

FOR IMMEDIATE RELEASE



**JAMES
BEARD
FOUNDATION**

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2013 JAMES BEARD FOUNDATION AWARDS RESTAURANT AND CHEF SEMIFINALISTS UNVEILED

Final nominations to be announced at the Lowndes Grove Plantation in Charleston, South Carolina, on March 18, 2013

New York, NY (February 19, 2013) – Today the James Beard Foundation announced its list of Restaurant and Chef Award semifinalists for the 2013 James Beard Foundation Awards, the nation's most prestigious recognition program honoring professionals in the food and beverage industries. Selected from a list of over 44,000 online entries, the prestigious group of semifinalists in 20 categories represents a wide variety of culinary talent, from exceptional chefs and dining destinations in ten different regions across the U.S., to the nation's top wine and spirits professionals, best new restaurants, and rising star chefs. See this year's full semifinalist list at the end of this press release or online at jamesbeard.org/awards.

On **Monday, March 18, 2013**, the Foundation will announce the final nominees for all award categories during a press brunch at the historic Lowndes Grove Plantation in Charleston, South Carolina. Nominations will also be announced live via the Foundation's Twitter feed at twitter.com/beardfoundation.

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.

On **Monday, May 6, 2013**, 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 Award honorees. A gala reception will immediately follow, featuring top culinary talents from across the country 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. Tickets to the May 6 Awards ceremony and gala reception will go on sale on March 18, 2013, and can be purchased at jamesbeard.org/awards or through the Awards Box Office at 914.231.6180.

How the Restaurant and Chef Awards Work

The James Beard Foundation holds an online open call for entries beginning in mid-October of each year. This year, over **44,000** entries were received, a list which the Restaurant and Chef Committee goes through to determine eligibility and regional representation. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the semifinalists in each of the 20 Restaurant and Chef awards categories, some of which include Outstanding

Chef, Outstanding Restaurant, Best Chef in ten different U.S. regions, Rising Star Chef of the Year, Outstanding Service, Outstanding Wine, Spirits, or Beer Professional, Outstanding Bar Program, and Best New Restaurant.

The list of semifinalist nominees is then sent to an independent volunteer panel of more than 600 judges from across the country. This panel, which comprises leading regional restaurant critics, food and wine editors, culinary educators, and past James Beard Foundation Restaurant and Chef Award winners, votes on specific award categories to determine the final five nominees in each category. The same judges then vote on these five nominees to select the winners. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote, and the results are kept confidential until the presentation of winners in May.

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: Ecolab, Rums of Puerto Rico; and with additional support from BB&T Charleston Wine + Food Festival® 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 schools, 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 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](#) and [Instagram](#).

2013 James Beard Foundation Awards Restaurant and Chef Award Semifinalists

BEST NEW RESTAURANT

Balena, Chicago
BierBeisl, Beverly Hills, CA
Bluebeard, Indianapolis
Borgne, New Orleans
Butcher & the Boar, Minneapolis
Cardamom Hill, Atlanta
Empellón Cocina, NYC
Forequarter, Madison, WI
Grace, Chicago
Hog & Hominy, Memphis
Khong River House, Miami Beach, FL
Lockeland Table, Nashville
Mateo Tapas, Durham, NC
Mi Casa by José Andrés at Dorado Beach, a Ritz-Carlton Reserve, Dorado, PR
Mintwood Place, Washington, D.C.
The Ordinary, Charleston, SC
Ox, Portland, OR
Oxheart, Houston
Pabu at Four Seasons Hotel Baltimore
Puritan & Company, Cambridge, MA

Rich Table, San Francisco
Shanik, Seattle
State Bird Provisions, San Francisco
Tar & Roses, Santa Monica, CA
Thirty Acres, Jersey City, NJ
Underbelly, Houston
Vernick Food & Drink, Philadelphia
The Whale Wins, Seattle
Zacatecas Tacos & Tequila, Albuquerque, NM

