NEW YORK, NY (March 15, 2016) – The James Beard Foundation is proud to announce the nominees for the 2016 James Beard Foundation Awards. The nominees were announced today during a breakfast at the Presidio Officers’ Club in San Francisco, California, hosted by Susan Ungaro, James Beard Foundation president; Mitchell Davis, executive vice-president; Emily Luchetti, chair of the James Beard Foundation’s board of trustees; and John Washko, James Beard Foundation board trustee and chair of the Awards committee.

“Our Foundation is delighted to bring our nominees announcement to the great food city of San Francisco, home to over 40 chef and restaurant awards winners,” said James Beard Foundation president Susan Ungaro. “We wish the nominees in all categories the best of luck as they travel in the coming months for the Awards ceremonies – we’ll see you in New York City and Chicago!”

The event was streamed live via Nom, a new live interactive video website and iPhone app focused on sharing the best stories in food. Additionally, James Beard Award–winning chef Traci Des Jardins prepared breakfast for the event guests, complete with Yukon Gold Potato and House-made Chorizo Sopes; Ceviche Verde Tostadas; and Pol’kanes (Yucatan bean fritters). Nominees in nearly 60 categories were announced in the Foundation’s various awards programs, including Restaurant and Chef, Restaurant Design, Book, Broadcast & Journalism, and Who’s Who of Food & Beverage in America: a select group of renowned culinary professionals who have made a significant and unique contribution to the American food and beverage industry. A complete list of nominees can be found at the end of this release, as well as on jamesbeard.org/awards.

On Tuesday, April 26, 2016, the James Beard Foundation Book, Broadcast & Journalism Awards, an exclusive event honoring the nation’s top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Pier Sixty at Chelsea Piers in New York City.

The James Beard Awards Gala will take place at Lyric Opera of Chicago on Monday, May 2, 2016. During the event, which is open to the public, awards in 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 of Food and Beverage in America, and America’s Classics. A gala reception will immediately follow, featuring top chefs and beverage professionals from across the country.

Tickets to the May 2 Awards and Gala, and the April 26 Awards Dinner will go on-sale on Tuesday, March 22, 2016. Tickets are available at [www.jamesbeard.org/awards/tickets](http://www.jamesbeard.org/awards/tickets), and through the Awards Box Office 10:00 AM – 5:00 PM EST, Monday through Friday, by calling 914.231.6180. General public tickets are $500; James Beard Foundation member tickets are $425. Individual Tickets for the Book, Broadcast & Journalism Awards are $350; table for 10, $3,500.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and further the Foundation’s mission to celebrate, nurture, and honor America’s diverse culinary heritage through programs that educate and inspire. 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.

The 2016 James Beard Awards are presented in association with HMSHost, Lexus, and Mariano's; and the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, Lenox Tableware and Gifts, True Refrigeration®; Supporting Sponsors: Acqua Panna® Natural Spring Water, Breville, Goose Island Beer Company, Lavazza, Robert Mondavi Winery, S.Pellegrino® Sparkling Natural Mineral Water, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Braveheart Black Angus Beef® from PERFORMANCE Foodservice, Ecolab, Groupon, Kendall College, Royal Caribbean International, Waldorf Astoria Hotels & Resorts; with additional support from: Chefwear, VerTerra Dinnerware, and Wisconsin Cheese. The James Beard Foundation also gratefully acknowledges the generous support of the Chicago Department of Aviation, Choose Chicago, and the Illinois Restaurant Association.

**About The James Beard Foundation**

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America’s diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard 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 JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for 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. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's blog. Follow the James Beard Foundation on [Facebook](http://facebook.com), [Twitter](http://twitter.com) and [Instagram](http://instagram.com).
2016 James Beard Foundation Awards Nominees

2016 James Beard Foundation Book Awards
For books published in English in 2015. Winners will be announced on April 26, 2016.

The winner of the Book of the Year Award and the Cookbook Hall of Fame inductee will be announced on April 26, 2016.

