Simple, Pure</i> by Sam Fox and Andrew Weil with Michael Stebner (Little, Brown and Company)
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### General Cooking

<i>Canal House Cooks Every Day</i> by Melissa Hamilton and Christopher Hirsheimer	<i>Modernist Cuisine at Home</i> by Nathan Myhrvold and Maxime Bilet	<i>What Katie Ate: Recipes and Other Bits &amp; Pieces</i> by Katie Quinn Davies
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(Andrews McMeel Publishing)	(The Cooking Lab)	(Viking Studio)
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### International

<i>Burma: Rivers of Flavor</i> by Naomi Duguid (Artisan)	<i>Gran Cocina Latina: The Food of Latin America</i> by Maricel E. Presilla (W.W. Norton & Company)	<i>Jerusalem: A Cookbook</i> by Yotam Ottolenghi & Sami Tamimi (Ten Speed Press)
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### Photography

<i>Bouchon Bakery</i> Photographer: Deborah Jones (Artisan)	<i>Toqué! Creators of a New Quebec Gastronomy</i> Photographer: Dominique Malaterre (les éditions du passage)	<i>What Katie Ate: Recipes and Other Bits &amp; Pieces</i> Photographer: Katie Quinn Davies (Viking Studio)
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### Reference and Scholarship

<i>101 Classic Cookbooks: 501 Classic Recipes</i> by Marvin J. Taylor and Clark Wolf (Rizzoli New York)	<i>The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from Around the World</i> by Sandor Ellix Katz (Chelsea Green Publishing)	<i>The Cookbook Library: Four Centuries of the Cooks, Writers, and Recipes That Made the Modern Cookbook</i> by Anne Willan with Mark Cherniavsky and Kyri Claflin (University of California Press)
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### Single Subject

<i>Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish</i> by Jesse Griffiths (Welcome Books)	<i>Modern Sauces: More than 150 Recipes for Every Cook, Every Day</i> by Martha Holmberg (Chronicle Books)	<i>Ripe: A Cook in the Orchard</i> by Nigel Slater (Ten Speed Press)
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### Vegetable Focused and Vegetarian

<i>Foraged Flavor: Finding Fabulous Ingredients in Your Backyard or Farmer's Market</i> by Tama Matsuoka Wong with Eddy Leroux (Clarkson Potter Publishers)	<i>Herbivoracious: A Flavor Revolution, with 150 Vibrant and Original Vegetarian Recipes</i> by Michael Natkin (The Harvard Common Press)	<i>Roots: The Definitive Compendium with More Than 225 Recipes</i> by Diane Morgan (Chronicle Books)
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### Writing and Literature

<i>The American Way of Eating: Undercover at Walmart, Applebee's, Farm Fields and the Dinner Table</i> by Tracie McMillan (Scribner)	<i>The Man Who Changed the Way We Eat: Craig Claiborne and the American Food Renaissance</i> by Thomas McNamee (Free Press)	<i>Yes, Chef: A Memoir</i> by Marcus Samuelsson (Random House)
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The winner of the Cookbook of the Year Award and the Cookbook Hall of Fame Inductee will be announced on May 3, 2013.

## 2013 James Beard Foundation Broadcast and New Media Awards

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2012. Winners will be announced on May 3, 2013

### Radio Show/Audio Webcast

<i>Fear of Frying</i> Host: Nina Barrett Area: WBEZ Producer: Lynette Kalsnes	<i>NewsWorks</i> Host: Lari Robling Area: WHY Y FM Producer: Lari Robling	<i>The Salt</i> Host: Allison Aubrey Area: npr.org/blogs/thesalt Producer: Alison Richards
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### Special/Documentary (Television or Video Webcast)

<i>America Revealed: Food Machine</i> Host: Yul Kwon Network: PBS Producers: Christopher Bryson, Nick Catliff, Ruth Johnston, Amy Goodman Kass, Antony Tackaberry, and Nic Young	<i>Food Forward: Urban Agriculture Across America</i> Network: PBS Producers: Stett Holbrook and Greg Roden	<i>The Restaurateur</i> Network: PBS Producer: Roger Sherman
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### Television Program, In Studio or Fixed Location

