



## 2017 James Beard Foundation Awards Restaurant and Chef Semifinalists Announced

NEW YORK, NY (February 15, 2017) - The James Beard Foundation announced today its list of Restaurant and Chef Award semifinalists for the 27th annual James Beard Foundation Awards. Selected from a list of over 24,000 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, pastry chefs, and bakers. See this year's full semifinalist list at the end of this press release or online at [jamesbeard.org/awards](http://jamesbeard.org/awards).

On Wednesday, March 15, 2017, the Foundation will announce the final nominees for all award categories during a press conference at a.o.c. restaurant in Los Angeles, California. Nominations will also be announced live via the Foundation's Facebook Live video feed at [facebook.com/beardfoundation](https://facebook.com/beardfoundation) and in real time on Twitter at [twitter.com/beardfoundation](https://twitter.com/beardfoundation).

Winners of the 2017 James Beard Media Awards will be announced on Tuesday, April 25, 2017, at an exclusive event honoring the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists at Pier Sixty at Chelsea Piers in New York City.

Winners of the remaining awards will be announced at the James Beard Foundation Awards Gala at the Lyric Opera of Chicago on Monday, May 1, 2017. 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 Humanitarian of the Year, Lifetime Achievement, Design Icon, 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 24,000 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 Award categories, some of which include Outstanding Chef, Outstanding Restaurant, Best Chef in ten different U.S. regions, Outstanding Service, Outstanding Bar Program, and Best New Restaurant.

### FOR IMMEDIATE RELEASE

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The list of semifinalists 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. Tabulations to determine the nominees and winners are done by independent auditors, Lutz & Carr. 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. Awards policies and procedures can be reviewed on the James Beard site at [jamesbeard.org/awards/policies](http://jamesbeard.org/awards/policies).

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and furthers the Foundation's mission to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. 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 2017 James Beard Foundation Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with the Chicago Department of Aviation, HMSHost, Illinois Office of Tourism, and Mariano's as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, S.Pellegrino® Sparkling Natural Mineral Water, True Refrigeration®; Supporting Sponsors: Breville®, Lavazza, Robert Mondavi Winery, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Ecolab, Kendall College, Windstar Cruises; with additional support from: Chefwear, VerTerra Dinnerware.

**2017 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.*

Bastion, Nashville

Drifters Wife, Portland, ME

Esker Grove at the Walker Art Center, Minneapolis

The Federal, Atlanta

Flora Street Cafe, Dallas

Gwen, Los Angeles

Han Oak, Portland, OR

In Situ, San Francisco

Katoi, Detroit

KYU, Miami

Le Coucou, NYC

No Anchor, Seattle  
Olmsted, Brooklyn, NY  
Oriole, Chicago  
Pineapple and Pearls, Washington, D.C.  
Roister, Chicago  
Saint Leo, Oxford, MS  
Saté Kampar, Philadelphia  
Senia, Honolulu  
Shibumi, Los Angeles  
SingleThread, Healdsburg, CA  
Smyth, Chicago  
SRV, Boston  
Sweet Home Café at the National Museum of African American History and Culture, Washington, D.C.  
Tartine Manufactory, San Francisco  
Turkey and the Wolf, New Orleans  
Upper Bar Ferdinand, Seattle

### **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 working as a baker or pastry chef for at least five years.*

Evan Andres, Columbia City Bakery, Seattle  
Dianna Daoheung, Black Seed Bagels, NYC  
Elizabeth Degener, Enfin Farms, Cape May, NJ  
Evrin Dogu, Sub Rosa Bakery, Richmond, VA  
Tova du Plessis, Essen Bakery, Philadelphia  
Ken Forkish, Ken's Artisan Bakery, Portland, OR  
Mark Furstenberg, Bread Furst, Washington, D.C.  
Michelle Gayer, Salty Tart, Minneapolis  
Zachary Golper, Bien Cuit, Brooklyn, NY  
Phoebe Lawless, Scratch, Durham, NC  
Belinda Leong and Michel Suas, B. Patisserie, San Francisco  
Lisa Ludwinski, Sister Pie, Detroit  
Sarah O'Brien, Little Tart, Atlanta  
Taylor Petrehn, 1900 Barker, Lawrence, KS  
Alex Phaneuf and Or Amsalam, Lodge Bread Co., Los Angeles  
Alison Pray, Standard Baking Co., Portland, ME  
Zak Stern, Zak the Baker, Miami  
Lionel Vatinet, La Farm Bakery, Cary, NC  
Greg Wade, Publican Quality Bread, Chicago  
Carlyle Watt, Fire Island Rustic Bakeshop, Anchorage, AK