American Cooking
*The Beetlebung Farm Cookbook*
Chris Fischer
(Little, Brown and Company)

*Heartlandia: Heritage Recipes from Portland's The Country Cat*
Adam and Jackie Sappington with Ashley Gartland
(Houghton Mifflin Harcourt)

*The Southerner's Cookbook*
David DiBenedetto and the Editors of Garden & Gun
(Harper Wave)

Baking and Dessert
*The Everyday Baker: Recipes and Techniques for Foolproof Baking*
Abigail Johnson Dodge
(Taunton Press)

*The New Sugar & Spice: A Recipe for Bolder Baking*
Samantha Seneviratne
(Ten Speed Press)

*Sourdough: Recipes for Rustic Fermented Breads, Sweets, Savories, and More*
Sarah Owens
(Roost Books)

Beverage
*American Wine: A Coming-of-Age Story*
Tom Acitelli
(Chicago Review Press)

*Lost Recipes of Prohibition: Notes from a Bootlegger's Manual*
Matthew Rowley
(Countryman Press)

*The Oxford Companion to Wine*
Jancis Robinson and Julia Harding
(Oxford University Press)

Cooking from a Professional Point of View
*Gjelina: Cooking from Venice, California*
Travis Lett
(Chronicle Books)
**NOPI: The Cookbook**  
Yotam Ottolenghi and Ramael Scully  
(Ten Speed Press)

**This Is Camino**  
Russell Moore and Allison Hopelain  
(Ten Speed Press)

**Focus on Health**  
*Cook for Your Life: Delicious, Nourishing Recipes for Before, During, and After Cancer Treatment*  
Anne Ogden Gaffney  
(Avery)

**Everyday Super Food**  
Jamie Oliver  
(Ecco)

**Lighten Up, Y'all: Classic Southern Recipes Made Healthy and Wholesome**  
Virginia Willis  
(Ten Speed Press)

**General Cooking**  
*The Food Lab: Better Home Cooking Through Science*  
J. Kenji López-Alt  
(W. W. Norton & Company)

**Mark Bittman’s Kitchen Matrix**  
Mark Bittman  
(Pam Krauss Books)

**Slow Fires: Mastering New Ways to Braise, Roast, and Grill**  
Justin Smillie with Kitty Greenwald  
(Clarkson Potter)

**International**  
*Preserving the Japanese Way*  
Nancy Singleton Hachisu  
(Andrews McMeel)

**Senegal: Modern Senegalese Recipes from the Source to the Bowl**  
Pierre Thiam with Jennifer Sit  
(Lake Isle Press)

**Zahav: A World of Israeli Cooking**  
Michael Solomonov and Steven Cook  
(Rux Martin Books/Houghton Mifflin Harcourt)

**Photography**  
*Fire and Ice: Classic Nordic Cooking*  
Darra Goldstein
**Near & Far: Recipes Inspired by Home and Travel**
Heidi Swanson
(Ten Speed Press)

**Root to Leaf: A Southern Chef Cooks Through the Seasons**
Steven Satterfield
(Harper Wave)

**Reference and Scholarship**
*The Jemima Code: Two Centuries of African American Cookbooks*
Toni Tipton-Martin
(University of Texas Press)

*The Oxford Companion to Sugar and Sweets*
Darra Goldstein
(Oxford University Press)

*To Live and Dine in Dixie: The Evolution of Urban Food Culture in the Jim Crow South*
Angela Jill Cooley
(University of Georgia Press)

**Single Subject**
*A Bird in the Hand: Chicken Recipes for Every Day and Every Mood*
Diana Henry
(Mitchell Beazley)

*Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto*
Marc Vetri with David Joachim
(Ten Speed Press)

*Tacos: Recipes and Provocations*
Alex Stupak and Jordana Rothman
(Clarkson Potter)

**Vegetable Focused and Vegetarian**
*A Modern Way to Eat: 200+ Satisfying Vegetarian Recipes (That Will Make You Feel Amazing)*
Anna Jones
(Ten Speed Press)

V Is for Vegetables: Inspired Recipes & Techniques for Home Cooks
Michael Anthony
(Little, Brown and Company)

*Vegetarian India: A Journey Through the Best of Indian Home Cooking*
Madhur Jaffrey
(Alfred A. Knopf)

**Writing and Literature**
*Pawpaw: In Search of America’s Forgotten Fruit*
Andrew Moore
(Chelsea Green Publishing)

*Pig Tales: An Omnivore’s Quest for Sustainable Meat*
Barry Estabrook
(W. W. Norton & Company)

*Soda Politics: Taking on Big Soda (and Winning)*
Marion Nestle
(Oxford University Press)

**2016 James Beard Foundation Broadcast Media Awards**
*Presented by Breville and Lenox*
For television, web, and radio programs aired in 2015. Winners will be announced on April 26, 2016.

