

FOR IMMEDIATE RELEASE

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**2010 JAMES BEARD FOUNDATION AWARDS
NOMINEES ANNOUNCED**

New York, NY (March 22, 2010) – The James Beard Foundation is proud to announce the final nominees for the 2010 James Beard Foundation Awards, the nation’s most prestigious recognition program honoring professionals in the food and beverage industries, taking place May 2 and 3, 2010 in New York City. The nominees were announced this morning at an invitation-only breakfast at the acclaimed *Palace Café* in New Orleans’ French Quarter, hosted by Susan Ungaro, President of the James Beard Foundation, and Dickie Brennan, James Beard Foundation board member and Managing Partner of the *Palace Café*, *Dickie Brennan’s Steakhouse* and *Bourbon House*. This is the second year that the Foundation has taken its nominations breakfast “on the road” and Louisiana, with its rich food culture and history, was the ideal setting. Nominees in 55 categories were announced in the Foundation’s various awards programs – Restaurant and Chef, Restaurant Design and Graphics, Books, Broadcast Media and Journalism, as well as honorees in a number of special achievement awards categories, including Who’s Who of Food & Beverage in America, America’s Classics, Lifetime Achievement, and Humanitarian of the Year. A complete list of nominees can be found at the end of this release, as well as on www.JBFAwards.com.

“Louisiana, a state that has won ten James Beard Foundation Awards in the past, has an incredibly storied food tradition and we were delighted to announce this year’s nominees in New Orleans,” says Susan Ungaro, President of the James Beard Foundation. “We are proud to recognize all of these finalists from across the country and are looking forward to welcoming them to New York City in May.”

The Louisiana Department of Culture, Recreation & Tourism is a Supporting Sponsor of this year’s James Beard Foundation Awards and will be a participant throughout the Awards festivities. They will be presenting this year’s Humanitarian of the Year Award to Taste of the NFL Founder Wayne Kostroski at the annual Awards Ceremony on Monday, May 3, 2010 at Lincoln Center’s Avery Fisher Hall, and Donald Link of New Orleans’ *Cochon* restaurant will represent Louisiana and join the evening’s chefs at the Gala Reception, which immediately follows the Awards Ceremony.

“Having the James Beard Foundation choose Louisiana as the setting for its nominations breakfast this year is an honor,” says Louisiana Lieutenant Governor Mitch Landrieu. “The local chefs who have been honored by the Foundation in the past have played an important role in our state’s culinary heritage. It is an enormous service to New Orleans to be able to participate in an occasion of such distinction.”

The annual James Beard Foundation **Media & Book Awards Dinner**, an invitation-only event honoring the nation's top cookbooks, food journalists and culinary broadcast programs, will take place on **Sunday, May 2, 2010** at Espace in New York City, hosted by Bravo's *Top Chef Masters* host Kelly Choi and the Travel Channel's *Bizarre Foods* host Andrew Zimmern. This year's event will honor winners of the Books, Broadcast Media and Journalism categories, a new format from previous years' Media Awards ceremonies, which did not include the Books category. The James Beard Foundation **Awards Ceremony and Gala Reception** will take place the following evening, **Monday, May 3, 2010**, at Lincoln Center's Avery Fisher Hall in New York City, hosted by Food Network star and James Beard award-winner Alton Brown and two esteemed James Beard Outstanding Chef award-winners, Lidia Bastianich and Wolfgang Puck. Open to the public, the event honors the winners of the Restaurant and Chef and the Restaurant Design and Graphics awards categories, as well as the Who's Who of Food & Beverage in America, America's Classics, Humanitarian of the Year, and Lifetime Achievement Award recipients. The Awards Ceremony and Gala Reception are open to the general public, and tickets can be purchased by calling the Awards Box Office at 212.925.0054 or by visiting www.JBFAwards.com. General public tickets are \$450 (\$400 for James Beard Foundation members).