### **Outstanding Bar Program**

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

Anvil Bar & Refuge, Houston  
Arnaud's French 75 Bar, New Orleans  
The Baldwin Bar, Woburn, MA  
Bar Agricole, San Francisco

Bar Goto, NYC  
Canon, Seattle  
Chesapeake & Maine, Rehoboth Beach, DE  
Clyde Common, Portland, OR  
Columbia Room, Washington, D.C.  
Cure, New Orleans  
The Dead Rabbit, NYC  
The Esquire Tavern, San Antonio  
Kimball House, Decatur, GA  
Lost Lake, Chicago  
Manifesto, Kansas City, MO  
Martha, Philadelphia  
Marvel Bar, Minneapolis  
The Portland Hunt + Alpine Club, Portland, ME  
Standby, Detroit  
The Varnish, Los Angeles

**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. Must have been working as a chef for the past five years.*

Andrew Carmellini, Locanda Verde, NYC  
Ashley Christensen, Poole's Diner, Raleigh, NC  
Matt Dillon, Sitka & Spruce, Seattle  
Gabrielle Hamilton, Prune, NYC  
David Kinch, Manresa, Los Gatos, CA  
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA  
Mark Ladner, Del Posto, NYC  
Mike Lata, FIG, Charleston, SC  
Donald Link, Herbsaint, New Orleans  
Tony Mantuano, Spiaggia, Chicago  
Carrie Nahabedian, Naha, Chicago  
Daniel Patterson, LocoL, Los Angeles  
Andrea Reusing, Lantern, Chapel Hill, NC  
Alex Roberts, Restaurant Alma, Minneapolis  
Gabriel Rucker, Le Pigeon, Portland, OR  
Michael Solomonov, Zahav, Philadelphia  
Ana Sortun, Oleana, Cambridge, MA  
Fabio Trabocchi, Fiola, Washington, D.C.  
Blaine Wetzel, Willows Inn on Lummi Island, Lummi Island, WA  
Eric Ziebold, Kinship, Washington, D.C.

**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 working as a pastry chef or baker for the past five years.*

Marc Aumont, Gabriel Kreuther, NYC  
Melissa Chou, Mister Jiu's, San Francisco  
Kelly Fields, Willa Jean, New Orleans

Aya Fukai, Maple & Ash, Chicago  
Meg Galus, Boka, Chicago  
Megan Garrelts, Rye, Leawood, KS  
Maggie Huff, FT33, Dallas  
Maura Kilpatrick, Oleana, Cambridge, MA  
Ilma Lopez, Piccolo, Portland, ME  
Margarita Manzke, République, Los Angeles  
Dolester Miles, Highlands Bar & Grill, Birmingham, AL  
Nick Muncy, Coi, San Francisco  
Kristen Murray, Måurice, Portland, OR  
Ghaya Oliveira, Daniel, NYC  
Pat O'Malley, Hungry Pigeon, Philadelphia  
Casey Renee, Whitfield, Pittsburgh  
Laura Sawicki, Launderette, Austin  
Shannon Swindle, Craft, Los Angeles  
Cynthia Wong, Butcher & Bee, Charleston, SC  
Diane Yang, Spoon and Stable, Minneapolis

**Outstanding Restaurant (Presented by S.Pellegrino® Sparkling Natural Mineral Water)**

*A restaurant in the United States that serves as a national standard bearer of consistent quality and excellence in food, atmosphere and service. Must have been in operation 10 or more consecutive years.*