<i>CBS Sunday Morning: "Eat, Drink and Be Merry"</i> Host: Charles Osgood Network: CBS Producers: Gavin Boyle, Amol Mhatre, Rand Morrison, Amy Rosner, Jason Sacca, and Robin Sanders	<i>Martha Stewart's Cooking School</i> Host: Martha Stewart Network: PBS Producers: Martha Stewart, Greta Anthony, Christina Deyo, Michael Morrison, Olivia Schneider, and Lisa Wagner	<i>Sara's Weeknight Meals</i> Host: Sara Moulton Network: PBS Producers: Natalie Gustafson and Silver Plume Productions
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### Television Program, On Location

<i>Bizarre Foods America</i> Host: Andrew Zimmern Network: Travel Channel Producers: Colleen Needles Steward and Andrew Zimmern	<i>MeatEater</i> Host: Steven Rinella Network: Sportsman Channel Producers: Jared Andrukanis, Joe Caterini, Chris Collins, Steven Rinella, Craig Shepherd, and Lydia Tenaglia	<i>The Mind of a Chef</i> Host: Anthony Bourdain Network: PBS Producers: Anthony Bourdain, Joe Caterini, Christopher Collins, Jonathan Cianfrani, Michael Steed, and Lydia Tenaglia
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### Television Segment

<i>CNN InFocus</i> Host: Tom Foreman Network: CNN	<i>Friday Arts, Art of Food</i> Network: WHY Y TV Producer: Monica Rogozinski	<i>The Hungry Hound</i> Host: Steve Dolinsky Network: WLS-TV (ABC 7)
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Producers: Jeremy Harlan, Kat Kinsman, Dan Lothian, and Eric Marrapodi		Chicago Producer: Badriyyah Waheed
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### Video Webcast, Fixed Location and/or Instructional

<i>The Chicago Restaurant Pastry Competition, Season One</i> jmpurepastry.com Producers: Nicolas DeGrazia, Daniel Kullman, Jimmy MacMillan, and Julie MacMillan	<i>How to Cocktail</i> liquor.com Producers: Kit Codik, Scott Kritz, and Noah Rothbaum	<i>The Seasonal Cooks</i> bonappetit.com Hosts: Melissa Hamilton and Christopher Hirsheimer Producer: Matthew Duckor
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### Video Webcast, On Location

<i>The Curious Adventures of Kirk Lombard</i> darkrye.com Host: Kirk Lombard Producer: Kelly LeCastre	<i>food. curated.</i> foodcurated.com Producer: Liza de Guia	<i>The Perennial Plate: Real Food World Tour</i> theperennialplate.com Hosts: Daniel Klein and Mirra Fine Producers: Daniel Klein and Mirra Fine
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### Outstanding Personality/Host

Host: Gerry Garvin Show: <i>Road Trip With G. Garvin</i> Network: Cooking Channel	Host: Sara Moulton Show: <i>Sara's Weeknight Meals</i> Network: PBS	Host: Andrew Zimmern Show: <i>Bizarre Foods America</i> Network: Travel Channel
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## 2013 James Beard Foundation Journalism Awards

For articles published in English in 2012. Winners will be announced on May 3, 2013.

### Cooking, Recipes, or Instruction

Matt Goulding, Matthew Kadey with Tamar Adler, and Paul Kita <i>Men's Health</i> "The Butcher Is Back!," "The Six-Pack Foods of Summer," "Southern Food Rises Again"	J. Kenji López-Alt <i>Serious Eats</i> "The Food Lab"	Staff at <i>Every Day with Rachael Ray</i> <i>Every Day with Rachael Ray</i> "Pick Your Perfect Thanksgiving"
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### Food and Culture

Oliver Bullough <i>Roads &amp; Kingdoms</i> "Adjika: Sauce of Glory, Pride of Abkhazia"	Ryan D'Agostino and the Editors of <i>Esquire</i> <i>Esquire</i> "The Esquire Community Cookbook"	Ann Taylor Pittman <i>Cooking Light</i> "Mississippi Chinese Lady Goes Home to Korea"
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### Food and Travel

Matt Goulding	Peter Jon Lindberg	Adam Sachs
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<i>Roads &amp; Kingdoms</i> "The Soul of a City"	<i>Travel + Leisure</i> "Hawaii's Next Wave"	<i>Travel + Leisure</i> "The Best Little Eating Town in Europe"
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### Food Coverage in a General-Interest Publication

<i>Los Angeles Magazine</i> Lesley Bargar Suter	<i>Men's Health</i> Adina Steiman	<i>Real Simple</i> The Food Department	<i>Washingtonian</i> Todd Kliman
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### Food Politics, Policy, and the Environment