**Documentaries**
*For Grace*
Filmmakers: Kevin Pang and Mark Helenowski
Airs on: Vimeo, iTunes, Amazon, and Google Play

*Just Eat It: A Food Waste Story*
Director: Grant Baldwin
Producers: Jenny Rustemeyer and Melanie Wood
Airs on: MSNBC

*The Starfish Throwers*
Director: Jesse Roesler
Producers: Jesse Roesler and Melody Gilbert
Airs on: DirecTV Audience Network and iTunes

**Outstanding Personality/Host**
Host: Vivian Howard
*A Chef’s Life*
Airs on: PBS

Host: Pati Jinich
*Pati’s Mexican Table*
Airs on: WETA

Host: Andrew Zimmern
*Bizarre Foods*
Airs on: Travel Channel

**Podcast**
*Burnt Toast*
Host: Kenzi Wilbur
Producers: Laura Mayer, Henry Molofsky, and Andy Bowers
Airs on: iTunes and Soundcloud

*Eat This Podcast*
Host: Jeremy Cherfas
Producer: Jeremy Cherfas
Airs on: eatthispodcast.com

Gravy
Host: Tina Antolini
Producer: Tina Antolini for the Southern Foodways Alliance
Airs on: southernfoodways.org/gravy

Radio Show/Audio Webcast
Eating in Sync with Our Master Clocks
Host: Allison Aubrey
Airs on: NPR's Eating and Health

The Food Chain – A BBC World Service Co-Production with the Food Programme
Host: Dan Saladino
Producers: Kent DePinto, Sarah Stolarz, and Dan Saladino
Airs on: BBC World Service

What’s On Your Plate: The Family Peach Farm That Became a Symbol of the Food Revolution and A Crime of Passion: When the Love of Yogurt Burned Too Bright
Host: Dan Charles
Producer: Jeff Rogers
Airs on: NPR's The Salt

Specials
CBS Sunday Morning: The Food Issue: Eat Drink & Be Merry
Host: Charles Osgood
Director: Nora Gerard
Producers: Rand Morrison, Gavin Boyle, Jason Sacca, and Amy Rosner
Airs on: CBS

Christmas at Bobby’s
Host: Bobby Flay
Producer: Elina Brown
Airs on: Food Network

Lidia Celebrates America: Home for the Holidays
Host: Lidia Bastianich
Producers: Laurie Donnelly, Anne Adams, and Shelly Burgess Nicotra
Airs on: PBS

Television Program, in Studio or Fixed Location
Extra Virgin
Hosts: Debi Mazar and Gabriele Corcos
Producers: Debi Mazar and Gabriele Corcos
Airs on: Cooking Channel

Jacques Pépin Heart & Soul
Host: Jacques Pépin
Producer: Tina Salter
Airs on: KQED-TV

_Pati’s Mexican Table_
Host: Pati Jinich
Producer: Gordon Elliott
Airs on: WETA

**Television Program, on Location**

_A Chef’s Life_
Host: Vivian Howard
Producers: Vivian Howard and Cynthia Hill
Airs on: PBS

*I’ll Have What Phil’s Having*
Host: Phil Rosenthal
Producers: Laurie Donnelly, Phil Rosenthal, Richard Rosenthal, John Bedolis, Christopher Collins, Lydia Tenaglia, Craig H. Shepherd, and David Beebe
Airs on: PBS

_The Mind of a Chef_
Hosts: Gabrielle Hamilton and David Kinch
Producers: Anthony Bourdain, Joseph Caterini, Christopher Collins, Lydia Tenaglia, Michael Steed, Jared Andrukanis, Alexandra Chaden, Jonathan Cianfrani, Nari Kye, Anna Chai, and Siobhan Walshe
Airs on: PBS

**Television Segment**

“Diving for Maine Sea Urchin,” “Tom the Truffle Dog,” “Are Vertical Farms the Future?”
Producers: Jeremy Harlan and Sarah LeTrent
Airs on: CNN, CNN Airport, and CNN.com