Bluestem, Kansas City, MO  
Cafe Juanita, Kirkland, WA  
Chase's Daily, Belfast, ME  
Five & Ten, Athens, GA  
Fore Street, Portland, ME  
Frankies 457 Spuntino, Brooklyn, NY  
Frasca Food and Wine, Boulder, CO  
Highlands Bar and Grill, Birmingham, AL  
Jaleo, Washington, D.C.  
La Casita Mexicana, Bell, CA  
L'Atelier de Joël Robuchon, Las Vegas  
L'Etoile, Madison, WI  
Momofuku Noodle Bar, NYC  
Nopa, San Francisco  
Pizzeria Bianco, Phoenix  
Quince, San Francisco  
Rasika, Washington, D.C.  
Sagami, Collingswood, NJ  
The Spotted Pig, NYC  
Topolobampo, Chicago

**Outstanding Restaurateur**

*A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Must have been in the restaurant business for at least 10 years. Must not have been nominated for a James Beard Foundation chef award in the past five years.*

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (The Bombay Club, Rasika, The Oval Room, and others)

Paul and Joe Bartolotta, The Bartolotta Restaurants, Milwaukee (Ristorante Bartolotta, Harbor House, Lake Park Bistro, and others)

Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, Girl & the Goat, Momotaro, and others)

Gabriela Cámara, Cala, San Francisco

JoAnn Clevenger, Upperline, New Orleans

Sam Fox, Fox Restaurant Concepts, Phoenix (The Arrogant Butcher, Culinary Dropout, Olive & Ivy, and others)

Ford Fry, Atlanta (The Optimist, St. Cecilia, State of Grace, and others)

Richard Gonzmart, Columbia Restaurant Group, Tampa, FL (The Columbia, Ulele, Goody Goody)

Garrett Harker, Boston (Eastern Standard Kitchen & Drinks, Island Creek Oyster Bar, Row 34, and others)

Eddie Hernandez and Mike Klank, Taqueria del Sol, Atlanta

Martha Hoover, Patachou Inc., Indianapolis (Café Patachou, Petite Chou Bistro, Napolese Artisanal Pizzeria, and others)

David Howard, Neighborhood Dining Group, Charleston, SC (Husk, McCrady's, Minero, and others)

Ken Oringer, Boston (Uni, Toro, Coppa, and others)

Monique Siu, Portland, OR (Castagna and Café Castagna)

Stephen Starr, Starr Restaurants, Philadelphia (Le Coucou, Serpico, Upland, and others)

Ethan Stowell, Ethan Stowell Restaurants, Seattle (Staple & Fancy, Tavolàta, Anchovies & Olives, and others)

Caroline Styne, The Lucques Group, Los Angeles (Lucques, a.o.c., Tavern, and others)

Andrew Tarlow, Brooklyn, NY (Diner, Marlow & Sons, Reynard, and others)

Tracy Vaught, H Town Restaurant Group, Houston (Hugo's, Caracol, Backstreet Cafe, and others)

Ellen Yin, High Street Hospitality Group, Philadelphia (Fork, High Street on Market, High Street on Hudson)

### **Outstanding Service**

*A restaurant in operation five or more years that demonstrates high standards of hospitality and service.*

Aria, Atlanta

Blue Hill at Stone Barns, Pocantico Hills, NY

Boka, Chicago

Brigtsen's, New Orleans

Eastern Standard Kitchen & Drinks, Boston

Fiola, Washington, D.C.

Galatoire's Restaurant, New Orleans

Hugo's, Houston

Marcel's by Robert Wiedmaier, Washington, D.C.