OUTSTANDING BAR PROGRAM

The Abbot's Cellar, San Francisco
Anvil Bar & Refuge, Houston
The Aviary, Chicago
Bar Agricole, San Francisco
The Bar at the NoMad Hotel, NYC
The Broken Shaker, Miami Beach, FL
Bryant's Cocktail Lounge, Milwaukee
Canon, Seattle
The Cedars Social, Dallas
Clyde Common, Portland, OR
Cook & Brown Public House, Providence
Cure, New Orleans
The Franklin Mortgage & Investment Co., Philadelphia
The Hawthorne, Boston
High West Distillery & Saloon, Park City, UT
Holeman & Finch Public House, Atlanta
Marvel Bar, Minneapolis
Pegu Club, NYC
The Porter Beer Bar, Atlanta
Restaurant Eve, Alexandria, VA
Rivera, Los Angeles
The Varnish, Los Angeles
The Violet Hour, Chicago
Williams & Graham, Denver
Woodberry Kitchen, Baltimore

OUTSTANDING CHEF

Sean Brock, McCrady's, Charleston, SC
Andrew Carmellini, Locanda Verde, NYC
David Chang, Momofuku Noodle Bar, NYC
Tyson Cole, Uchi, Austin and Houston
Gary Danko, Restaurant Gary Danko, San Francisco
Suzanne Goin, Lucques, West Hollywood, CA
Maria Hines, Tilth, Seattle
Paul Kahan, Blackbird, Chicago
David Kinch, Manresa, Los Gatos, CA
Donald Link, Herbsaint, New Orleans
Barbara Lynch, No. 9 Park, Boston
Tim McKee, La Belle Vie, Minneapolis
Vitaly Paley, Paley's Place, Portland, OR
Stephan Pyles, Stephan Pyles Restaurant, Dallas
Anne Quatrano, Bacchanalia, Atlanta
Julian Serrano, Picasso at Bellagio, Las Vegas
Nancy Silverton, Pizzeria Mozza, Los Angeles

Michael Symon, Lola, Cleveland
Michael Tusk, Quince, San Francisco
Marc Vetri, Vetri, Philadelphia

OUTSTANDING PASTRY CHEF

Dominique Ansel, Dominique Ansel Bakery, NYC
Andre Chin and Amanda Eap, Artisan Boulanger Patisserie, Philadelphia
Melissa Chou, Aziza, San Francisco
Elizabeth Dahl, Nostrano, Madison, WI
Matt Danko, The Greenhouse Tavern, Cleveland
Patrick Fahy, Sixteen at Trump Hotel Chicago
Ken Forkish, Ken's Artisan Bakery, Portland, OR
Hedy Goldsmith, Michael's Genuine Food & Drink, Miami
Karen Hatfield, The Sycamore Kitchen, Los Angeles
Brooks Headley, Del Posto, NYC
Steve Horton, Rustica Bakery, Minneapolis
Maura Kilpatrick, Oleana, Cambridge, MA
Phoebe Lawless, Scratch, Durham, NC
William Leaman, Bakery Nouveau, Seattle
Tiffany MacIsaac, Birch & Barley, Washington, D.C.
Cheryl Maffei and Jonathan Stevens, Hungry Ghost Bread, Northampton, MA
Aaron Russell, Restaurant Eugene, Atlanta
Laura Sawicki, La Condesa, Austin
Tandra Watkins, Ashley's at the Capital Hotel, Little Rock, AR
William Werner, Craftsman and Wolves, San Francisco

OUTSTANDING RESTAURANT

August, New Orleans
Blue Hill, NYC
Canlis, Seattle
Fore Street, Portland, ME
Foreign Cinema, San Francisco
Greens Restaurant, San Francisco
Highlands Bar and Grill, Birmingham, AL
Jaleo, Washington, D.C.
Jewel Bako, NYC
Lantern, Chapel Hill, NC
Lucia's Restaurant, Minneapolis
Mélisse, Santa Monica, CA
Naha, Chicago
Oleana, Cambridge, MA
Patina, Los Angeles
The Slanted Door, San Francisco
Spiaggia, Chicago
Terra, St. Helena, CA
Vidalia, Washington, D.C.
Vincent on Camelback, Phoenix

