

FOR IMMEDIATE RELEASE



**JAMES
BEARD
FOUNDATION**

Press Contacts:

Mary Blanton Ogushwitz / Kimberly Murphy

MAGRINO

Tel: 212.957.3005

Email: mary.blanton@smapr.com / kimberly.murphy@smapr.com

**2015 JAMES BEARD FOUNDATION AWARDS
RESTAURANT AND CHEF SEMIFINALISTS ANNOUNCED**

New York, NY (February 18, 2015) – The James Beard Foundation announced today its list of Restaurant and Chef Award Semifinalists for the 25th anniversary James Beard Foundation Awards presented by Lexus. Selected from a list of over 34,000 online entries, the prestigious group of Semifinalists in 21 categories represents a wide range 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, rising star chefs, and new in 2015, honors for Outstanding Baker. See this year's full semifinalist list at the end of this press release or online at jamesbeard.org/awards.

On **Tuesday, March 24, 2015**, the Foundation will announce the final nominees for all award categories during a press breakfast at the James Beard House. Nominations will be announced live via the Foundation's Twitter feed at twitter.com/beardfoundation.

On **Friday, April 24, 2015**, the **James Beard Foundation Book, Broadcast, and 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 Pier Sixty at Chelsea Piers in New York City.

The **James Beard Foundation Awards Ceremony and Gala Reception** will take place at Lyric Opera of Chicago on **Monday, May 4, 2015**. 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 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.

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 **34,000** entries were received, a list which the Restaurant and Chef Committee reviews 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 21 Restaurant and Chef awards categories, some of which include Outstanding Chef (Presented by All-Clad Metalcrafters), Outstanding Restaurant (Presented by Acqua Panna® Natural Spring Water), Best Chef in ten different U.S. regions, Outstanding Service (Presented by Goose Island Beer Company), Outstanding Bar Program (Presented by Tanqueray No. TEN®), and Best New Restaurant (Presented by True Refrigeration®).

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.

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 2015 James Beard Foundation Awards are presented by Lexus; in association with HMSHost, Illinois Office of Tourism and Mariano's; and the following partners: Premier Sponsors: All-Clad Metalcrafters, BACARDÍ® GRAN RESERVA, Lenox Tableware and Gifts, True Refrigeration®; Supporting Sponsors: Acqua Panna® Natural Spring Water, Brand USA, Breville, Goose Island Beer Company, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Celebrity Cruises®, Ecolab, Groupon, Tanqueray No. TEN®, Waldorf Astoria Hotels & Resorts; with additional support from: Chefwear and VerTerra Dinnerware. 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 (JBF)

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, 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 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. In September of 2012, JBF 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. One such project is the next world's fair, Expo Milano 2015, for which the James Beard Foundation is co-leading the effort for the State Department to design and produce the USA Pavilion, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. The pavilion, whose theme will be "American Food 2.0: United to Feed the Planet," will showcase America's contributions to global food security and gastronomy. For more information, please visit 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](#).

###

2015 James Beard Foundation Awards **Restaurant and Chef Award Semifinalists**

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.

42 Grams, Chicago, IL
Abe Fisher, Philadelphia, PA
Alden & Harlow, Cambridge, MA
The Alley Light, Charlottesville, VA
Bâtard, New York City, NY
Bazaar Meet by José Andrés, Las Vegas, NV
Central Provisions, Portland, ME
Cosme, New York City, NY
Edmund's Oast, Charleston, SC
Fiola Mare, Washington, D.C.
The Grey, Savannah, GA
Kachka, Portland, OR
Langbaan, Portland, OR
Lazy Bear, San Francisco, CA
Lusca, Atlanta, GA
Maude, Beverly Hills, CA
Olamaie, Austin, TX
One Eleven at the Capital, Little Rock, AR
Parachute, Chicago, IL
Petit Trois, Los Angeles, CA
The Progress, San Francisco, CA
Sam Salvaje, Dallas, TX
Semilla, Brooklyn, NY
Spoon and Stable, Minneapolis, MN
Townsend, Philadelphia, PA

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.