_TODAY Show’s “TODAY Food”_
Hosts: Erica Hill, Sheinelle Jones, Matt Lauer, Savannah Guthrie, and Carson Daly
Producers: Deborah Kosofsky, Samantha Wender, Rainy Farrell, Bianca Borges, Allison Simpson, and Tina DeGraff
Airs on: NBC

_PBS NewsHour’s “Food, Glorious Food”_
Host: Allison Aubrey
Producer: Mary Beth Durkin
Airs on: PBS

**Video Webcast, Fixed Location and/or Instructional**

_Indian Curries: The Basics & Beyond_
Host: Raghavan Iyer
Producer: Jared Maher
Airs on: craftsy.com

_Mad Genius Tips_
Host: Justin Chapple
Producers: Alex Vallis, Keri Hansen, Cheryl Houser, and Brian Egan
Airs on: foodandwine.com
3-Ingredient Recipes
Producer: Matt Duckor
Airs on: epicurious.com

Video Webcast, On Location
Seafood at the Source
Director: Ryan Ffrench
Producers: James Mulcahy and Ryan Ffrench
Airs on: youtube.com/zagat

The Sushi Chef: Oona Tempest and Toshio Oguma
Producer: Elana Schulman
Airs on: munchies.vice.com

Yellow Barn Biodynamic Farm
Producer: Angus Cann
Airs on: wholefoodsmarket.com/blog

Visual and Technical Excellence
Avec Eric Season 3
Directors: Jason Goldwatch, Geoffrey Drummond, and Carlos Naude
Photographers: Sarorn R. Sim, Michael Berlucchi, and Daniel McKeown
Editors: Luis Alvarez y Alvarez, Sarah Stuve, Benjamin Di Giacomo, and Matthew Vigil
Airs on: Cooking Channel

Chef’s Table
Director: David Gelb
Photographers: Will Basanta and Adam Bricker
Editors: Brad Grossman, J. Santos, Eric Freidenberg, Ravi Subramanian, Adrienne Gits, and Jesse Overman
Airs on: Netflix

Food for Thought, Food for Life
Director: Susan Rockefeller
Photographers: Robert Featherstone, Clarissa De Los Reyes, Rhiannon Hyde, Selene Richholt, Micah Schaffer, and Zao Wang
Editor: Jackie French
Airs on: eatingwell.com and foodforthoughtfilm.com

2016 James Beard Foundation Journalism Awards
For articles published in English in 2015. Winners will be announced on April 26, 2016.

Dining and Travel
“America’s Best Food Cities”
Tom Sietsema
The Washington Post

“It’s 8 A.M. Somewhere”
The Staff of Lucky Peach
Lucky Peach
“A Modern Guide to Timeless London"
Lauren Collins
*Bon Appétit*

**Food and Culture**
“Kiss My Grits”
Shane Mitchell
*The Bitter Southerner*

“In Search of Ragu”
Matt Goulding
*Roads & Kingdoms*

“Straight-Up Passing”
John Birdsall
*Jarry*

**Food and Health**
“Good Seed, Bad Seed”
Barry Estabrook
*EatingWell*

“The Healthy Cook’s Guide to Fat”
Sidney Fry and Robin Bashinsky
*Cooking Light*

“How to Eat Healthy(ish)”
Jon Wilde
*GQ*

**Food Blog**
Andrew Zimmern

*Lucky Peach*

*Serious Eats*

**Food Coverage in a General-Interest Publication**
*Garden & Gun*
David DiBenedetto and Phillip Rhodes

*GQ*
Brendan Vaughan

*Los Angeles Magazine*
Lesley Bargar Suter and Bill Esparza

**Food-Related Columns**
“Eat”
Francis Lam
New York Times Magazine

“Edible Life”
Corby Kummer
New Republic

“OtherWise”
Todd Kliman
The Washingtonian

Food Reporting
“Corn Wars”
Ted Genoways
New Republic

“Seafood From Slaves - An AP Investigation Helps Free Slaves in the 21st Century”
Martha Mendoza, Margie Mason, and Robin McDowell
Associated Press

