2023 James Beard Awards

Presented by Capital One

AWARDS WEEKEND



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Photo Credit: Gabriel López

Capital One is proud to partner with the James Beard Foundation to celebrate the chefs and restauranteurs at the heart of our communities.

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Chicago is proud to host the 2023 James Beard Awards. We're truly honored to welcome chefs and culinary professionals from around the country to our amazing city.

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The mission of the James Beard Awards is to recognize exceptional talent and achievement in the culinary arts, hospitality, media, and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive.

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#goodfoodforgood

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CHICAGO GOURMET

Harris Theater Rooftop, Millennium Park

September 21-24, 2023

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MEDIA AWARDS

Saturday, June 3, 2023, 5:00 P.M. CT

Columbia College Chicago Student Center
754 S Wabash Avenue, Chicago, IL 60605

Media Awards Presentation

Hosted by

James Beard Award Winner
PATI JINICH
Chef, Author, and Host of *La Frontera with Pati Jinich* and *Pati's Mexican Table*

Welcome Remarks

CLARE REICHENBACH
Chief Executive Officer
James Beard Foundation

Book Awards

Baking and Desserts

Beverage with Recipes

Beverage without Recipes

Bread

Food Issues and Advocacy

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MFK Fisher Distinguished Writing Award

Presenter:
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RICK BAYLESS and PATI JINICH

Emerging Voice

Presenter:
JAMILA ROBINSON
Chair, Journalism Awards Committee

Order of the Awards presentation is subject to change.

Media Awards Reception to immediately follow the ceremony. See **page 55** for the featured chefs.

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First Class now starts on the ground.

We're proud to feature signature dishes by James Beard Foundation chefs at five of our Flagship Lounges across the country: JFK, LAX, MIA, ORD and DFW.

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MEDIA AWARD NOMINEES

BOOK AWARD NOMINEES

Cookbooks and other non-fiction food or beverage-related books published in the United States in 2022 were eligible to enter the 2023 James Beard Book Awards.

Baking and Desserts

Books with recipes focused on the art and craft of baking pastries and desserts, both sweet and savory items, including ingredients, techniques, equipment, and traditions.

New European Baking: 99 Recipes for Breads, Brioches and Pastries
Laurel Kratochvila
(Prestel)

Tava: Eastern European Baking and Desserts from Romania & Beyond
Irina Georgescu
(Hardie Grant Books)

What's for Dessert: Simple Recipes for Dessert People: A Baking Book
Claire Saffitz
(Clarkson Potter)

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Beverage with Recipes

Books with recipes focused on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices.

The Bartender's Manifesto: How to Think, Drink, and Create Cocktails Like a Pro
Toby Maloney and Emma Janzen
(Clarkson Potter)

Cure: New Orleans Drinks and How to Mix 'Em from the Award-Winning Bar
Neal Bodenheimer and Emily Timberlake
(Abrams Books)

Wild Brews: The Craft of Home Brewing, from Sour and Fruit Beers to Farmhouse Ales
Jaega Wise
(Kyle Books)

Beverage without Recipes

Books without recipes that focus on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices; or books that cover these subject areas where recipes are not the focus of cooking.

Drinking with the Valkyries: Writings on Wine
Andrew Jefford
(Académie du Vin Library)

Exploring the World of Japanese Craft Sake: Rice, Water, Earth
Nancy Matsumoto and Michael Tremblay
(Tuttle Publishing)

To Fall in Love, Drink This: A Wine Writer's Memoir
Alice Feiring
(Scribner)

Bread

Books with recipes focused on the art and craft of making bread, including ingredients, techniques, equipment, and traditions.

Breadsong: How Baking Changed Our Lives
Kitty Tait and Al Tait
(Bloomsbury Publishing)

The Miller's Daughter: Unusual Flours & Heritage Grains: Stories and Recipes from Hayden Flour Mills
Emma Zimmerman
(Hardie Grant Books)

The Perfect Loaf: The Craft and Science of Sourdough Breads, Sweets, and More: A Baking Book
Maurizio Leo
(Clarkson Potter)

Food Issues and Advocacy

Books that include investigative journalism, food policy, deep dives, and critical analysis of the changing social landscape.