Marché Moderne, Costa Mesa, CA

Marea, NYC

Mélisse, Santa Monica, CA

North Pond, Chicago

The Painted Lady Restaurant, Newberg, OR

Providence, Los Angeles

Saison, San Francisco

Spago, Beverly Hills, CA  
Terra, St. Helena, CA  
Woodberry Kitchen, Baltimore  
Zahav, Philadelphia

**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.*

Bacchanal Fine Wine & Spirits, New Orleans  
Benu, San Francisco  
Canlis, Seattle  
Charleston, Baltimore  
Corkbuzz, NYC  
Emeril's New Orleans  
Empire State South, Atlanta  
FIG, Charleston, SC  
FnB, Scottsdale, AZ  
Jory at the Allison Inn & Spa, Newberg, OR  
Komi, Washington, D.C.  
Lotus of Siam, Las Vegas  
Miller Union, Atlanta  
O Ya, Boston  
Press, St. Helena, CA  
Rouge Tomate, NYC  
Sepia, Chicago  
Studio at Montage, Laguna Beach, CA  
Vino, Honolulu  
Wild Ginger, Seattle

**Outstanding Wine, Spirits, or Beer Professional**

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

Scott Blackwell and Ann Marshall, High Wire Distilling Company, Charleston, SC  
Sam Calagione, Dogfish Head Craft Brewery, Milton, DE  
Wayne Carpenter, Skagit Valley Malting, Burlington, WA  
Vinnie Cilurzo, Russian River Brewing Company, Santa Rosa, CA  
Diane Flynt, Foggy Ridge Cider, Dugspur, VA  
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA  
Jeppe Jarnit-Bjergsø, Evil Twin Brewing, Brooklyn, NY  
Charles Joly, Crafthouse Cocktails, Chicago  
Manfred Krankl, Sine Qua Non, Oak View, CA  
Drew Kulsveen, Willett Distillery, Bardstown, KY  
Jim Law, Linden Vineyards, Linden, VA  
Ted Lemon, Littorai Wines, Sebastopol, CA  
Greg Lorenz, SakéOne, Forest Grove, OR  
Steve Matthiasson, Matthiasson Wines, Napa, CA

Steve McCarthy, Clear Creek Distillery, Portland, OR  
Herman C. Mihalich and John S. Cooper, Dad's Hat Pennsylvania Rye Whiskey, Bristol, PA  
Aldo Sohm, Zalto Glass, NYC  
Rob Tod, Allagash Brewing Company, Portland, ME  
Chris Weld, Berkshire Mountain Distillers, Sheffield, MA  
Lance Winters, St. George Spirits, Alameda, CA

**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.*

Gabe Barker, Pizzeria Mercato, Carrboro, NC  
Jay Blackinton, Hogstone's Wood Oven, Orcas Island, WA  
Camille Cogswell, Zahav, Philadelphia  
Zachary Engel, Shaya, New Orleans  
Sara Hauman, Mister Jiu's, San Francisco  
Becca Hegarty, The Café Carnegie, Pittsburgh  
Jesse Ito, Royal Izakaya, Philadelphia  
Bradley Kilgore, Alter, Miami  
Elise Kornack, Take Root, Brooklyn, NY  
Irene Li, Mei Mei, Boston  
Maya Lovelace, Mae, Portland, OR  
Tim Nicholson, The Boiler Room, Omaha, NE  
David Park, Hanbun, Westmont, IL  
Juan Pedrosa, Yvonne's, Boston  
Maximillian Petty, Eden Hill, Seattle  
Matt Rudofker, Momofuku Ssäm Bar, NYC  
Colin Shane, Arroyo Vino, Santa Fe  
Ashley Shelton, Pastaria, Clayton, MO  
Brian So, Spring, Marietta, GA  
Cara Stadler, Tao Yuan, Brunswick, ME  
Miles Thompson, Michael's, Santa Monica, CA  
Kevin Tien, Himitsu, Washington, D.C.  
Jenner Tomaska, Next, Chicago  
Shuai Wang, Short Grain, Charleston, S.C.  
Martha Wiggins, Sylvain, New Orleans  
Brady Williams, Canlis, Seattle  
William Wright, Helen Greek Food and Wine, Houston

**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)**

Jake Bickelhaupt, 42 Grams, Chicago  
Jonathan Brooks, Milktooth, Indianapolis  
Aaron Butts, The Golden, Ft. Wayne, IN