OUTSTANDING RESTAURATEUR

Nick Badovinus, Flavor Hook (Neighborhood Services, Off-Site Kitchen, Tried and True, etc.), Dallas
Ashok Bajaj, Knightsbridge Restaurant Group (The Bombay Club, The Oval Room, Rasika, etc.), Washington, D.C.
Kim Bartmann (Barbette, Bryant-Lake Bowl, Red Stag Supperclub, etc.), Minneapolis
Roger Berkowitz, Legal Sea Foods, Boston
Frank Bonanno, Bonanno Concepts (Mizuna, Osteria Marco, Bones, etc.), Denver
George Formaro (Centro, Django, South Union Bread Café, etc.), Des Moines, IA

Sam Fox, Fox Restaurant Concepts (Olive & Ivy, True Food Kitchen, Zinburger, etc.), Phoenix
Ford Fry, Rocket Farm Restaurants (The Optimist, JCT Kitchen, No. 246), Atlanta
Levi Goode, Goode Company Restaurants (Goode Company Seafood, Goode Company Taqueria, Goode Company BBQ, etc.), Houston
Martha Hoover, Patachou (Patachou, Petit Chou, Napolese, etc.), Indianapolis
John Howie, John Howie Restaurant Group (John Howie Steak, Seastar Restaurant and Raw Bar, etc.), Bellevue, WA
Mike Klank and Eddie Hernandez, Taqueria del Sol, Atlanta
Maguy Le Coze, Le Bernardin, NYC
Donnie Madia, One Off Hospitality Group (Blackbird, Avec, The Publican, etc.), Chicago
Nick Pihakis, Jim 'N Nick's Bar-B-Q, Birmingham, AL
Piero Selvaggio, Valentino Restaurant Group (Valentino, Valentino Vin Bar), Santa Monica, CA
Mark Stark and Terri Stark, Stark Reality Restaurants (Willi's Wine Bar, Monti's Rotisserie & Bar, Willi's Seafood & Raw Bar, etc.), Santa Rosa/Healdsburg, CA
Stephen Starr, Starr Restaurants (The Dandelion, Talula's Garden, Parc, etc.), Philadelphia
Caroline Styne (Lucques, Tavern, A.O.C., etc.), West Hollywood, CA
Phil Suarez, Suarez Restaurant Group (ABC Kitchen, Jean Georges, wd-50, etc.), NYC

OUTSTANDING SERVICE

Bacchanalia, Atlanta
Biga on the Banks, San Antonio
Brigtsen's, New Orleans
Café Juanita, Kirkland, WA
Chez François, Vermilion, OH
The Compound Restaurant, Santa Fe
Del Posto, NYC
Eastern Standard Kitchen & Drinks, Boston
Fountain Restaurant at Four Seasons Hotel Philadelphia
The French Room at the Adolphus, Dallas
Michael Mina, San Francisco
The Oakroom at the Seelbach Hilton, Louisville, KY
Persimmon, Bristol, RI
Providence, Los Angeles
Quince, San Francisco
The Restaurant at Meadowood, St. Helena, CA
Sapor Cafe and Bar, Minneapolis
Topolobampo, Chicago
Vetri, Philadelphia
Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Lake Buena Vista, FL