Evan Andres, Columbia City Bakery, Seattle, WA
Leif Bjelland, Le Petit Outre, Missoula, MT
Joanne Chang, Flour Bakery + Café, Boston, MA

Andre Chin and Amanda Eap, Artisan Boulanger Patisserie, Philadelphia, PA
Judy Contino, Bittersweet Pastry, Chicago, IL
Cheryl and Griffith Day, Back in the Day Bakery, Savannah, GA
Abe Faber and Christy Timon, Clear Flour Bakery, Brookline, MA
Mark Furstenberg, Bread Furst, Washington, D.C.
Zachary Golper, Bien Cuit, Brooklyn, NY
Tim Healea, Little T American Baker, Portland, OR
Stephen Horton, Rustica Bakery, Minneapolis, MN
Marie Jackson, The Flaky Tart, Atlantic Highlands, NJ
John Kraus, Patisserie 46, Minneapolis, MN
Jim Lahey, Sullivan Street Bakery, New York City, NY
Phoebe Lawless, Scratch Bakery, Durham, NC
Belinda Leong and Michel Suas, B. Patisserie, San Francisco, CA
Matt Lewis and Renato Poliafito, Baked, Brooklyn, NY
Cheryl Maffei and Jonathan Stevens, Hungry Ghost, Northampton, MA
Dave and Megan Miller, Baker Miller Bakery & Millhouse, Chicago, IL
Lauren Mitterer, Wildflour Pastry, Charleston, SC
Alison Pray, Standard Baking Co., Portland, ME
Michael Runsvold, Acme Bakeshop, Boise, ID
Lionel Vatinet, La Farm Bakery, Cary, NC
Edmund and Kathleen Weber, Della Fattoria, Petaluma, CA
William Werner, Craftsman and Wolves, San Francisco, CA

OUTSTANDING BAR PROGRAM

A restaurant or bar that demonstrates excellence in cocktail, spirits and/or beer service.

Anvil Bar & Refuge, Houston, TX
Arnaud's French 75 Bar, New Orleans, LA
Bar Agricole, San Francisco, CA
Barmini, Washington, D.C.
Butcher and the Rye, Pittsburgh, PA
Cane & Table, New Orleans, LA
Canon, Seattle, WA
Clyde Common, Portland, OR
The Dead Rabbit, New York City, NY
The Franklin Mortgage & Investment Co., Philadelphia, PA
The Hawthorne, Boston, MA
Kimball House, Decatur, GA
Maison Premiere, Brooklyn, NY
The Other Room, Lincoln, NE
The Patterson House, Nashville, TN
Portland Hunt + Alpine Club, Portland, ME
Tørst, Brooklyn, NY
Trick Dog, San Francisco, CA
The Varnish, Los Angeles, CA
The Violet Hour, Chicago, IL

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.

Michael Anthony, Gramercy Tavern, New York City, NY

Sean Brock, Husk, Charleston, SC
Andrew Carmellini, Locanda Verde, New York City, NY
Traci Des Jardins, Jardinière, San Francisco, CA
Suzanne Goin, Lucques, Los Angeles, CA
Gabrielle Hamilton, Prune, New York City, NY
Claude Le Tohic, Joël Robuchon Restaurant, Las Vegas, NV
Donald Link, Herbsaint, New Orleans, LA
Johnny Monis, Komi, Washington, D.C.
Carrie Nahabedian, Naha, Chicago, IL
Nancy Oakes, Boulevard, San Francisco, CA
Maricel Presilla, Cucharamama, Hoboken, NJ
Stephan Pyles, Stephan Pyles, Dallas, TX
Andy Ricker, Pok Pok, Portland, OR
Holly Smith, Cafe Juanita, Kirkland, WA
Michael Solomonov, Zahav, Philadelphia, PA
Ana Sortun, Oleana, Cambridge, MA
Fabio Trabocchi, Fiola, Washington, D.C.
Michael Tusk, Quince, San Francisco, CA
Marc Vetri, Vetri, Philadelphia, PA

OUTSTANDING PASTRY CHEF

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.