Abraham Conlon, Fat Rice, Chicago  
Paul Fehribach, Big Jones, Chicago  
Phillip Foss, EL Ideas, Chicago  
Sarah Grueneberg, Monteverde, Chicago  
Andy Hollyday, Selden Standard, Detroit  
Nick Janutol, Forest, Birmingham, MI  
Gene Kato, Sumi Robata Bar, Chicago  
Beverly Kim and Johnny Clark, Parachute, Chicago  
Edward Kim, Ruxbin, Chicago  
Ryan McCaskey, Acadia, Chicago  
Abbi Merriss, Bluebeard, Indianapolis  
Iliana Regan, Elizabeth, Chicago  
James Rigato, Mabel Gray, Hazel Park, MI  
Jose Salazar, Mita's, Cincinnati  
Noah Sandoval, Oriole, Chicago  
Lee Wolen, Boka, Chicago  
Erling Wu-Bower, Nico Osteria, Chicago

**Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)**

Brittanny Anderson, Metzger Bar and Butchery, Richmond, VA  
Scott Anderson, Elements, Princeton, NJ  
Joey Baldino, Zeppoli, Collingswood, NJ  
Ian Boden, The Shack, Staunton, VA  
Amy Brandwein, Centrolina, Washington, D.C.  
Tom Cunanan, Bad Saint, Washington, D.C.  
Nicholas Elmi, Laurel, Philadelphia  
Mike Friedman, All-Purpose Pizzeria, Washington, D.C.  
Dwain Kalup, Domaine Hudson, Wilmington, DE  
Tarver King, The Restaurant at Patowmack Farm, Lovettsville, VA  
Rich Landau, Vedge, Philadelphia  
Seng Luangrath, Thip Khao, Washington, D.C.  
Cristina Martinez and Benjamin Miller, South Philly Barbacoa, Philadelphia  
Cedric Maupillier, Convivial, Washington, D.C.  
Dan Richer, Razza Pizza Artigianale, Jersey City, N.J.  
Justin Severino, Cure, Pittsburgh  
Greg Vernick, Vernick Food & Drink, Philadelphia  
Cindy Wolf, Charleston, Baltimore  
Nobu Yamazaki, Sushi Taro, Washington, D.C.  
Wei Zhu, Chengdu Gourmet, Pittsburgh

**Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)**

Karen Bell, Bavette La Boucherie, Milwaukee  
Thomas Boemer, Corner Table, Minneapolis  
Mike Brown, Bob Gerken, James Winberg, Travail Kitchen & Amusements, Robbinsdale, MN  
Steven Brown, Tilia, Minneapolis  
Justin Carlisle, Ardent, Milwaukee  
Lisa Carlson, Chef Shack, Bay City, WI

Jim Christiansen, Heyday, Minneapolis  
Dan Fox, Heritage Tavern, Madison, WI  
Jorge Guzman, Brewer's Table at Surly Brewing Co., Minneapolis  
Erick Harcey, Upton 43, Minneapolis  
Thomas Hauck, c.1880, Milwaukee  
Jonny Hunter, Forequarter, Madison, WI  
Ann Kim, Young Joni, Minneapolis  
Jesse Mendica, Olive + Oak, Webster Groves, MO  
Kevin Nashan, Sidney Street Cafe, St. Louis  
Mike Randolph, Público, University City, MO  
Patrick Ryan, Port Fonda, Kansas City, MO  
Joe Tripp, Alba, Des Moines, IA  
Kevin Willmann, Farmhaus, St. Louis  
Luke Zahm, Driftless Café, Viroqua, WI

**Best Chef: New York City (Five Boroughs)**

Rawia Bishara, Tanoreen, Brooklyn, NY  
Danny Bowien, Mission Chinese Food  
Marco Canora, Hearth  
Mario Carbone and Rich Torrisi, Carbone  
John Fraser, Nix  
Markus Glocker, Bâtard  
Sean Gray, Momofuku Ko  
Brooks Headley, Superiority Burger  
Nick Kim and Jimmy Lau, Shuko  
Anita Lo, Annisa  
Ignacio Mattos, Estela  
Carlo Mirarchi, Blanca, Brooklyn, NY  
Joe Ng, RedFarm  
Alex Rajj and Eder Montero, Txikito  
Ann Redding and Matt Danzer, Uncle Boons  
Missy Robbins, Lilia, Brooklyn, NY  
Justin Smillie, Upland  
Jeremiah Stone and Fabián von Hauske, Contra  
Alex Stupak, Empellón Cocina  
Jody Williams, Buvette Gastrothèque