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their fields and continue to emphasize the Foundation's mission: to celebrate, preserve, and nurture America's culinary heritage and diversity. The annual James Beard Foundation Awards honor the best and the brightest talents in the food and beverage industries, celebrating outstanding achievement in each of the following categories: Restaurant and Chef, Restaurant Design and Graphics, Books, Broadcast Media, Journalism, and special achievement awards. Each category has an individual Awards 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 award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The theme of this year's Awards is "The Legacy Continues," a tribute to the enduring impact of the standards of culinary excellence set by James Beard himself and all the talented professionals who keep those traditions alive. In a nod to this year's theme, each of the Outstanding Chef winners honored over the years, including Mario Batali, Thomas Keller, Jean-Georges Vongerichten, Daniel Boulud, Nancy Silverton, Rick Bayless, Grant Achatz, Alfred Portale, Dan Barber, Larry Forgione and David Bouley, will serve as award presenters throughout the Awards Ceremony on Monday, May 3, 2010. At the Gala Reception immediately following the Awards Ceremony, guests will enjoy a dine-around gala prepared by notable chefs from across the country, each of whom was personally selected by a past Outstanding Chef winner.

The 2010 James Beard Foundation Awards are presented with support by the following companies: In Association Sponsors: All-Clad Metalcrafters, Visa Signature®; Premier Sponsors: Green & Black's® Organic Chocolate, Lenox Tableware and Gifts, Mercedes-Benz; Supporting Sponsors: The Coca-Cola Company, Delta Air Lines, Food Network NYC Wine & Food Festival, illy caffè North America, Inc., Louisiana Department of Culture, Recreation & Tourism, Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Beijing Tourism Administration, Ecolab, Food Network South Beach Wine & Food Festival, Pernod Ricard USA, Rums of Puerto Rico,

S.Pellegrino® Sparkling Natural Mineral Water; Media Sponsor: The Wall Street Journal and with additional support from Chefwear.

About the James Beard Foundation

Founded in 1986, the James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. 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. 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, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. 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](#).

2010 James Beard Foundation Awards Nominees

2010 James Beard Foundation Book Awards Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2009
Winners will be announced May 2, 2010

Category: American Cooking

My New Orleans
by John Besh
(Andrews McMeel Publishing, LLC)

Real Cajun
by Donald Link with Paula Disbrowe
(Clarkson Potter)

***The Lee Bros. Simple Fresh Southern:
Knockout Dishes with Down-Home
Flavor***
by Matt Lee, Ted Lee
(Clarkson Potter)

Category: Baking and Dessert

Baking
by James Peterson
(Ten Speed Press)

***DamGoodSweet: Desserts to Satisfy
Your Sweet Tooth, New Orleans Style***
by David Guas, Raquel Pelzel
(The Taunton Press)

***Peter Reinhart's Artisan Breads Every
Day***
by Peter Reinhart
(Ten Speed Press)

Category: Beverage

***Been Doon So Long: A Randall Grahm
Vinthology***
by Randall Grahm
(University of California Press)

***The King of Vodka: The Story of Pyotr
Smirnov and the Upheaval of an Empire***
by Linda Himelstein
(HarperBusiness)

World Whisky
by Charles Maclean
(DK Publishing)

Category: Cooking from a Professional Point of View

***Araxi: Seasonal Recipes from the
Celebrated Whistler Restaurant***
by James Walt
(Douglas & McIntyre)

Momofuku
by David Chang, Peter Meehan
(Clarkson Potter)

***The Fundamental Techniques of Classic
Pastry Arts***
by The French Culinary Institute with Judith
Choate
(Stewart, Tabori & Chang)

Category: General Cooking

Ad Hoc at Home
by Thomas Keller
(Artisan Books)

Salt to Taste: The Keys to Confident, Delicious Cooking
by Marco Canora with Catherine Young
(Rodale)

The Pleasures of Cooking for One
by Judith Jones
(Alfred A. Knopf)

Category: Healthy Focus

EatingWell Comfort Foods Made Healthy
by Jesse Price, the Editors of *EatingWell*
(The Countryman Press)