OUTSTANDING WINE PROGRAM

4 Olives Wine Bar, Manhattan, KS
A16, San Francisco
Addison at the Grand Del Mar, San Diego
Angus Barn, Raleigh, NC
The Barn at Blackberry Farm, Walland, TN
Café on the Green at Four Seasons Resort and Club Dallas at Las Colinas, Irving, TX
Charleston, Baltimore
Charleston Grill at Charleston Place Hotel, Charleston, SC
CityZen at Mandarin Oriental, Washington D.C.
L'Etoile, Madison, WI
Five & Ten, Athens, GA
Frasca Food and Wine, Boulder, CO
The Grill Room at Windsor Court Hotel, New Orleans
Nopa, San Francisco
Press, St. Helena, CA

Picasso at Bellagio, Las Vegas
Sepia, Chicago
Sierra Mar at Post Ranch Inn, Big Sur, CA
Troquet, Boston
Yono's Restaurant, Albany, NY

OUTSTANDING WINE, SPIRITS, OR BEER PROFESSIONAL

Sam Calagione, Dogfish Head Craft Brewery, Milton, DE
Ron Cooper, Del Maguey Single Village Mezcal, Taos, NM
Merry Edwards, Merry Edwards Winery, Sebastopol, CA
Don Feinberg and Wendy Littlefield, Vanberg & DeWulf, Cooperstown, NY
Mike Floyd, Nick Floyd and Simon Floyd, Three Floyds Brewing, Munster, IN
Chuck Furuya, DK Restaurants, Maui, HI
Manfred Krankl, Sine Qua Non, Ventura, CA
Ted Lemon, Littorai Wines, Sebastopol, CA
Stephen McCarthy, Clear Creek Distillery, Portland, OR
Duncan Meyers and Nathan Roberts, Arnot-Roberts, Healdsburg, CA
Garrett Oliver, The Brooklyn Brewery, Brooklyn, NY
Tom Peters, Monk's Cafe, Philadelphia
Neal Rosenthal, Rosenthal Wine Merchant, NYC
Jörg Rupf, St. George Spirits, Alameda, CA
Eric Seed, Haus Alpenz, Edina, MN
Eric Solomon, Eric Solomon Selections – European Cellars, Charlotte, NC
Harlan Wheatley, Buffalo Trace Distillery, Frankfort, KY
Sean Lilly Wilson, Fullsteam Brewery, Durham, NC
Burt Williams, founder of Williams Selyem Winery, Healdsburg, CA
David Wondrich, spirits educator, Brooklyn, NY

RISING STAR CHEF OF THE YEAR

Jimmy Bannos Jr., The Purple Pig, Chicago
Mark Bodinet, Copperleaf Restaurant at Cedarbrook Lodge, Seattle
Daniel Bonanno, A Pig in a Fur Coat, Madison, WI
Danny Bowien, Mission Chinese Food, San Francisco and NYC
Katie Button, Cúrate, Asheville, NC
Hari Cameron, A(muse), Rehoboth Beach, DE
Joe Cicala, Le Virtù, Philadelphia
Quinten Frye, Salt Kitchen & Tasting Bar, Honolulu
Bryce Gilmore, Barley Swine, Austin
Will Gilson, Puritan and Company, Cambridge, MA
Nicole Grimes, Rao's at Caesar's Palace, Las Vegas
Christopher Kears, Will BYOB, Philadelphia
Matthew Kirkley, L2O, Chicago
Bernhard Mairinger, BierBeisl, Beverly Hills, CA
Jamie Malone, Sea Change, Minneapolis
Tim Maslow, Strip-T's, Watertown, MA
Thomas McNaughton, Flour + Water, San Francisco
Janina O'Leary, TRACE, Austin
Jorel Pierce, Euclid Hall Bar & Kitchen, Denver
David Posey, Blackbird, Chicago
Giorgio Rapicavoli, Eating House, Coral Gables, FL
Michael Toscano, Perla, NYC
Chris Weber, The Herbfarm, Woodinville, WA
Blaine Wetzel, The Willows Inn on Lummi Island, Lummi Island, WA
Justin Woodward, Castagna, Portland, OR
Kris Yenbamroong, Night + Market, West Hollywood, CA