Barry Estabrook <i>OnEarth</i> "Out to Lunch"	Tracie McMillan <i>The American Prospect</i> "As Common As Dirt"	Ben Paynter <i>Bloomberg Businessweek</i> "The Carp Must Die"
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### Food-Related Columns

Celia Barbour philipstown.info Mouths to Feed: "Into the Woods," "Of Cabbages and Queens," "The Dirt on Christmas"	Adam Sachs <i>Bon Appétit</i> The Obsessivore: "I'm Big On Japan," "Everyone's a Critic," "The Tradition Starts Here"	Jane and Michael Stern <i>Saveur</i> Routes: "Surf and Turf," "Hog Heaven," "Fair and Square"	Lettie Teague <i>The Wall Street Journal</i> On Wine: "A Pinot a Day: Is a Little Wine Really Good for You?," "Think While You Drink: In Defense of Wine Snobs," "Men Are From Cab, Women Are From Moscato?"
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### Group Food Blog

<i>Dark Rye</i> darkrye.com	<i>Eater National</i> eater.com	<i>Grub Street New York</i> newyork.grubstreet.com
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### Health and Well-Being

Rachael Moeller Gorman <i>EatingWell</i> "Solving the Sugar Puzzle"	Aliza Green <i>Washington Post</i> "The Gloves Can Come Off, as Far as I'm Concerned"	Lou Schuler <i>Men's Health</i> "Did Cavemen Have Abs?"
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### Humor

Lisa Hanawalt <i>Lucky Peach</i> "The Secret Lives of Chefs"	Alice Laussade <i>Dallas Observer</i> "The Cheap Bastard's Ultimate Guide to Eating like a Total Cheap Bastard in Dallas"	Michael Procopio <i>Food for the Thoughtless</i> "KY Jelly is My New Jam"
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### Individual Food Blog

Cannelle et Vanille	Hunter Angler Gardener Cook	Vinography
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cannellevanille.com Aran Goyoaga	honest-food.net Hank Shaw	vinography.com Alder Yarrow
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### Personal Essay

Fuchsia Dunlop <i>Lucky Peach</i> "London Town"	Hua Hsu <i>Lucky Peach</i> "Wokking the Suburbs"	Joy Manning <i>Table Matters</i> "The Swedish Chef"
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### Profile

Brandon Chuang <i>Feast</i> "An Evolution of Ideas"	Alex Halberstadt <i>The New York Times Magazine</i> "Cooking Isn't Creative and It Isn't Easy"	Brett Martin <i>GQ</i> "Danny and the Electric Kung Pao Pastrami Test"
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### Visual Storytelling

Jessica Bennett and Sky Dylan-Robbins From Tumblr's "Storyboard" Series "Pizza That Never Sleeps (Even in a Hurricane)," "Move Over, Cupcakes: The Religieuse Has Arrived," "Cooking Their Way Through Magazine History"	Wylie Dufresne, Michael Laiskonis, Nathan Rawlinson, and Alex Stupak <i>Gilt Taste</i> The Art of Plating: "Why Presentation May be Self-Defeating," "A Different Take on Mexican Mole," "Tire Tracks of Sauce"	Michele Outland and Fiorella Valdesolo <i>Gather Journal</i> "Starters," "Dessert," "Smoke & Ash"
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### Wine, Spirits, and Other Beverages

Betsy Andrews <i>Saveur</i> "Northern Renaissance"	Marisa Huff <i>La Cucina Italiana</i> "The New Birra Italiana"	Michael Steinberger vanityfair.com "A Vintage Crime"
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### Craig Claiborne Distinguished Restaurant Review Award

Alison Cook <i>Houston Chronicle</i> "Justin Yu and Oxheart Look Forward, Not Back," "Torchy's Tacos' Magic Gets Lost in Translation," "Why Underbelly is Essential to Houston"	Patric Kuh <i>Los Angeles Magazine</i> "Whole Foods," "Shore Thing," "Power Station"	Tejal Rao <i>The Village Voice</i> "Bangkok Pop, No Fetishes," "The Sweet Taste of Success," "Enter the Comfort Zone at 606 R&D"
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### MFK Fisher Distinguished Writing Award

Dara Moskowitz Grumdahl <i>Mpls. St. Paul Magazine</i> "The Cheese Artist"	Richard Parks <i>Lucky Peach</i> "Khmerican Food"	Mike Sula <i>Chicago Reader</i> "Chicken of the Trees"
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The winner of the Publication of the Year Award will be announced on May 3, 2013