Bill Corbett, Absinthe Group, San Francisco, CA
Dana Cree, Blackbird, Chicago, IL
Caitlin Dysart, 2941, Falls Church, VA
Kelly Fields, Restaurant August/Besh Restaurant Group, New Orleans, LA
Kate Jacoby, Vedge, Philadelphia, PA
Michelle Karr-Ueoka, MW Restaurant, Honolulu, HI
Maura Kilpatrick, Oleana, Cambridge, MA
Yasmin Lozada-Hissom, Spuntino, Denver, CO
Margarita Manzke, République, Los Angeles, CA
Salvatore Martone, L'Atelier Joël Robuchon, Las Vegas, NV
Ron Mendoza, Aubergine at L'Auberge Carmel, Carmel, CA
Dolester Miles, Highlands Bar and Grill, Birmingham, AL
Pamela Moxley, Miller Union, Atlanta, GA
Kristen Murray, Måurice, Portland, OR
Dahlia Narvaez, Osteria Mozza, Los Angeles, CA
Ghaya Oliveira, Daniel, New York City, NY
Amanda Rockman, Nico Osteria, Chicago, IL
Christina Tosi, Momofuku, New York City, NY
Nick Wesemann, The American Restaurant, Kansas City, MO
Jennifer Yee, Lafayette, New York City, NY

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.

Acquerello, San Francisco, CA
Bacchanalia, Atlanta, GA
La Belle Vie, Minneapolis, MN
Blue Hill at Stone Barns, Pocantico Hills, NY

Bluestem, Kansas City, MO
Canlis, Seattle, WA
Fore Street, Portland, ME
Fork, Philadelphia, PA
Frasca Food and Wine, Boulder, CO
Greens, San Francisco, CA
Highlands Bar and Grill, Birmingham, AL
Hominy Grill, Charleston, SC
Jaleo, Washington, D.C.
Momofuku Noodle Bar, New York City, NY
Per Se, New York City, NY
Pizzeria Bianco, Phoenix, AZ
Restaurant Gary Danko, San Francisco, CA
Spiaggia, Chicago, IL
The Spotted Pig, New York City, NY
Vidalia, Washington, D.C.

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 won a James Beard Foundation chef award in the past five years.

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (The Bombay Club, The Oval Room, Rasika, and others)
Tom Baron and Bill Fuller, Big Burrito Restaurant Group, Pittsburgh, PA (Casbah, Eleven, Kaya, and others)
Kim Bartmann, Minneapolis, MN (Barbette, Bryant-Lake Bowl, Red Stag Supperclub, and others)
Elizabeth Blau, Blau and Associates, Las Vegas, NV (Honey Salt, Made. LV, Simon Restaurant and Lounge, and others)
Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago, IL (Boka, Girl & the Goat, GT Fish & Oyster, Momotaro, and others)
Frank Castronovo and Frank Falcinelli, Brooklyn, NY (Frankie's 457, Prime Meats, Cafe Pedlar, and others)
JoAnn Clevenger, Upperline, New Orleans
Sam Fox, Fox Restaurant Concepts, Phoenix, AZ (The Arrogant Butcher, Culinary Dropout, Olive & Ivy, and others)
Ford Fry, Atlanta, GA (The Optimist, King + Duke, JCT. Kitchen & Bar, and others)
Umberto Gibin, San Francisco (Perbacco and Barbacco)
Benjamin Goldberg and Max Goldberg, Strategic Hospitality, Nashville, TN (The Catbird Seat, Pinewood Social, Merchants, Patterson House, and others)
Garrett Harker, Boston, MA (Island Creek Oyster Bar, Eastern Standard Kitchen & Drinks, the Hawthorne, and others)
Michael Leviton, Lumière, Newton, MA
Donnie Madia, One Off Hospitality Group, Chicago, IL (Blackbird, Avec, The Publican, and others)
Michael Mina, Mina Restaurants, San Francisco, CA
Cindy Pawlcyn, Napa, CA (Mustards Grill and Cindy's Back Street Kitchen)
Nick Pihakis, Jim 'N Nick's Bar-B-Q, Birmingham, AL
Stephen Starr, Starr Restaurants, Philadelphia, PA (The Dandelion, Talula's Garden, Serpico, and others)
Ethan Stowell, Ethan Stowell Restaurants, Seattle, WA (Staple & Fancy, How to Cook a Wolf, Anchovies & Olives, and others)
Andrew Tarlow, Brooklyn, NY (Diner, Marlow & Sons, Reynard, 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.
Aubergine at L'Auberge Carmel, Carmel, CA