Eating While Black: Food Shaming and Race in America
Psyche A. Williams-Forson
(University of North Carolina Press)

Gastronativism: Food, Identity, Politics
Fabio Parasecoli
(Columbia University Press)

Retail Inequality: Reframing the Food Desert Debate
Kenneth H. Kolb
(University of California Press)

General

Books with recipes that address a broad scope of cooking, not just a single topic, technique, or region.

The Cook You Want to Be: Everyday Recipes to Impress
Andy Baraghani
(Lorena Jones Books)

I Dream of Dinner (so you don't have to): Low-Effort, High-Reward Recipes: A Cookbook
Ali Slagle
(Clarkson Potter)

Sunday Best: Cooking Up the Weekend Spirit Every Day: A Cookbook
Adrienne Cheatham with Sarah Zorn
(Clarkson Potter)

International

Books with recipes focused on food or cooking traditions of countries, regions, or communities outside of the United States.

Masala: Recipes from India, the Land of Spices
Anita Jaisinghani
(Ten Speed Press)

Mezcla: Recipes to Excite
Ixta Belfrage
(Ten Speed Press)

Mi Cocina: Recipes and Rapture from My Kitchen in Mexico: A Cookbook
Rick Martínez
(Clarkson Potter)

Literary Writing

Narrative nonfiction books, including memoirs, culinary tourism, investigative journalism, food advocacy, and critical analysis of food and foodways for a general audience. Includes memoir, biography, personal essays, culinary travel, and culture.

California Soul: An American Epic of Cooking and Survival
Keith Corbin with Kevin Alexander
(Random House)

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Savor: A Chef's Hunger for More
Fatima Ali with Tarajia Morrell
(Ballantine Books)

To Boldly Grow: Finding Joy, Adventure, and Dinner in Your Own Backyard
Tamar Haspel
(G.P. Putnam's Sons)

Reference, History, and Scholarship

Includes manuals, guides, encyclopedias, and books that present research related to food or foodways.

A Place at the Nayarit: How a Mexican Restaurant Nourished a Community
Natalia Molina
(University of California Press)

Slaves for Peanuts: A Story of Conquest, Liberation, and a Crop That Changed History
Jori Lewis
(The New Press)

What a Mushroom Lives For: Matsutake and the Worlds They Make
Michael J. Hathaway
(Princeton University Press)



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Congratulations to all
the James Beard Award nominees

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Restaurant and Professional

Books written by a culinary professional or restaurant chef with recipes that may include advanced cooking techniques, or the use of specialty ingredients and professional equipment, including culinary arts textbooks.

Bludso's BBQ Cookbook:
A Family Affair in Smoke and Soul
Kevin Bludso with Noah Galuten
(Ten Speed Press)

Please Wait To Be Tasted:
The Lil' Deb's Oasis Cookbook
Carla Perez-Gallardo, Hannah Black, and Wheeler with Meshell Ndegeocello
(Princeton Architectural Press)

Turkey and the Wolf: Flavor Trippin' in New Orleans
Mason Hereford and JJ Goode
(Ten Speed Press)

Single Subject

Books with recipes focused on a single ingredient, dish, or method of cooking. Examples include seafood, grains, pasta, burgers, or canning.

Masa: Techniques, Recipes, and Reflections on a Timeless Staple
Jorge Gaviria
(Chronicle Books)

The Miracle of Salt: Recipes and Techniques to Preserve, Ferment, and Transform Your Food
Naomi Duguid
(Artisan Books)

The Wok: Recipes and Techniques
J. Kenji López-Alt
(W. W. Norton & Company)

U.S. Foodways

Books with recipes focused on the cooking or foodways of regions or communities in the United States.