Golden Door Cooks at Home: Favorite Recipes from the Celebrated Spa
by Dean Rucker with Marah Stets
(Clarkson Potter)

Love Soup: 160 All-New Vegetarian Recipes from the Author of The Vegetarian Epicure
by Anna Thomas
(W.W. Norton & Company)

Category: International

Lidia Cooks from the Heart of Italy
by Lidia Matticchio Bastianich, Tanya Bastianich Manuali
(Alfred A. Knopf)

Mastering the Art of Chinese Cooking
by Eileen Yin-Fei Lo
(Chronicle Books)

The Country Cooking of Ireland
by Colman Andrews
(Chronicle Books)

Category: Photography

Eat Ate
Photographer: Earl Carter
(Chronicle Books)

New American Table
Photographer: Paul Brissman
(John Wiley & Sons, Inc.)

Seven Fires: Grilling the Argentine Way
Photographer: Santiago Solo Monllor
(Artisan Books)

Category: Reference and Scholarship

Chop Suey: A Cultural History of Chinese Food in the United States
by Andrew Coe
(Oxford University Press)

Encyclopedia of Pasta
by Oretta Zanini de Vita
Translated by: Maureen B. Fant
(University of California Press)

Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated
by Librarie Larousse
(Clarkson Potter)

Category: Single Subject

Pasta Sfoglia
by Ron Suhanosky, Colleen Suhanosky
(John Wiley & Sons, Inc.)

Weber's Way to Grill
by Jamie Purviance
(Oxmoor House)

Well-Preserved: Recipes and Techniques for Putting Up Small Batches of Seasonal Foods
by Eugenia Bone
(Clarkson Potter)

Category: Writing and Literature

Save the Deli
by David Sax
(Houghton Mifflin Harcourt)

The Seasons on Henry's Farm: A Year of Food and Life on a Sustainable Farm
by Terra Brockman
(Agate Surrey)

Waste: Uncovering the Global Food Scandal
by Tristram Stuart
(W.W. Norton & Company)

**CATEGORIES: COOKBOOK OF THE YEAR
COOKBOOK HALL OF FAME
WINNERS WILL BE ANNOUNCED ON MAY 2, 2010**

2010 James Beard Foundation Broadcast Media Awards

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2009
Winners will be announced on May 2, 2010

Category: Audio Webcast or Radio Show

Eight Forty-Eight

Hosts: Alison Cuddy, Richard Steele
Area: Chicago, Online
Producer: Aurora Aguilar

The Kojo Nnamdi Show

Host: Kojo Nnamdi
Area: Washington, D.C., Online
Producers: Tara Boyle, Michael Martinez,
Ingalisa Schrobsdorff, Brendan Sweeney,
Diane Vogel

The Splendid Table

Host: Lynne Rossetto Kasper
Area: National, Online
Producers: Jennifer Russell, Sally Swift

Category: Television Show, In Studio or Fixed Location

Barefoot Contessa

Host: Ina Garten
Network: Food Network
Producers: Olivia Ball, Carl Green, Rachel
Purnell, Sophie Seiden, Pacific Productions

French Food at Home with Laura Calder

Host: Laura Calder
Network: Food Network Canada
Producer: Johanna Eliot

Iron Chef America

Host: Alton Brown
Network: Food Network
Producers: John Bravakis, Eytan Keller,
Stephen Kroopnick, Stu Schreiber

Category: Television Show, On Location

The Best Thing I Ever Ate: Obsessions

Network: Food Network
Producers: David Hoffman, Lauren
Lexton, Tom Rogan, Eddie Saenz

Chefs A' Field: King of Alaska

Host: Rick Moonen
Network: PBS
Producers: Heidi Hanson, Chris Warner

Gourmet's Adventures with Ruth: The Bertinet Kitchen, Bath

Host: Ruth Reichl
Network: PBS
Producers: Christopher Collins, Deborah
Hurley, Lydia Tenaglia