“48 Hours that Changed the Future of Rainforests”
Nathanael Johnson
Grist

Home Cooking
"Cook Like a Pro!"
Adam Rapoport
Bon Appétit

“Into the Woods”
Langdon Cook
EatingWell

“Three Dishes: Gnocchi”
Brette Warshaw
Lucky Peach

Humor
@Freshcutgardenhose
Maryse Chevriere
Instagram

“Ham to Ham Combat: The Tale of Two Smithfields”
Emily Wallace
Gravy

“Stone-Ground Killer”
Julia Reed
Garden & Gun

Personal Essay
“The Chef Who Saved My Life”
Brett Martin
GQ

“(The New) Broadway, NOLA”
Rien Fertel
The Local Palate

“On Chicken Tenders”
Helen Rosner
Guernica

Profile
“The Brief, Extraordinary Life of Cody Spafford”
Allecia Vermillion
Seattle Met Magazine

“Christiane Lauterbach: The Woman Who Ate Atlanta”
Wendell Brock
The Bitter Southerner

“Edna Lewis and the Black Roots of American Cooking”
Francis Lam
New York Times Magazine

Visual Storytelling
“How to Make the World’s Best Cheeseburger, Using Magic”
Eric Gillin and Andrew Jive
Epicurious

“One Night: Kachka”
Erin DeJesus, Danielle Centoni, Jen Stevenson, Dina Avila, McGraw Wolfman
Eater

“Smells the Same”
Joana Avillez
Lucky Peach

Wine, Spirits, and other Beverages
“Let Us Now Retire the Whiskey Woman”
Courtney Balestier
Punch

“Old World, New Wine”
Alan Richman
GQ

“There Are Almost No Black People Brewing Craft Beer. Here’s Why.”
Dave Infante
Thrillist
Craig Claiborne Distinguished Restaurant Review Award
Ryan Sutton
Eater

“A Health Food Restaurant so Cool It Will Have You Happily Eating Seeds,” “Revisiting Momofuku Ko, After the Revolution,” “Polo Bar Review: Ralph Lauren Corrals the Fashionable Herd”
Tejal Rao
Bloomberg Pursuits

“Spoon & Stable,” “Gilding the Chicken,” “A Second Act for the Forum?”
Dara Moskowitz Grumdahl
Mpls.St.Paul Magazine

MFK Fisher Distinguished Writing Award
“My Father and the Wine”
Irina Dumitrescu
The Yale Review

“The Second Most Famous Thing to Happen to Hiroshima”
Matt Goulding
Roads & Kingdoms

2016 James Beard Foundation Outstanding Restaurant Design Awards
Winners will be announced on May 2, 2016.

75 Seats and Under
For the best restaurant design or renovation in North America since January 1, 2013
Firm: Demian Repucci Design
Designer: Demian Repucci
Project: Bruno, NYC

Designers: Jeff Guga, Jon Shook, Vinny Dotolo, and Helen Johannesen
Project: Jon & Vinny’s, Los Angeles

Firm: Renzo Piano Building Workshop
Designers: Renzo Piano Building Workshop in Collaboration with Cooper Robertson
Project: Untitled, NYC

76 Seats and Over
For the best restaurant design or renovation in North America since January 1, 2013
Firm: Land and Sea Dept.
Designers: Mode Carpentry, Land and Sea Dept. (Robert McAdams, Jon Martin, Peter Toalson, and Cody Hudson)
Project: Cherry Circle Room, Chicago
Firm: Roman and Williams Buildings and Interiors
Designers: Robin Standefer and Steven Alesch
Project: Cindy’s Rooftop Restaurant, Chicago

Firm: +tongtong
Designer: John Tong
Project: Drake Devonshire Inn, Wellington, Ontario, Canada

Design Icon
The Four Seasons Restaurant, NYC

2016 James Beard Foundation Restaurant and Chef Awards
Winners will be announced on May 2, 2016.

Best New Restaurant
Presented by True Refrigeration®
A restaurant opened in the calendar year before the award will be given that already displays excellence in food, beverage, and service, and that is likely to make a significant impact in years to come.
Death & Taxes, Raleigh, NC
Launderette, Austin
Liholiho Yacht Club, San Francisco
Shaya, New Orleans
Staplehouse, Atlanta
Wildair, NYC