Gullah Geechee Home Cooking: Recipes from the Matriarch of Edisto Island
Emily Meggett with Kayla Stewart and Trelani Michelle
(Abrams Books)

I Am From Here: Stories and Recipes from a Southern Chef
Vishwesh Bhatt
(W. W. Norton & Company)

The Woks of Life: Recipes to Know and Love from a Chinese American Family: A Cookbook
Bill Leung, Kaitlin Leung, Judy Leung, and Sarah Leung
(Clarkson Potter)

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Vegetable-Focused Cooking

Books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

Plant-Based India: Nourishing Recipes Rooted in Tradition
Dr. Sheil Shukla
(The Experiment)

In Praise of Veg: The Ultimate Cookbook for Vegetable Lovers
Alice Zaslavsky
(Appetite by Random House)

The Vegan Chinese Kitchen: Recipes and Modern Stories from a Thousand-Year-Old Tradition: A Cookbook
Hannah Che
(Clarkson Potter)

Visuals

Books on food or beverage with exceptional graphic design, art, or photography.

Chinese-ish: Home Cooking Not Quite Authentic, 100% Delicious
Joanna Hu and Armelle Habib
(Interlink Books)

Homage: Recipes and Stories from an Amish Soul Food Kitchen
Brittany Conerly
(Chronicle Books)

The Sofrito Manifesto
Bernardo Medina, Rafael Montalvo,
and Ángelo Álvarez
(Self-Published)

Cookbook Hall of Fame

The Book Committee selects the honoree for this category. This award recognizes books that have significantly influenced the way we think about food and honored authors who possess an exceptional ability to communicate their gastronomic vision via the printed page.



Sharing
my heartfelt
congratulations
to our nominees
and winners.

Tonight, we salute
your tremendous
talent, energy
and creativity.
Bravo!

NANCY
LUKITSH

Chair,
The James Beard Foundation
Board of Trustees

PHOTO BY ANNE MASON-HOERTER, PINK LADY® FOOD PHOTOGRAPHER OF THE YEA

BROADCAST MEDIA AWARD NOMINEES

The Broadcast Media Awards are open to all works in English from digital and terrestrial media—radio, television broadcasts, podcasts, documentaries, online sites, social media—covering food and beverage topics and appearing widely for the first time in the United States in 2022.

Documentary / Docuseries Visual Media

This award recognizes excellence in a food-related documentary production, whether broadcast, streamed, accessed online or through an app, or has been shown at a North American film festival.

Coldwater Kitchen
Airs on: Various film festivals

James Hemings: Ghost in America's Kitchen
Airs on: Various streaming platforms

Love, Charlie: The Rise and Fall of Chef Charlie Trotter
Airs on: Apple TV and Amazon Prime

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Instructional Visual Media

This award recognizes excellence in a food-related video production with instruction as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Big Sky Kitchen With Eduardo Garcia
Airs on: Magnolia Network and Discovery+

Techniquely with Lan Lam
Airs on: YouTube

What's Eating Dan?
Airs on: YouTube

Reality or Competition Visual Media

This award recognizes excellence in a food-related video production with realism or competition as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Restaurant Takeover ft. Matta
Airs on: YouTube

Top Chef
Airs on: Bravo

We Put 11 Cameras In NYC's Busiest Brunch Restaurant | Bon Appétit
Airs on: YouTube


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Visual Media—Short Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online or through an app, up to 30 minutes in length.

CBS Sunday Morning
"Black, White, and The Grey"; "How Erin French found herself at The Lost Kitchen"
Airs on: CBS

Eater's The Experts
"How One of Philly's Best Pizza Spots Creates Jobs for the Formerly Incarcerated"
Airs on: YouTube

Matter of Fact with Soledad O'Brien
Airs on: Syndicated

Visual Media—Long Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online, or through an app.

Mafia Land
Airs on: Vice TV and YouTube

Somebody Feed Phil
Airs on: Netflix

The Whole Animal
Airs on: SOMM TV

Commercial Media

This award recognizes excellence in food-related media including video production, audio programming, or other media, clearly developed and marketed with prominent visual branding, is commercially funded, or contains paid advertising. It may be broadcast, streamed, accessed online or through an app.

