

FOR IMMEDIATE RELEASE



2016 **James Beard Awards**

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2016 JAMES BEARD FOUNDATION AWARDS NOMINEES ANNOUNCED

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, 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. Get food news, recipes, and more at the James Beard Foundation's [blog](#). Follow the James Beard Foundation on [Facebook](#), [Twitter](#) and [Instagram](#).

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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

(Ten Speed Press)

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: crafts.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 Cheviere

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

“Four Star Semilla Is New York’s Next Great Restaurant,” “How to Navigate Shuko, New York’s Most Exciting New Japanese Restaurant,” “Contra and Wildair Are the Anti-Elitist Icons of NYC Cuisine”

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

“Pork Life”

Todd Kliman

Lucky Peach

“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

Sepia, Chicago

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

Jody Williams, Buvette

Best Chef: Northeast (CT, MA, ME, MH, 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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