Outstanding Baker
A chef or baker who prepares breads, pastries or desserts in a retail bakery, and who serves as a national standard-bearer of excellence. Must have been a baker or pastry chef for at least five years.
Joanne Chang, Flour Bakery + Café, Boston
Mark Furstenberg, Bread Furst, Washington, D.C.
Zachary Golper, Bien Cuit, Brooklyn, NY
Belinda Leong and Michel Suas, B. Patisserie, San Francisco
William Werner, Craftsman and Wolves, San Francisco

Outstanding Bar Program
A restaurant or bar that demonstrates excellence in cocktail, spirits and/or beer service.
Arnaud’s French 75 Bar, New Orleans
Bar Agricole, San Francisco
Clyde Common, Portland, OR
Cure, New Orleans
Maison Premiere, Brooklyn, NY

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. Eligible candidates must have been working as a chef for the past five years.
Sean Brock, Husk, Nashville
Suzanne Goin, Lucques, Los Angeles
Donald Link, Herbsaint, New Orleans
Michael Solomonov, Zahav, Philadelphia
Michael Tusk, Quince, San Francisco
Outstanding Pastry Chef
Presented by Valrhona
A chef or baker who prepares desserts, pastries or breads in a restaurant, and who serves as a national standard bearer of excellence. Must have been a pastry chef or baker for the past five years.
Meg Galus, Boka, Chicago
Maura Kilpatrick, Oleana, Cambridge, MA
Dolester Miles, Highlands Bar & Grill, Birmingham, AL
Dahlia Narvaez, Osteria Mozza, Los Angeles
Ghaya Oliveira, Daniel, NYC
Jennifer Yee, Lafayette, NYC

Outstanding Restaurant
Presented by Acqua Panna® Natural Spring Water
A restaurant in the United States that serves as a national standard bearer of consistent quality and excellence in food, atmosphere and service. Eligible restaurants must have been in operation 10 or more consecutive years.
Alinea, Chicago
Frasca Food & Wine, Boulder, CO
Highlands Bar and Grill, Birmingham, AL
Momofuku Noodle Bar, NYC
The Spotted Pig, NYC

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 five years.
Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, Girl & the Goat, Momotaro, Swift & Sons, and others)
Ken Friedman, NYC (The Spotted Pig, The Breslin, Tosca Café)
Michael Mina, Mina Restaurants, San Francisco (Michael Mina, Bourbon Steak, RN74, and others)
Cindy Pawlcyn, Napa, CA (Mustards Grill, Cindy's Backstreet Kitchen, Cindy's Waterfront at the Monterey Bay Aquarium)
Stephen Starr, Starr Restaurants, Philadelphia (Serpico, The Dandelion, Talula's Garden, and others)

Outstanding Service
Presented by Goose Island Beer Company
A restaurant in operation five or more years that demonstrates high standards of hospitality and service.
Blue Hill at Stone Barns, Pocantico Hills, NY
Eleven Madison Park, NYC
North Pond, Chicago
Quince, San Francisco
Topolobampo, Chicago

Outstanding Wine Program
Presented by Robert Mondavi Winery
A restaurant in operation five or more years that serves as a standard bearer for excellence in wine service through a well-presented wine list, knowledgeable staff, and efforts to educate customers about wine.
Bern's Steakhouse, Tampa, FL
Canlis, Seattle
Commander’s Palace, New Orleans
FIG, Charleston, SC
Outstanding Wine, Beer, or Spirits Professional
A beer, wine or spirits professional who has made a significant national impact on the restaurant industry.
Sam Calagione, Dogfish Head Craft Brewery, Milton, DE
Ron Cooper, Del Maguey Single Village Mezcal, Ranchos de Taos, NM
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA
Rob Tod, Allagash Brewing Company, Portland, ME
Harlen Wheatley Buffalo Trace Distillery, Frankfort, KY

Rising Star Chef of the Year
Presented by S. Pellegrino Sparkling Natural Spring Water
A chef age 30 or younger who displays an impressive talent and who is likely to make a significant impact on the industry in years to come.
Alex Bois, High Street on Market, Philadelphia
Angela Dimayuga, Mission Chinese Food, NYC
Grae Nonas, Olamaie, Austin
Matt Rudofker, Momofuku Ssäm Bar, NYC
Daniela Soto-Innes, Cosme, NYC
Jenner Tomaska, Next, Chicago

Best Chefs
Chefs who have set new or consistent standards of excellence in their respective regions. Eligible candidates may be from any kind of dining establishment and must have been working as a chef for at least five years with the three most recent years spent in the region.