Justin Yu, Oxheart, Houston

BEST CHEF: GREAT LAKES

Myles Anton, Trattoria Stella, Traverse City, MI
Dave Beran, Next, Chicago
Neal Brown, The Libertine Liquor Bar, Indianapolis
Zack Bruell, Cowell & Hubbard, Cleveland
Michael Carlson, Schwa, Chicago
Jean-Robert de Cavel, Jean-Robert's Table, Cincinnati
Luciano Del Signore, Bacco Ristorante, Southfield, MI
Paul Fehribach, Big Jones, Chicago
Greg Hardesty, Recess, Indianapolis
Stephanie IZard, Girl & the Goat, Chicago
Anne Kearney, Rue Dumaine, Dayton, OH
Regina Mehallick, R Bistro, Indianapolis
Matthias Merges, Yusho, Chicago
Matthew Millar, Reserve, Grand Rapids, MI
Chris Nugent, Goosefoot, Chicago
Jonathon Sawyer, Greenhouse Tavern, Cleveland
David Tallent, Restaurant Tallent, Bloomington, IN
Giuseppe Tentori, Boka, Chicago
Paul Virant, Perennial Virant, Chicago
Andrew Zimmerman, Sepia, Chicago

BEST CHEF: MID-ATLANTIC

Scott Anderson, Elements, Princeton, NJ
Cathal Armstrong, Restaurant Eve, Alexandria, VA
Joey Baldino, Zeppoli, Collingswood, NJ
Ian Boden, Glass Haus Kitchen, Charlottesville, VA
Pierre Calmels, Bibou, Philadelphia
Anthony Chittum, Vermilion, Alexandria, VA
Tony Conte, The Oval Room, Washington, D.C.
Scott Drewno, The Source, Washington, D.C.
Spike Gjerde, Woodberry Kitchen, Baltimore
Lee Gregory, The Roosevelt, Richmond, VA
Trevett Hooper, Legume, Pittsburgh
Cedric Maupillier, Mintwood Place, Washington, D.C.
Johnny Monis, Komi, Washington, D.C.
Konstantinos Pitsillides, Kanella, Philadelphia
Sylva Senat, Tashan, Philadelphia
Brad Spence, Amis, Philadelphia
Lee Styer, Fond, Philadelphia
Vikram Sunderam, Rasika, Washington, D.C.
Marcie Turney, Barbuzzo, Philadelphia
Cindy Wolf, Charleston, Baltimore

BEST CHEF: MIDWEST

Justin Aprahamian, Sanford, Milwaukee
David Baruthio, Baru 66, Des Moines, IA
Steven Brown, Tilia, Minneapolis
Clayton Chapman, The Grey Plume, Omaha, NE
Gerard Craft, Niche, Clayton, MO
Mike DeCamp, La Belle Vie, Minneapolis
Doug Flicker, Piccolo, Minneapolis
John Gadau and Phillip Hurley, Sardine, Madison, WI

Colby Garrelts, Bluestem, Kansas City, MO
Michelle Gayer, Salty Tart, Minneapolis
Martin Heuser, Affäre, Kansas City, MO
Kevin Nashan, Sidney Street Café, St. Louis
Jack Riebel, Butcher & the Boar, Minneapolis
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN
Jon Seymour, V. Mertz, Omaha, NE
David Swanson, Braise, Milwaukee
Carl Thorne-Thomsen, Story, Prairie Village, KS
Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis
Sean Wilson, Proof, Des Moines, IA
James Winberg, Mike Brown, and Bob Gerken, Travail Kitchen and Amusements, Robbinsdale, MN