**Best Chef: Northeast (CT, MA, ME, NH, NY State, RI, VT)**

Unmi Abkin, Coco & The Cellar Bar, Easthampton, MA  
Karen Akunowicz, Myers + Chang, Boston  
Tyler Anderson, Millwright's, Simsbury, CT  
Mucuy Bolles and Christian Makay, Three Stones, Brattleboro, VT  
Alex Crabb, Asta, Boston  
Steve and Ellen Gedra, The Black Sheep, Buffalo, NY  
Brian Hill, Francine Bistro, Camden, ME  
Jeffrey Lizotte, Present Company, Simsbury, CT  
Matt Louis, Moxy, Portsmouth, NH

Evan Mallett, Black Trumpet, Portsmouth, NH  
Tony Messina, Uni, Boston  
Ravin Nakjaroen, Long Grain, Camden, ME  
Cassie Piuma, Sarma, Somerville, MA  
Susan Regis, Shepard, Cambridge, MA  
Marc Sheehan, Loyal Nine, Cambridge, MA  
Keiko Suzuki Steinberger, Suzuki's Sushi Bar, Rockland, ME  
Benjamin Sukle, Birch, Providence, RI  
Andrew Taylor and Mike Wiley, Eventide Oyster Co., Portland, ME  
Derek Wagner, Nick's on Broadway, Providence, RI  
Jordan Ware, Hen of the Wood, Burlington, VT

**Best Chef: Northwest (AK, ID, MT, OR, WA, WY)**

Jose Chesa, Ataula, Portland, OR  
Laura Cole, 229 Parks Restaurant & Tavern, Denali National Park & Preserve, AK  
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR  
Eric Donnelly, RockCreek, Seattle  
Jeff Drew, Snake River Grill, Jackson, WY  
Mike Easton, Il Corvo, Seattle  
Edouardo Jordan, Salare, Seattle  
Kris Komori, State & Lemp, Boise, ID  
Kotaro Kumita, Wataru, Seattle  
Nathan Lockwood, Altura, Seattle  
Ha (Christina) Luu, Ha VL, Portland, OR  
Shaun McCrain, Copine, Seattle  
Joshua McFadden, Ava Gene's, Portland, OR  
Katy Millard, Coquine, Portland, OR  
Michael Muirhead, Mas Taco, Red Lodge, MT  
Sarah Pliner, Aviary, Portland, OR  
Ryan Roadhouse, Nodoguro, Portland, OR  
Justin Woodward, Castagna, Portland, OR  
Rachel Yang and Seif Chirchi, Joule, Seattle  
Laurent Zirotti, Fleur de Sel, Post Falls, ID

**Best Chef: South (AL, AR, Commonwealth of Puerto Rico, FL, LA, MS)**

Ferrell Alvarez, Rooster & the Till, Tampa, FL  
David Bancroft, Acre, Auburn, AL  
Vishwesh Bhatt, SnackBar, Oxford, MS  
Kathleen Blake, The Rusty Spoon, Orlando, FL  
Bill Briand, Fisher's Upstairs at Orange Beach Marina, Orange Beach, AL  
Nina Compton, Compère Lapin, New Orleans  
Clay Conley, Buccan, Palm Beach, FL  
Cole Ellis, Delta Meat Market, Cleveland, MS  
Jose Enrique, Jose Enrique, San Juan, PR  
Michael Gulotta, MoPho, New Orleans  
Timothy Hontzas, Johnny's Restaurant, Homewood, AL  
Deme Lomas, Niu Kitchen, Miami

Matthew McClure, The Hive, Bentonville, AR  
Rob McDaniel, SpringHouse, Alexander City, AL  
Brandon McGlamery, Luma on Park, Winter Park, FL  
Christopher Ponte, Café Ponte, Clearwater, FL  
Slade Rushing, Brennan's, New Orleans  
Michael Stoltzfus and Kristen Essig, Coquette, New Orleans  
Isaac Toups, Toups' Meatery, New Orleans  
Rebecca Wilcomb, Herbsaint, New Orleans