Best Chef: Great Lakes (IL, IN, MI, OH)
Abraham Conlon, Fat Rice, Chicago
Curtis Duffy, Grace, Chicago
Lee Wolen, Boka, Chicago
Erling Wu-Bower, Nico Osteria, Chicago
Andrew Zimmerman, Sepia, Chicago

Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)
Peter Chang, Peter Chang, Arlington, VA
Eli Kulp, Fork, Philadelphia
Rich Landau, Vedge, Philadelphia
Aaron Silverman, Rose’s Luxury, Washington, D.C.
Greg Vernick, Vernick Food & Drink, Philadelphia
Cindy Wolf, Charleston, Baltimore

Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)
Paul Berglund, The Bachelor Farmer, Minneapolis
Justin Carlisle, Ardent, Milwaukee
Kevin Nashan, Sidney Street Café, St. Louis
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN
Kevin Willmann, Farmhaus, St. Louis

Best Chef: New York City (Five Boroughs)
Marco Canora, Hearth
Mario Carbone and Rich Torrisi, Carbone
Anita Lo, Annisa
Jonathan Waxman, Barbuto
Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)
Karen Akunowicz, Myers + Chang, Boston
Brian Hill, Francine, Camden, ME
Zak Pelaccio, Fish & Game, Hudson, NY
Susan Regis, Shepard, Cambridge, MA
Mike Wiley and Andrew Taylor Eventide Oyster Co., Portland, ME

Best Chef: Northwest (AK, ID, MT, OR, WA, WY)
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR
Mike Easton, Il Corvo Pasta, Seattle
Renee Erickson, The Whale Wins, Seattle
Justin Woodward, Castagna, Portland, OR
Rachel Yang and Seif Chirchi, Joule, Seattle

Best Chef: South (AL, AR, FL, LA, MS, PR)
Vishwesh Bhatt, Snackbar, Oxford, MS
Justin Devillier, La Petite Grocery, New Orleans
Jose Enrique, Jose Enrique, San Juan, PR
Slade Rushing, Brennan’s, New Orleans
Isaac Toups, Toups’ Meatery, New Orleans

Best Chef: Southeast (GA, KY, NC, SC, TN, WV)
Kevin Gillespie, Gunshow, Atlanta
Edward Lee, 610 Magnolia, Louisville, KY
Steven Satterfield, Miller Union, Atlanta
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis
Tandy Wilson, City House, Nashville

Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)
Bryce Gilmore, Barley Swine, Austin
Steve McHugh, Cured, San Antonio
Hugo Ortega, Caracol, Houston
Alex Seidel, Fruition, Denver
Justin Yu, Oxheart, Houston

Best Chef: West (CA, HI, NV)
Matthew Accarrino, SPQR, San Francisco
Michael Cimarusti, Providence, Los Angeles
Dominique Crenn, Atelier Crenn, San Francisco
Jeremy Fox, Rustic Canyon, Santa Monica, CA
Corey Lee, Benu, San Francisco
Jon Shook and Vinny Dotolo, Animal, Los Angeles

2016 James Beard Foundation America’s Classics
Al Ameer Restaurant, Dearborn, MI
Owners: Khalil Ammar and Zaki Hashem

Brooks’ House of BBQ, Oneonta, NY
Owners: Beth and Ryan Brooks
Bully’s Restaurant, Jackson, MS
Owners: Tyrone Bully and Greta Brown Bully

Matt’s Place Drive-In, Butte, MT
Owners: Robin and Brad Cockhill

Rancho de Chimayó Restaurante, Chimayo, NM
Owner: Florence Jaramillo

2016 James Beard Foundation Who’s Who of Food & Beverage in America Inductees
Gina Gallo
Winemaker
Sonoma, CA

Jim Lahey
Baker and Proprietor
NYC

Ed Levine
Author and Founder of Serious Eats
NYC

Temple Grandin
Author and Animal Rights Activist
Fort Collins, CO

Marcus Samuelsson
Chef and Restaurateur
NYC

2016 James Beard Foundation Humanitarian of the Year
Father Greg Boyle
Homeboy Industries
Los Angeles

2016 James Beard Foundation Lifetime Achievement Award
Leah Chase
Dooky Chase’s Restaurant
New Orleans

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