The Barn at Blackberry Farm, Walland, TN
Brigtsen's, New Orleans, LA
Charleston Grill, Charleston, SC
L'Espalier, Boston, MA
Joël Robuchon, Las Vegas, NV
Komi, Washington, D.C.
Lucques, Los Angeles, CA
Marcel's, Washington, D.C.
Marea, New York City, NY
North Pond, Chicago, IL
One Flew South, Atlanta, GA
Perbacco, San Francisco, CA
Providence, Los Angeles, CA
Quince, San Francisco, CA
Restaurant Alma, Minneapolis, MN
Restaurant August, New Orleans, LA
Saison, San Francisco, CA
Strip T's, Watertown, MA
Topolobampo, Chicago, IL

OUTSTANDING WINE PROGRAM

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.

A16, San Francisco, CA
Addison at the Grand Del Mar, San Diego, CA
Annie Gunn's, Chesterfield, MO
A.O.C., Los Angeles, CA
Bern's Steak House, Tampa, FL
Casanova, Carmel, CA
Charleston, Baltimore, MD
FIG, Charleston, SC
Hugo's, Houston, TX
Jory Restaurant at the Allison Inn & Spa, Newberg, OR
McCrary's, Charleston, SC
Miller Union, Atlanta, GA
Momofuku Ko, New York City, NY
Press, St. Helena, CA
Sepia, Chicago, IL
Spago, Beverly Hills, CA
La Toque, Napa, CA
Troquet, Boston, MA
Wild Ginger, Seattle, WA
Yono's Restaurant, Albany, NY

OUTSTANDING WINE, SPIRITS, OR BEER PROFESSIONAL (PRESENTED BY BACARDÍ® GRAN RESERVA)

A beer, wine or spirits professional who has made a significant national impact on the restaurant industry.

Derek Brown, Mockingbird Hill, Washington, D.C.
Sam Calagione, Dogfish Head Craft Brewery, Milton, DE
Ron Cooper, Del Maguey Single Village Mezcal, Ranchos de Taos, NM
Mike Floyd, Nick Floyd, and Simon Floyd, Three Floyds Brewing, Munster, IN

Diane Flynt, Foggy Ridge Cider, Dugspur, VA
Jon Gasparini and Greg Lindgren, Rye on the Road, San Francisco, CA
Steven Grubbs, Empire State South, Atlanta, GA
Charles Joly, Craffhouse, Chicago, IL
Jim Koch, The Boston Beer Company, Boston, MA
Manfred Krankl, Sine Qua Non, Oak View, CA
Ted Lemon, Littorai Wines, Sebastopol, CA
Steve Matthiasson, Matthiasson Wines, Napa, CA
Rajat Parr, Mina Group, San Francisco, CA
Tom Peters, Monk's Café, Philadelphia, PA
Eric Seed, Haus Alpenz, Edina, MN
Aldo Sohm, Zalto Glass, New York City, NY
James Tidwell, Four Seasons Resort and Club Dallas at Las Colinas, Irving, TX
Rob Tod, Allagash Brewing Company, Portland, ME
Harlen Wheatley, Buffalo Trace Distillery, Frankfort, KY
Steve Wildy, Vetri Family, Philadelphia, PA

RISING STAR CHEF OF THE YEAR (PRESENTED BY S.PELLEGRINO® SPARKLING NATURAL MINERAL 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.

Tanya Baker, Boarding House, Chicago, IL
Jay Blackinton, Hogstone Wood Oven, Orcas Island, WA
Alex Bois, High Street on Market, Philadelphia, PA
Jamilka Borges, Bar Marco, Pittsburgh, PA
Erik Bruner-Yang, Toki Underground, Washington, D.C.
Mark Buley and Sam Hellman-Mass, Odd Duck, Austin, TX
Mathieu Chartron, Restaurant Guy Savoy, Las Vegas, NV
Nic Gonwa, Eatery A, Des Moines, IA
Max Hull and Irene Li, Mei Mei, Boston, MA
Joseph "JJ" Johnson, The Cecil, New York City, NY
Ari Kolender, Leon's Oyster Shop, Charleston, SC
Elise Kornack, Take Root, Brooklyn, NY
Jessica Largey, Manresa, Los Gatos, CA
Garrett Lipar, Torino, Ferndale, MI
Marjorie Meek-Bradley, Ripple, Washington, D.C.
Jonah Miller, Huertas, New York City, NY
Jon Nodler, A.kitchen, Philadelphia, PA
Grae Nonas, Olamaie, Austin, TX
Zach Pollack, Alimento, Los Angeles, CA
Beau Schooler, The Rookery Café, Juneau, AK
Cara Stadler, Tao Yuan, Brunswick, ME
Ari Taymor, Alma, Los Angeles, CA
Christopher Teixeira, Homestead on the Roof, Chicago, IL
Landon Thompson, Cooks and Soldiers, Atlanta, GA
Jeremy Wayne, La Folie, San Francisco, CA