Category: TV Food Personality

Andrew Zimmern

Show: Bizarre Foods with Andrew
Zimmern
Network: The Travel Channel

Alton Brown

Show: Good Eats
Network: Food Network

Rick Bayless

Show: Mexico One Plate at a Time
Network: PBS

Category: Television Special

A Moveable Feast with America's Favorite Chefs

Hosts: José Andrés, Lidia Bastianich,
Rick Bayless, Chris Kimball, Ruth Reichl,
Ming Tsai
Network: PBS
Producers: Anne Adams, Laurie
Donnelly, Deborah J. Hurley

Emeril Green: Emeril's Culinary Adventure: Napa

Host: Emeril Lagasse
Network: Planet Green
Producers: Dominique Andrews, Jim Brennan,
Elina Brown, Karen Katz, Charissa Melnick,
Marie Ostrosky, Amy Smolens, Nancy Swenton

Food Trip with Todd English

Host: Todd English
Network: PBS
Producers: Matt Cohen, Joel Colblenz,
Todd English, Gina Gargano

Category: Television Segment

ABC News Nightline

Host: John Berman
Network: ABC
Producer: Sarah Rosenberg

Chronicle

Hosts: Anthony Everett, Mary Richardson
Network: WCVB-TV Boston
Producers: Chris Stirling, Stan Leven

ABC 7 News Friday Night Special: Hungry Hound

Host: Steve Dolinsky
Network: ABC
Producer: Badriyyah Waheed

Category: Video Webcast

Always Hungry Video

Alwayshungryny.com/videos

Host: Jeff Zalaznick

Producers: Jamie Meyer, Jeff Zalaznick

Food. Curated.

Foodcurated.com

Host: Liza de Guia

Producer: Liza de Guia

The Greenmarket: One Farmer's Story

Seriousseats.com

Producers: Serious Eats, Optic Nerve

2010 James Beard Foundation Journalism Awards

For articles published in English in 2009

Winners will be announced on May 2, 2010

Category: Craig Claiborne Distinguished Restaurant Reviews

Jonathan Gold

LA Weekly

"Sauced," "Hot Birria, Cold Cerveza,"

"Hare Today"

Patric Kuh

Los Angeles

"Border Crossing," "Peru Calling,"

"The Classic"

Jason Sheehan

Westword

"White on White," "Wonderland," "Mourning"

Category: Food Blog

Grub Street New York

Aileen Gallagher, Daniel Maurer, Alexandra Vallis

Newyork.grubstreet.com

Serious Eats

Ed Levine

Seriousseats.com

Hunter Angler Gardener Cook

Hank Shaw

Honest-Food.net

Category: Food-related Columns

Colman Andrews

Gourmet

Column: Good Living Restaurants

"Veni Vidi Vetri," "It's Up to You, New York,

New York," "Smoke and Miracles"

Dara Moskowitz Grumdahl

Minnesota Monthly

"The Doughnut Gatherer," "Capital Grills,"

"Pizza Perfect"

Rachel Wharton

Edible Brooklyn

Column: Back of the House

"Egg," "Roberta's," "Franny's and Bklyn

Larder"

Category: Magazine Feature Writing About Restaurants and/or Chefs

Alan Richman

GQ

"American Pie"

Anya von Bremzen

Saveur

"Soul of a City"

Francis Lam

Gourmet

"The Last Chinese BBQ"

Category: Magazine Feature Writing With Recipes

Dana Bowen

Saveur

"The Wonders of Ham"

Francine Maroukian, Jon Reiner, Staff

of Esquire

Esquire

"How Men Eat"

Matt Goulding

Men's Health

"The Beauty of the Beast"

Category: Magazine Feature Writing Without Recipes

Alan Richman

GQ

"Hillbilly Truffle"

Barry Estabrook

Gourmet

"The Price of Tomatoes"

Raffi Khatchadourian

The New Yorker

"The Taste Makers"