## 2013 James Beard Foundation Outstanding Restaurant Design Awards

Presented by Celebrity Cruises®

Winners will be announced on May 6, 2013

### 75 Seats and Under

For the best restaurant design or renovation in North America since January 1, 2010

Design Firm: Commune Project: Farmshop, Santa Monica, CA	Design Firm: Taavo Somer Designer: Taavo Somer Project: Isa, Brooklyn, NY	Design Firm: Capella Garcia Arquitectura Designers: Juli Capella and Miquel Garcia Project: minibar by José Andrés, Washington, D.C.
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### 76 Seats and Over

For the best restaurant design or renovation in North America since January 1, 2010

Design Firm: Rockwell Group/Rockwell Group Europe Designer: David Rockwell/Diego Gronda Project: Jaleo at the Cosmopolitan of Las Vegas	Design Firm: Alejandro Barrios Carrero Designs Designer: Alejandro Barrios Carrero Project: Juvia, Miami Beach, FL	Design Firm: MC2 Architects Designers: Chung Q.B. Nguyen and Chuong Q.B. Nguyen Project: Trinita, Houston
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## 2013 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 6, 2013

### Best Chefs in America

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 the chef is presently working.

#### Best Chef: Great Lakes (IL, IN, MI, OH)

Dave Beran Next Chicago	Stephanie Izard Girl & the Goat Chicago	Jonathon Sawyer Greenhouse Tavern Cleveland	Paul Virant Vie Western Springs, IL	Andrew Zimmerman Sepia Chicago
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#### Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)

Cathal Armstrong Restaurant Eve Alexandria, VA	Spike Gjerde Woodberry Kitchen Baltimore	Johnny Monis Komi Washington, D.C.	Brad Spence Amis Philadelphia	Vikram Sunderam Rasika Washington, D.C.
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**Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)**

Justin Aprahamian Sanford Milwaukee	Gerard Craft Niche St. Louis	Colby Garrelts Bluestem Kansas City, MO	Michelle Gayer Salty Tart Minneapolis	Jack Riebel Butcher & the Boar Minneapolis
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**Best Chef: New York City (Five Boroughs)**

April Bloomfield The Spotted Pig	Wylie Dufresne wd-50	Mark Ladner Del Posto	Jonathan Waxman Barbuto	Michael White Marea
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**Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)**

Jamie Bissonnette Coppa Boston	Joanne Chang Flour Bakery + Cafe Boston	Gerry Hayden The North Fork Table & Inn Southold, NY	Melissa Kelly Primo Rockland, ME	Barry Maiden Hungry Mother Cambridge, MA
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**Best Chef: Northwest (AK, ID, MT, OR, WA, WY)**

Jason Franey Canlis Seattle	Naomi Pomeroy Beast Portland, OR	Gabriel Rucker Le Pigeon Portland, OR	Ethan Stowell Staple & Fancy Mercantile Seattle	Cathy Whims Nostrana Portland, OR
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**Best Chef: South (AL, AR, FL, LA, MS, PR)**

Justin Devillier La Petite Grocery New Orleans	Jeff McInnis Yardbird Southern Table & Bar Miami Beach	Tory McPhail Commander's Palace New Orleans	Alon Shaya Domenica New Orleans	Sue Zemanick Gautreau's New Orleans
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**Best Chef: Southeast (GA, KY, NC, SC, TN, WV)**

Ashley Christensen Poole's Downtown Diner Raleigh, NC	Edward Lee 610 Magnolia Louisville	Joseph Lenn The Barn at Blackberry Farm Walland, TN	Steven Satterfield Miller Union Atlanta	Tandy Wilson City House Nashville
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**Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)**

Kevin Binkley Binkley's Restaurant Cave Creek, AZ	Bryce Gilmore Barley Swine Austin	Jennifer Jasinski Rioja Denver	Hugo Ortega Hugo's Houston	Chris Shepherd Underbelly Houston
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**Best Chef: West (CA, HI, NV)**

Chris Cosentino Incanto San Francisco	Christopher Kostow The Restaurant at Meadowood	Corey Lee Benu San Francisco	Daniel Patterson Coi San Francisco	Jon Shook and Vinny Dotolo Animal
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	St. Helena, CA			Los Angeles
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### Best New Restaurant

A restaurant opened in 2012 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

Empellón Cocina NYC	Grace Chicago	The Ordinary Charleston	Rich Table San Francisco	State Bird Provisions San Francisco
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### Outstanding Wine, Beer, or Spirits Professional

A winemaker, brewer, or spirits professional who has had a significant impact on the wine, beer and spirits industry nationwide. Candidates must have been in the profession for at least 5 years.