**Best Chef: Southeast (GA, KY, NC, SC, TN, WV)**

Billy Allin, Cakes & Ale, Decatur, GA  
Colin Bedford, The Farrington House, Pittsboro, NC  
Steven Devereaux Greene, Herons in the Umstead Hotel, Cary, NC  
John Fleer, Rhubarb, Asheville, NC  
Kevin Gillespie, Gunshow, Atlanta  
Damian Heath, Lot 12 Public House, Berkeley Springs, WV  
Vivian Howard, Chef & the Farmer, Kinston, NC  
Kevin Johnson, The Grocery, Charleston, SC  
Matt Kelly, Mateo, Durham, NC  
Joe Kindred, Kindred, Davidson, NC  
Cheetie Kumar, Garland, Raleigh, NC  
Edward Lee, 610 Magnolia, Louisville, KY  
Andy Little, Josephine, Nashville  
Ri Liu, Masterpiece, Duluth, GA  
Elliott Moss, Buxton Hall, Asheville, NC  
Erik Niel, Easy Bistro, Chattanooga, TN  
Steven Satterfield, Miller Union, Atlanta  
Ryan Smith, Staplehouse, Atlanta  
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis  
Paul Verica, Heritage Food and Drink, Waxhaw, NC

**Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)**

Charleen Badman, FnB, Scottsdale, AZ  
Jen Castle and Blake Spalding, Hell's Backbone Grill, Boulder, UT  
Silvana Salcido Esparza, Barrio Urbano, Phoenix  
Omar Flores, Casa Rubia, Dallas  
Bryce Gilmore, Barley Swine, Austin  
Manabu Horiuchi, Kata Robata, Houston  
Anita Jaisinghani, Pondicheri, Houston  
Steve McHugh, Cured, San Antonio  
Hugo Ortega, Hugo's, Houston  
Jonathan Perno, Los Poblanos, Los Ranchos de Albuquerque, NM  
Steve Redzikowski, Acorn, Denver  
Martín Rios, Restaurant Martín, Santa Fe  
Teiichi Sakurai, Tei-An Soba House, Dallas  
Alex Seidel, Mercantile, Denver  
Seth Siegel-Gardner and Terrence Gallivan, The Pass, Houston

Eric Skokan, Black Cat, Boulder, CO  
Jeff Smedstad, Elote Cafe, Sedona, AZ  
John Tesar, Knife, Dallas  
David Uygur, Lucia, Dallas  
Jianyun Ye, Mala Sichuan Bistro, Houston

**Best Chef: West (CA, HI, NV)**

Wes Avila, Guerrilla Tacos, Los Angeles  
Josef Centeno, Orsa & Winston, Los Angeles  
Michael Cimarusti, Providence, Los Angeles  
Dominique Crenn, Atelier Crenn, San Francisco  
Jeremy Fox, Rustic Canyon Wine Bar and Seasonal Kitchen, Santa Monica, CA  
Christian Geideman, Ippuku, Berkeley, CA  
Ravi Kapur, Liholiho Yacht Club, San Francisco  
Mourad Lahlou, Mourad, San Francisco  
Corey Lee, Benu, San Francisco  
Ludo Lefebvre, Trois Mec, Los Angeles  
Travis Lett, Gjelina, Venice, CA  
Anthony Mangieri, Una Pizza Napoletana, San Francisco  
Preeti Mistry, Juhu Beach Club, Oakland, CA  
Niki Nakayama, n/naka, Los Angeles  
Bryant Ng, Cassia, Santa Monica, CA  
Carlos Salgado, Taco María, Costa Mesa, CA  
Joshua Skenes, Saison, San Francisco  
James Syhabout, Hawker Fare, San Francisco  
Karen Taylor, El Molino Central, Sonoma, CA  
Kris Yenbamroong, Night + Market Song, Los Angeles

## About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's [blog](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.

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