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

Myles Anton, Trattoria Stella, Traverse City, MI
Abraham Conlon, Fat Rice, Chicago, IL
Marc Djozlija, Wright & Company, Detroit, MI
Curtis Duffy, Grace, Chicago, IL
Paul Fehribach, Big Jones, Chicago, IL
Phillip Foss, EL Ideas, Chicago, IL
Micah Frank, Black Market, Indianapolis, IN
Greg Hardesty, Recess, Indianapolis, IN
Eric Heath, Cleveland-Heath, Edwardsville, IL
Andy Hollyday, Selden Standard, Detroit, MI
Brian Huston, Boltwood, Evanston, IL
Anne Kearney, Rue Dumaine, Dayton, OH
Thomas Lents, Sixteen, Chicago, IL
Ryan McCaskey, Acadia, Chicago, IL
Daniel Orr, FARMbloomington, Bloomington, IN
Jonathon Sawyer, Greenhouse Tavern, Cleveland, OH
David Tallent, Restaurant Tallent, Bloomington, IN
Paul Virant, Vie, Western Springs, IL
Erling Wu-Bower, Nico Osteria, Chicago, IL
Andrew Zimmerman, Sepia, Chicago, IL

BEST CHEF: MID-ATLANTIC

Scott Anderson, Elements, Princeton, NJ
Joey Baldino, Zeppoli, Collingswood, NJ
Pierre Calmels, Bibou, Philadelphia
Hari Cameron, A(MUSE.), Rehoboth Beach, DE
Peter Chang, Peter Chang China Café, Glen Allen, VA
Anthony Chittum, Iron Gate, Washington, D.C.
Lee Chizmar, Bolete, Bethlehem, PA
Joe Cicala, Le Virtù, Philadelphia, PA
Nicholas Elmi, Laurel, Philadelphia, PA
Spike Gjerde, Woodberry Kitchen, Baltimore, MD
Lee Gregory, The Roosevelt, Richmond, VA
Tarver King, The Restaurant at Patowmack Farm, Lovettsville, VA
Rich Landau, Vedge, Philadelphia, PA
Cedric Maupillier, Mintwood Place, Washington, D.C.
Konstantinos Pitsillides, Kanella, Philadelphia
Dale Reitzer, Acacia, Richmond, VA
Justin Severino, Cure, Pittsburgh, PA
Angelo Vangelopoulos, The Ivy Inn, Charlottesville, VA
Greg Vernick, Vernick Food & Drink, Philadelphia, PA
Cindy Wolf, Charleston, Baltimore, MD

BEST CHEF: MIDWEST

Paul Berglund, The Bachelor Farmer, Minneapolis, MN
Mike Brown, Bob Gerken, and James Winberg, Travail Kitchen and Amusements, Robbinsdale, MN
Justin Carlisle, Ardent, Milwaukee, WI
Clayton Chapman, The Grey Plume, Omaha, NE

Jim Christiansen, Heyday, Minneapolis, MN
Gerard Craft, Niche, Clayton, MO
Doug Flicker, Piccolo, Minneapolis, MN
Dan Fox, Heritage Tavern, Madison, WI
Michelle Gayer, Salty Tart, Minneapolis, MN
Howard Hanna, The Rieger Hotel Grill & Exchange, Kansas City, MO
Jonathan Hunter, Forequarter, Madison, WI
Russell Klein, Meritage, St. Paul, MN
Kevin Nashan, Sidney Street Cafe, St. Louis, MO
Ben Poremba, Elaia, St. Louis, MO
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN
Patrick Ryan, Port Fonda, Kansas City, MO
Andy Schumacher, Cobble Hill, Cedar Rapids, IA
David Swanson, Braise, Milwaukee, WI
Kevin Willmann, Farmhaus, St. Louis, MO
Sean Wilson, Proof, Des Moines, IA