Sam Calagione Dogfish Head Craft Brewery Milton, DE	Merry Edwards Merry Edwards Winery Sebastopol, CA	Garrett Oliver Brooklyn Brewery NYC	Neal Rosenthal Rosenthal Wine Merchant NYC	David Wondrich Spirits Educator NYC
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### Outstanding Wine Program

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. Candidates must have been in operation for at least 5 years.

A16 San Francisco	The Barn at Blackberry Farm Walland, TN	CityZen at Mandarin Oriental Washington, D.C.	Frasca Food and Wine Boulder, CO	Picasso Las Vegas
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### Outstanding Bar Program

An establishment that displays and encourages excellence in cocktail, spirits, and/or beer service.

The Aviary Chicago	Bar Agricole San Francisco	The Bar at the NoMad Hotel NYC	Holeman & Finch Public House Atlanta	Pegu Club NYC	The Violet Hour Chicago
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### Outstanding Service

#### Presented by Stella Artois®

A restaurant that demonstrates high standards of hospitality and service. Candidates must have been in operation for at least the past 5 years.

Del Posto NYC	Quince San Francisco	The Restaurant at Meadowood St. Helena, CA	Topolobampo Chicago	Vetri Philadelphia
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### Outstanding Pastry Chef

A chef or baker who prepares desserts, pastries, or breads and who serves as a standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past 5 years.

Dominique Ansel Dominique Ansel Bakery	Melissa Chou Aziza San Francisco	Ken Forkish Ken's Artisan Bakery	Hedy Goldsmith Michael's Genuine Food & Drink	Brooks Headley Del Posto NYC
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NYC		Portland, OR	Miami	
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### Outstanding Restaurateur

A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Candidates must have been in the restaurant business for at least 10 years. Candidates must not have been nominated for a James Beard Foundation chef award in the past 10 years.

Maguy Le Coze Le Bernardin NYC	Donnie Madia One Off Hospitality Group (Blackbird, Avec, Publican and others) Chicago	Piero Selvaggio Valentino Restaurant Group (Valentino, Vin Bar) Los Angeles	Caroline Styne Lucques West Hollywood, CA	Phil Suarez Suarez Restaurant Group (ABC Kitchen, Jean Georges, Prime Steakhouse) NYC
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### Rising Star Chef of the Year

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.

Jimmy Bannos, Jr. Purple Pig Chicago	Danny Bowien Mission Chinese Food San Francisco and NYC	Thomas McNaughton Flour + Water San Francisco	David Posey Blackbird Chicago	Blaine Wetzel The Willows Inn Lummi Island, WA
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### Outstanding Restaurant

#### Presented by Acqua Panna® Natural Spring Water

A restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Candidates must have been in operation for at least 10 or more consecutive years.

August New Orleans	Blue Hill NYC	Highlands Bar and Grill Birmingham, AL	The Slanted Door San Francisco	Spiaggia Chicago
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### Outstanding Chef

#### Presented by All-Clad Metalcrafters

A 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 chefs for at least the past 5 years.

Sean Brock McCrary's Charleston	David Chang Momofuku Noodle Bar NYC	Gary Danko Restaurant Gary Danko San Francisco	Suzanne Goin Lucques West Hollywood, CA	Paul Kahan Blackbird Chicago	Nancy Silverton Pizzeria Mozza Los Angeles
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## 2013 James Beard Foundation America's Classics

Presented by the Coca-Cola Company

C.F. Folks Washington, D.C. Owner: Art Carlson	Frank Fat's Sacramento, CA Owners: The Fat family	Keens Steakhouse NYC Owner: George Schwarz	Kramarczuk's Minneapolis Owner: Orest Kramarczuk	Prince's Hot Chicken Shack Nashville Owner: Andre Prince Jeffries
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**2013 James Beard Foundation Who's Who of Food & Beverage in America Inductees**

Eric Asimov Author and Journalist NYC	Dorothy Kalins Editor NYC	Barbara Lynch Chef and Restaurateur Boston	Zarela Martinez Chef and Restaurateur NYC	Michael Mina Chef and Restaurateur San Francisco	Bill Yosses Author and Pastry Chef Washington, D.C.
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**2013 James Beard Foundation Lifetime Achievement Award**

Cecilia Chiang  
Chef and Restaurateur  
San Francisco

**2013 James Beard Foundation Humanitarian of the Year**

Emeril Lagasse  
Emeril's  
New Orleans

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