Category: M.F.K. Fisher Distinguished Writing Award

John T. Edge

The Oxford American

"In Through the Back Door"

Alan Richman

GQ

"Le Petit Gourmet"

Francine Prose

Saveur

"Faith and Bacon"

Category: Multimedia Food Feature

**Antoinette Bruno, Amanda McDougall,
Jonathan J. Proville**
Starchefs.com
"The Art and Economics of Charcuterie,
Parts 2, 3, 4"

Kevin Pang
Chicagotribune.com
"The Cheeseburger Show"

Robb Walsh
Houstonpress.com
"Not So Clear Cut"

Category: Newspaper Feature Writing About Restaurants and/or Chefs

Tim Carman
Washington City Paper
"How Not to Hire a Chef/The Canning
Process"

Jared Jacang Maher
Westword
"A Hunger to Help"

Kevin Pang
Chicago Tribune
"Plan D"

Category: Newspaper Feature Writing

Sarah DiGregorio
The Village Voice
"Liver and Let Liver"

Cliff Doerksen
Chicago Reader
"The Real American Pie"

Mike Sula
Chicago Reader
"The Charcuterie Underground"

Category: Newspaper Food Section

The Boston Globe
Sheryl Julian

San Francisco Chronicle
Jon Bonné and Miriam Morgan

The Washington Post
Joe Yonan

Category: Reporting on Health, Environment or Nutrition

Monica Eng
Chicago Tribune
"Nacho Lunch? Yes, Every Day"

Daniel Engber
Slate
"Throwing Out the Wheat"

Rowan Jacobsen
EatingWell
"...Or Not to Bee"

Category: Website Focusing on Food, Beverage, Restaurants, or Nutrition

Chow.com
Jane Goldman

Epicurious.com
Tanya W. Steel

Saveur.com
James Oseland

Category: Writing on Spirits, Wine, or Beer

Dara Moskowitz Grumdahl
Minnesota Monthly
"Chardonnay Uncorked"

Jonathan Gold
LA Weekly
"The New Cocktailians"

Lettie Teague
Food & Wine
"Is Grüner a Great Wine or a Groaner"

2010 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 3, 2010

Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2007

Design Firm: Evan Douglis Studio
Designer: Evan Douglis
Project: Choice Market, Brooklyn, NY

Design Firm: Project M
Designer: John Bielenberg
Project: PieLab, Greensboro, AL

Design Firm: Andre Kikoski Architect
Designers: Adam Darter, Liam Harris,
Gunnar Jung, Brian Lewis, Andre Kikoski
Project: The Wright, NYC

Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2007

Design Firm: Korn Design

Designers: Javier Cortés, Denise Korn,
Melissa Wehrman, Ben Whitla
Project: Mercat a la Planxa, Chicago

Design Firm: Pandiscio Co.

Project: The Standard Grill, NYC

Designer: Steven Solomon

Project: Terroir, NYC

2010 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 3, 2010

CATEGORY: BEST NEW RESTAURANT PRESENTED BY MERCEDES-BENZ

A RESTAURANT OPENED IN 2009 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE, AND SERVICE AND IS LIKELY TO HAVE A SIGNIFICANT IMPACT ON THE INDUSTRY IN YEARS TO COME.

Bibou

Philadelphia
Chef/Owners:
Pierre and
Charlotte Calmels

Flour + Water

San Francisco
Chef/Partner:
Thomas McNaughton
Partners: David
White and David
Steele

Frances

San Francisco
Chef/Owner:
Melissa Perello

Locanda Verde

NYC
Chef/Owner:
Andrew Carmellini

Marea

NYC
Chef/Partner:
Michael White
Partner: Chris
Cannon

RN74

San Francisco
Chef: Jason
Berthold
Owners: Michael
Mina and Rajat
Parr

CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS

A WORKING CHEF IN AMERICA WHOSE CAREER HAS SET NATIONAL INDUSTRY STANDARDS AND WHO HAS SERVED AS AN INSPIRATION TO OTHER FOOD PROFESSIONALS. CANDIDATES MUST HAVE BEEN WORKING AS CHEFS FOR AT LEAST THE PAST 5 YEARS.