BEST CHEF: NEW YORK CITY

Nick Anderer, Marta
Jonathan Benno, Lincoln Ristorante
Marco Canora, Hearth
Mario Carbone and Rich Torrisi, Carbone
Paul Carmichael, Má Pêche
John Fraser, Narcissa
Markus Glocker, Bâtard
Anna Klinger, Al di Là Trattoria
Mark Ladner, Del Posto
Anita Lo, Annisa
Ignacio Mattos, Estela
Carlo Mirarchi, Blanca
Seamus Mullen, Tertulia
Joe Ng, RedFarm
Alex Raij and Eder Montero, Txikito
César Ramirez, Chef's Table at Brooklyn Fare
Masato Shimizu, 15 East
Alex Stupak, Empellón Cocina
Jonathan Waxman, Barbuto
Jody Williams, Buvette

BEST CHEF: NORTHEAST

Karen Akunowicz, Myers + Chang, Boston, MA
Tyler Anderson, Millwright's, Simsbury, CT
Alex Crabb, Asta, Boston, MA
Eric Gabrynowicz, Restaurant North, Armonk, NY
Wesley Genovart, SoLo Farm & Table, South Londonderry, VT
Brian Hill, Francine Bistro, Camden, ME
Matt Louis, Moxy, Portsmouth, NH
Barry Maiden, Hungry Mother, Cambridge, MA
Tim Maslow, Ribelle, Brookline, MA
Masa Miyake, Miyake, Portland, ME

Ravin Nakjaroen, Long Grain, Camden, ME
Michael Pagliarini, Giulia, Cambridge, MA
Cassie Piuma, Sarma, Somerville, MA
Guy Reuge, Mirabelle, Stony Brook, NY
Art Rogers, Lento, Rochester, NY
Champe Speidel, Persimmon, Bristol, RI
Bill Taibe, Le Farm, Westport, CT
Andrew Taylor and Mike Wiley, Eventide Oyster Co., Portland, ME
Joel Viehland, Community Table, Washington, CT
Eric Warnstedt, Hen of the Wood, Waterbury, VT

BEST CHEF: NORTHWEST

Andrew Brown, Jack Sprat, Girdwood, AK
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR
Eric Donnelly, RockCreek, Seattle, WA
Renee Erickson, The Whale Wins, Seattle, WA
Kevin Gibson, Davenport, Portland, OR
Gregory Gourdet, Departure, Portland, OR
Jeremy Hansen, Santé, Spokane, WA
Sunny Jin, Jory Restaurant at the Allison Inn & Spa, Newberg, OR
Joe Kim, 5 Fusion and Sushi Bar, Bend, OR
Nathan Lockwood, Altura, Seattle, WA
Garrett Melkonian, Mamnoon, Seattle, WA
Trent Pierce, Roe, Portland, OR
Sarah Pliner, Aviary, Portland, OR
Ryan Roadhouse, Nodoguro, Portland, OR
Dustin Ronspies, Art of the Table, Seattle, WA
Jason Stratton, Spinasse, Seattle, WA
Blaine Wetzel, The Willows Inn on Lummi Island, Lummi Island, WA
Nathan Whitley, The Modern Hotel & Bar, Boise, ID
Justin Woodward, Castagna, Portland, OR
Rachel Yang and Seif Chirchi, Joule, Seattle, WA

BEST CHEF: SOUTH

Greg Baker, The Refinery, Tampa, FL
Vishwesh Bhatt, SnackBar, Oxford, MS
Kathleen Blake, The Rusty Spoon, Orlando, FL
Justin Devillier, La Petite Grocery, New Orleans, LA
Jose Enrique, Jose 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
Matthew McClure, The Hive, Bentonville, AR
Rob McDaniel, SpringHouse, Alexander City, AL
José Mendín, Pubblelly, Miami Beach, FL
Chris Newsome, Ollie Irene, Birmingham, AL
James and Julie Petrakis, The Ravenous Pig, Winter Park, FL
Steve Phelps, Indigenous, Sarasota, FL
Hari Pulapaka, Cress, DeLand, FL
Giorgio Rapicavoli, Eating House, Miami, FL