BEST CHEF: NORTHEAST

Steve Atkins, The Kitchen Table Bistro, Richmond, VT
Damon Baehrel, Damon Baehrel at the Basement Bistro, Earlton, NY
Jamie Bissonnette, Coppa, Boston
Francesco Buitoni, Mercato Osteria & Enoteca, Red Hook, NY
Joanne Chang, Flour Bakery + Cafe, Boston
Krista Kern Desjarlais, Bresca, Portland, ME
Gerry Hayden, The North Fork Table & Inn, Southold, NY
Brian Hill, Francine Bistro, Camden, ME
Matt Jennings, Farmstead Inc., Providence
Aaron Josinsky and Nathaniel Wade, Misery Loves Co., Winooski, VT
Melissa Kelly, Primo, Rockland, ME
Bun Lai, Miya's Sushi, New Haven, CT
Michael Leviton, Lumière, Newton, MA
Tim Loomis, Liquids and Solids at the Handlebar, Lake Placid, NY
Barry Maiden, Hungry Mother, Cambridge, MA
Evan Mallett, Black Trumpet Bistro, Portsmouth, NH
Bjorn Somlo, Nudel, Lenox, MA
Champe Speidel, Persimmon, Bristol, RI
Bill Taibe, Le Farm, Westport, CT
Eric Warnstedt, Hen of the Wood, Waterbury, VT

BEST CHEF: NORTHWEST

Chris Ainsworth, Saffron Mediterranean Kitchen, Walla Walla, WA
Andy Blanton, Café Kandahar, Whitefish, MT
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR
Jeff Drew, Snake River Grill, Jackson Hole, WY
Renee Erickson, The Whale Wins, Seattle
Jason Franey, Canlis, Seattle
John Gorham, Toro Bravo, Portland, OR
James Honaker, Bistro Enzo, Billings, MT
Brett Knipmeyer, Kinley's Restaurant & Bar, Anchorage, AK
Gary Kucy, Rupert's, McCall, ID
Nathan Lockwood, Altura, Seattle
Taite Pearson, della Mano, Ketchum, ID
Naomi Pomeroy, Beast, Portland, OR
Gabriel Rucker, Le Pigeon, Portland, OR
Adam Sappington, The Country Cat Dinnerhouse & Bar, Portland, OR
Ethan Stowell, Staple & Fancy Mercantile, Seattle
Jason Stratton, Spinasse, Seattle
Cathy Whims, Nostrana, Portland, OR
Justin Wills, Restaurant Beck, Depoe Bay, OR

Rachel Yang and Seif Chirchi, Joule, Seattle

BEST CHEF: NYC

April Bloomfield, The Spotted Pig
Marco Canora, Hearth
Wylie Dufresne, wd~50
Sara Jenkins, Porsena
Dan Kluger, ABC Kitchen
Mark Ladner, Del Posto
Paul Liebrandt, Corton
Anita Lo, Annisa
George Mendes, Aldea
Carlo Mirarchi, Roberta's
Seamus Mullen, Tertulia
Joe Ng, RedFarm
Alex Raij and Eder Montero, Txikito
César Ramirez, Chef's Table at Brooklyn Fare
Sean Rembold, Diner
Masato Shimizu, 15 East
Alex Stupak, Empellón Cocina
Rich Torrisi and Mario Carbone, Torrisi Italian Specialties
Jonathan Waxman, Barbuto
Michael White, Marea

BEST CHEF: SOUTH

Peter Arpke, Beach Bistro, Holmes Beach, FL
Greg Baker, The Refinery, Tampa, FL
Vishwesh Bhatt, Snackbar, Oxford, MS
Kathleen Blake, The Rusty Spoon, Orlando, FL
Clay Conley, Buccan, Palm Beach, FL
Justin Devillier, La Petite Grocery, New Orleans
José Enrique, José Enrique, San Juan, PR
Justin Girouard, The French Press, Lafayette, LA
Scott Hunnel, Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Lake Buena Vista, FL
James Lewis, Bettola, Birmingham, AL
Rob McDaniel, SpringHouse, Alexander City, AL
Brandon McGlamery, Luma on Park, Winter Park, FL
Jeff McInnis, Yardbird Southern Table & Bar, Miami Beach, FL
Tory McPhail, Commander's Palace, New Orleans
Jose Mendin, Pubbelly, Miami Beach, FL
James and Julie Petrakis, The Ravenous Pig, Winter Park, FL
Hari Pulapaka, Cress, DeLand, FL
Alon Shaya, Domenica, New Orleans
Michael Stoltzfus, Coquette, New Orleans
Sue Zemanick, Gautreau's, New Orleans