José Andrés

Minibar
Washington, D.C.

Tom Colicchio

Craft
NYC

Gary Danko

Restaurant Gary Danko
San Francisco

Suzanne Goin

Lucques
Los Angeles

Charles Phan

The Slanted Door
San Francisco

CATEGORY: OUTSTANDING PASTRY CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS

A CHEF OR BAKER WHO PREPARES DESSERTS, PASTRIES, OR BREADS AND WHO SERVES AS A NATIONAL STANDARD-BEARER FOR EXCELLENCE.

CANDIDATES MUST HAVE BEEN PASTRY CHEFS OR BAKERS FOR AT LEAST THE PAST 5 YEARS.

Amanda Cook

CityZen at
Mandarin Oriental
Washington, D.C.

Michelle Gayer

Salty Tart Bakery
Minneapolis

Kamel Guechida

Joël Robuchon at MGM
Grand Hotel & Casino
Las Vegas

Nicole Plue

Redd
Yountville, CA

Mindy Segal

Mindy's HotChocolate
Chicago

CATEGORY: OUTSTANDING RESTAURANT AWARD

A RESTAURANT IN THE UNITED STATES THAT SERVES AS A NATIONAL STANDARD-BEARER FOR CONSISTENT QUALITY AND EXCELLENCE IN FOOD, ATMOSPHERE, AND SERVICE. CANDIDATES MUST HAVE BEEN IN OPERATION FOR AT LEAST 10 OR MORE CONSECUTIVE YEARS.

Babbo

NYC
Chef/Owner: Mario Batali
Owner: Joseph
Bastianich

Boulevard

San Francisco
Chef/Owner: Nancy
Oakes
Owner: Pat Kuleto

Daniel

NYC
Chef/Owner: Daniel
Boulud

Highlands Bar & Grill

Birmingham, AL
Chef/Owner: Frank Stitt
Owner: Pardis Stitt

Spiaggia

Chicago
Chef/Partner: Tony
Mantuano

CATEGORY: OUTSTANDING RESTAURATEUR AWARD

A WORKING RESTAURATEUR WHO SETS HIGH NATIONAL STANDARDS IN RESTAURANT OPERATIONS AND ENTREPRENEURSHIP. CANDIDATES MUST HAVE BEEN IN THE RESTAURANT BUSINESS FOR AT LEAST 10 YEARS. CANDIDATES MUST NOT HAVE BEEN NOMINATED FOR A JAMES BEARD FOUNDATION CHEF AWARD IN THE PAST 10 YEARS.

Tom Douglas Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Serious Pie Seattle	Pat Kuleto Boulevard, Epic, Farallon, Jardinière, Martini House, Nick's Cove & Cottages, and Waterbar San Francisco	Keith McNally Balthazar, Lucky Strike, Minetta Tavern, Morandi, Pastis, Pravda, and Schiller's Liquor Bar NYC	Richard Melman Lettuce Entertain You Enterprises Chicago	Stephen Starr Starr Restaurant Organization Philadelphia
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CATEGORY: OUTSTANDING SERVICE AWARD PRESENTED BY STELLA ARTOIS

A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. CANDIDATES MUST HAVE BEEN IN OPERATION FOR AT LEAST THE PAST 5 YEARS.

Alinea Chicago Chef/Owner: Grant Achatz	Joël Robuchon at MGM Grand Hotel & Casino Las Vegas Chef/Owner: Joël Robuchon	La Grenouille NYC Owners: Charles Masson, Gisèle Masson	Michael Mina San Francisco Chef/Owner: Michael Mina	Vetri Philadelphia Chefs/Owners: Marc Vetri, Jeff Benjamin
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CATEGORY: OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD PRESENTED BY SOUTHERN WINE & SPIRITS

A WINEMAKER, BREWER, OR SPIRITS PROFESSIONAL WHO HAS HAD A SIGNIFICANT IMPACT ON THE WINE AND SPIRITS INDUSTRY NATIONWIDE. CANDIDATES MUST HAVE BEEN IN THE PROFESSION FOR AT LEAST 5 YEARS.