Slade Rushing, Brennan's, New Orleans, LA
Alon Shaya, Domenica, New Orleans, LA
Michael Stoltzfus, Coquette, New Orleans, LA
Isaac Touns, Touns' Meatery, New Orleans, LA
Brian Whittington, Restaurant Orsay, Jacksonville, FL

BEST CHEF: SOUTHEAST

Billy Allin, Cakes & Ale, Decatur, GA
Jeremiah Bacon, The Macintosh, Charleston, SC
Katie Button, Cúrate, Asheville, NC
Kathy Cary, Lilly's, Louisville, KY
John Fleer, Rhubarb, Asheville, NC
Kevin Gillespie, Gunshow, Atlanta, GA
Todd Ginsberg, The General Muir, Atlanta, GA
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Vivian Howard, Chef & the Farmer, Kinston, NC
Scott Howell, Nana's, Durham, NC
Meherwan Irani, Chai Pani, Asheville, NC
Josh Keeler, Two Boroughs Larder, Charleston, SC
Matthew Kelly, Mateo, Durham, NC
Edward Lee, 610 Magnolia, Louisville, KY
Daniel Lindley, Alleia, Chattanooga, TN
Steven Satterfield, Miller Union, Atlanta, GA
Jason Stanhope, FIG, Charleston, SC
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis
Aaron Vandemark, Panciuto, Hillsborough, NC
Tandy Wilson, City House, Nashville, TN

BEST CHEF: SOUTHWEST

Charleen Badman, FnB, Scottsdale, AZ
Kevin Binkley, Binkley's, Cave Creek, AZ
Bowman Brown, Forage, Salt Lake City, UT
David Bull, Congress, Austin, TX
Andrew Cooper, Terra at the Four Seasons Resort Rancho Encantado Santa Fe, Santa Fe, NM
Omar Flores, Casa Rubia, Dallas, TX
Aaron Franklin, Franklin Barbecue, Austin, TX
Terrence Gallivan and Seth Siegel-Gardner, The Pass, Houston, TX
Bryce Gilmore, Barley Swine, Austin, TX
Jennifer James, Jennifer James 101, Albuquerque, NM
Matt McCallister, FT33, Dallas, TX
Hugo Ortega, Hugo's, Houston, TX
Jonathan Perno, La Merienda at Los Poblanos, Los Ranchos de Albuquerque, NM
Steven Redzikowski, Oak, Boulder, CO
Martín Rios, Restaurant Martín, Santa Fe, NM
Dana Rodriguez, Work & Class, Denver, CO
Alex Seidel, Fruition, Denver, CO
John Tesar, Knife, Dallas, TX
David Uygur, Lucia, Dallas, TX
Justin Yu, Oxheart, Houston, TX

BEST CHEF: WEST

Matthew Accarrino, SPQR, San Francisco, CA
William Bradley, Addison at the Grand Del Mar, San Diego, CA
Stuart Brioza and Nicole Krasinski, State Bird Provisions, San Francisco, CA
Josef Centeno, Orsa & Winston, Los Angeles, CA
Michael Cimarusti, Providence, Los Angeles, CA
Justin Cogley, Aubergine at L'Auberge Carmel, Carmel, CA
Chad Colby, Chi Spacca, Los Angeles, CA
Dominique Crenn, Atelier Crenn, San Francisco, CA
Mitsuo Endo, Aburiya Raku, Las Vegas, NV
Tyler Florence, Wayfare Tavern, San Francisco, CA
Jeremy Fox, Rustic Canyon, Santa Monica, CA
Ed Kenney, Town, Honolulu, HI
Mourad Lahlou, Aziza, San Francisco, CA
Andrew Le, The Pig & the Lady, Honolulu, HI
Corey Lee, Benu, San Francisco, CA
Ludo Lefebvre, Trois Mec, Los Angeles, CA
Russell Moore, Camino, Oakland, CA
Jennifer Puccio, Marlowe, San Francisco, CA
Jon Shook and Vinny Dotolo, Animal, Los Angeles, CA
Joshua Skenes, Saison, San Francisco, CA

###