BEST CHEF: SOUTHEAST

Billy Allin, Cakes & Ale, Decatur, GA
Jeremiah Bacon, The Macintosh, Charleston, SC
Tyler Brown, Capitol Grille at the Hermitage Hotel, Nashville
Ashley Christensen, Poole's Diner, Raleigh, NC
Scott Crawford, Herons at the Umstead Hotel and Spa, Cary, NC
Craig Deihl, Cypress, Charleston, SC
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Vivian Howard, Chef & the Farmer, Kinston, NC

Scott Howell, Nana's, Durham, NC
Joshua Keeler, Two Boroughs Larder, Charleston, SC
Edward Lee, 610 Magnolia, Louisville, KY
Joseph Lenn, The Barn at Blackberry Farm, Walland, TN
Daniel Lindley, St. John's Restaurant, Chattanooga, TN
Margot McCormack, Margot Café & Bar, Nashville
Elliott Moss, The Admiral, Asheville, NC
Todd Richards, The Shed at Glenwood, Atlanta
Steven Satterfield, Miller Union, Atlanta
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis
Aaron Vandemark, Panciuto, Hillsborough, NC
Tandy Wilson, City House, Nashville

BEST CHEF: SOUTHWEST

Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ
James Campbell Caruso, La Boca, Santa Fe
James Dumas, High West Distillery & Saloon, Park City, UT
David Gilbert, Sustenio at Éilan Hotel Resort & Spa, San Antonio
Bryce Gilmore, Barley Swine, Austin
Jennifer James, Jennifer James 101, Albuquerque, NM
Jennifer Jasinski, Rioja, Denver
Maiya Keck, Maiya's, Marfa, TX
Shinji Kurita, ShinBay, Scottsdale, AZ
Max MacKissock, The Squeaky Bean, Denver
Jason Maddy, Oak, Dallas
Hugo Ortega, Hugo's, Houston
Rene Ortiz, La Condesa, Austin
Viet Pham and Bowman Brown, Forage, Salt Lake City
Armando Pomales, Café Central, El Paso, TX
Martín Rios, Restaurant Martín, Santa Fe
Teiichi Sakurai, Tei-An, Dallas
Alex Seidel, Fruition Restaurant, Denver
Chris Shepherd, Underbelly, Houston
Michael Sohocki, Restaurant Gwendolyn, San Antonio

BEST CHEF: WEST

Matthew Accarrino, SPQR, San Francisco
Nicolaus Balla, Bar Tartine, San Francisco
Josef Centeno, Bäco Mercat, Los Angeles
Michael Chiarello, Bottega, Yountville, CA
Michael Cimarusti, Providence, Los Angeles
Chris Cosentino, Incanto, San Francisco
Dominique Crenn, Atelier Crenn, San Francisco
Mitsuo Endo, Aburiya Raku, Las Vegas
Mark Estee, Campo, Reno, NV
Ed Kenney, Town, Honolulu
Andrew Kirschner, Tar & Roses, Santa Monica, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Mourad Lahlou, Aziza, San Francisco
Corey Lee, Benu, San Francisco
David LeFevre, M.B. Post, Manhattan Beach, CA
Daniel Patterson, Coi, San Francisco
Carl Schroeder, Market Restaurant + Bar, Del Mar, CA
John Rivera Sedlar, Rivera, Los Angeles
Jon Shook and Vinny Dotolo, Animal, Los Angeles

Ricardo Zarate, Mo-Chica, Los Angeles

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