Merry Edwards Merry Edwards Wines Sebastopol, CA	Paul Grieco Hearth NYC	Garrett Oliver The Brooklyn Brewery Brooklyn, NY	John Shafer and Doug Shafer Shafer Vineyards Napa, CA	Julian P. Van Winkle, III Old Rip Van Winkle Distillery Louisville, KY
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CATEGORY: OUTSTANDING WINE SERVICE AWARD

A RESTAURANT THAT DISPLAYS AND ENCOURAGES EXCELLENCE IN WINE SERVICE THROUGH A WELL-PRESENTED WINE LIST, A KNOWLEDGEABLE STAFF, AND EFFORTS TO EDUCATE CUSTOMERS ABOUT WINE. CANDIDATES MUST HAVE BEEN IN OPERATION FOR AT LEAST 5 YEARS.

A16 San Francisco Wine Director: Shelley Lindgren	Blackberry Farm Walland, TN Wine Director: Andy Chabot	Frasca Food and Wine Boulder, CO Wine Director: Bobby Stuckey	Jean Georges NYC Wine Director: Bernard Sun	Restaurant Gary Danko San Francisco Wine Director: Jason Alexander
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CATEGORY: RISING STAR CHEF OF THE YEAR AWARD PRESENTED BY FOOD NETWORK NYC WINE & FOOD FESTIVAL AND FOOD NETWORK SOUTH BEACH WINE & FOOD FESTIVAL

A CHEF AGE 30 OR YOUNGER WHO DISPLAYS AN IMPRESSIVE TALENT AND WHO IS LIKELY TO HAVE A SIGNIFICANT IMPACT ON THE INDUSTRY IN YEARS TO COME.

Timothy Hollingsworth The French Laundry Yountville, CA	Johnny Monis Komi Washington, D.C.	Grégory Pugin Veritas NYC	Gabriel Rucker Le Pigeon Portland, OR	Sue Zemanick Gautreau's New Orleans
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**BEST CHEFS IN AMERICA
PRESENTED BY VISA SIGNATURE®**

CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. EACH CANDIDATE MAY BE EMPLOYED BY ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR AT LEAST THE PAST 5 YEARS. THE 3 MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE THE CHEF IS PRESENTLY WORKING.

CATEGORY: BEST CHEF: GREAT LAKES (IL, IN, MI, OH)

Michael Carlson Schwa Chicago	Koren Grieveson Avec Chicago	Arun Sampanthavivat Arun's Chicago	Bruce Sherman North Pond Chicago	Alex Young Zingerman's Roadhouse Ann Arbor, MI
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CATEGORY: BEST CHEF: MID-ATLANTIC (D.C., DE, MD, NJ, PA, VA)

Cathal Armstrong Restaurant Eve Alexandria, VA	Jeff Michaud Osteria Philadelphia	Peter Pastan Obelisk Washington, D.C.	Michael Solomonov Zahav Philadelphia	Bryan Voltaggio Volt Frederick, MD
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CATEGORY: BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)

Isaac Becker 112 Eatery Minneapolis	Gerard Craft Niche St. Louis	Colby Garrelts Bluestem Kansas City, MO	Alexander Roberts Restaurant Alma Minneapolis	Lenny Russo Heartland St. Paul, MN
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CATEGORY: BEST CHEF: NEW YORK CITY (FIVE BOROUGHES)

Michael Anthony Gramercy Tavern	Wylie Dufresne WD-50	Gabrielle Hamilton Prune	Daniel Humm Eleven Madison Park	Michael White Marea
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CATEGORY: BEST CHEF: NORTHEAST (CT, MA, ME, NH, NY STATE, RI, VT)

Clark Frasier and Mark Gaier Arrows Ogunquit, ME	Peter X. Kelly Xaviar's at Piermont Piermont, NY	Michael Leviton Lumière West Newton, MA	Tony Maws Craigie on Main Cambridge, MA	Marc Orfaly Pigalle Boston
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CATEGORY: BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)

Naomi Pomeroy Beast Portland, OR	Andy Ricker Pok Pok Portland, OR	Ethan Stowell Union Seattle	Cathy Whims Nostrana Portland, OR	Jason Wilson Crush Seattle
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CATEGORY: BEST CHEF: PACIFIC (CA, HI)

Michael Cimarusti Providence Los Angeles	Jeremy Fox Ubuntu Napa, CA	David Kinch Manresa Los Gatos, CA	Matt Molina Osteria Mozza Los Angeles	Michael Tusk Quince San Francisco
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CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)

Zach Bell Café Boulud at the Brazilian Court Palm Beach, FL	Scott Boswell Stella! New Orleans	John Harris Lilette New Orleans	Christopher Hastings Hot and Hot Fish Club Birmingham, AL	Michael Schwartz Michael's Genuine Food & Drink Miami
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CATEGORY: BEST CHEF: SOUTHEAST (GA, KY, NC, SC, TN, WV)

Hugh Acheson
Five and Ten
Athens, GA

Sean Brock
McCrary's
Charleston, SC

Linton Hopkins
Restaurant Eugene
Atlanta

Andrea Reusing
Lantern
Chapel Hill, NC

Bill Smith
Crook's Corner
Chapel Hill, NC

CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

Bryan Caswell
Reef
Houston

Saipin Chutima
Lotus of Siam
Las Vegas

Ryan Hardy
Montagna at the
Little Nell
Aspen, CO

Claude Le Tohic
Joël Robuchon at MGM
Grand Hotel & Casino
Las Vegas

Rick Moonen
RM Seafood at
Mandalay Bay Resort &
Casino
Las Vegas

2010 James Beard Foundation Who's Who of Food & Beverage in America Inductees

Leah Chase
Chef/Owner
Dooky Chase
Restaurant
New Orleans

Jessica B. Harris
Author and
Historian

Paul C. P. McIlhenny
President and CEO
McIlhenny Company
Avery Island, LA

David Rockwell
Founder and CEO
Rockwell Group
NYC

L. Timothy Ryan
President
Culinary Institute
of America
Hyde Park, NY

Susan Spicer
Chef/Owner
Bayona
New Orleans

2010 James Beard Foundation America's Classics Awards Presented by The Coca-Cola Company

RESTAURANTS WITH TIMELESS APPEAL, BELOVED IN THEIR REGIONS FOR QUALITY FOOD THAT REFLECTS THE CHARACTER OF THEIR COMMUNITY. ESTABLISHMENTS MUST HAVE BEEN IN EXISTENCE AT LEAST 10 YEARS AND BE LOCALLY OWNED.

Al's French Frys
1251 Williston Road,
South Burlington, VT
Owners: Bill Bissonette
and Lee Bissonette

The Bright Star
304 19th St. North,
Bessemer, AL
Owners: Jimmy Kiokos
and Nicky Kiokos

Calumet Fisheries
3259 E 95th Street,
Chicago
Owners: The Kotlick
and Toll Families

Gustavus Inn
PO Box 60, Gustavus, AK
Owners: JoAnn and David
Lesh

Mary & Tito's Cafe
2711 Fourth St. N.W.,
Albuquerque, NM
Owners: Mary Gonzales
and Antoinette Knight

2010 James Beard Foundation Lifetime Achievement Award

Ariane and Michael Batterberry
Founders, *Food & Wine* and *Food Arts*

2010 James Beard Foundation Humanitarian of the Year Presented by Louisiana Department of Culture, Recreation & Tourism

Wayne Kostroski
Founder, Taste of the NFL