Jaylee Adams, Lindsey Hagen, and Martha Stoumen
California Natural by Martha Stoumen Wines
Airs on: Vimeo

Hallie Davison, Jorge Gaviria, and Daniel Klein
Masienda Presents
Airs on: YouTube

Hallie Davison, Daniel Klein, and Yazmín Ramírez
Las Chicatanas: The Oaxacan Ant Delicacy That Is Harvested Just Once a Year
Airs on: YouTube

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Social Media Account

This award recognizes excellence in a single food-related post, or compilation of up to three posts, that clearly represents the intention of the Facebook page, Twitter account, TikTok account, Instagram feed, or other social media format.

Erwan Heussaff
Erwan
Airs on: Instagram

Andrew Huang, Ewa Huang, and Jeromy Ko
Nom Life
Airs on: Instagram and TikTok

Kalamata's Kitchen Staff
Kalamatas Kitchen—Of Course It's Kid Friendly
Airs on: Instagram, YouTube, LinkedIn, TikTok

Audio Programming

This award recognizes excellence in a food-related radio or podcast program.

Copper & Heat
"Abalone: The Cost of Consumption"
Airs on: Various podcast platforms

Dish City
"The complicated legacy of Asian-owned carryouts in D.C.'s Black neighborhoods"
Airs on: WAMU and various podcast platforms

Good Food
"'Maíz is life' — the history, science, and politics of masa"
Airs on: KCRW and various podcast platforms

Audio Reporting

This award recognizes excellence in reporting about food and/or food issues in radio or podcasts. This work is issue or deadline-driven, investigative, topical, or timely in nature.

Jane Black and Elizabeth Dunn
Pressure Cooker
"The Twisted History of School Lunch in America"
Airs on: Various podcast platforms

Tyler Boudreaux
"The Blacker the Cherry: The abolitionist history of the Black Republican Cherry"
Airs on: KCRW

Lisa Morehouse
California Foodways
"'We Just Have Faith': Gold Country Jewish Community Strives to Connect Through COVID"; "Ojai's Famous Pixie Tangerine Struggles to Survive Wildfires and a Hot Real Estate Market"; "Cafeteria Cook Brings Gourmet Dishes Inspired by Palauan Childhood to Lassen Community College"
Airs on: KQED and various podcast platforms

JOURNALISM AWARD NOMINEES

The Journalism Awards recognize work covering food- or drink-related topics published—or self-published—in 2022.

Beverage

Recognizes distinctive style, thorough knowledge, plainspoken prose, and innovative approach in a single article on alcoholic or non-alcoholic beverages.

"Lost in Translation — How Flavor Wheels and Tasting Tools Can Evolve to Speak with Global Beer Drinkers"
Mark Dredge
Good Beer Hunting

"The Great Mezcal Heist"
Emma Janzen
Eater

"Who's Allowed to Make Sotol?"
B.E. Mintz
Texas Monthly

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Columns and Newsletters

Recognizes the work of an individual or team/group that demonstrates thought-provoking opinion and a compelling style on food- or drink-related topics.

"The Case for the Supermarket Supershopper"; "A Maximalist New Wave for Instant Noodles"; "We All Scream for Asian American Ice Cream"
Cathy Erway
TASTE

"Tetelas Are the Tasty Triangles You Need to Try Right Now"; "Birria Is the Greatest Threat to Taco Culture—and Its Savior"; "Trompo Tacos Are So Much More Than Tacos al Pastor"
José R. Ralat
Texas Monthly

"Taking down a mammy complex"; "Decoding the Guild Guide"; "Seducing truckers with 'nanner pudding"
Hanna Raskin
The Food Section

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Dining and Travel

Recognizes exemplary and comprehensive service journalism that relies on both critical voice and thorough research to bring a variety of dining options into perspective, whether in a single city, a region, or a country.

"Feasting on the NOLA Suburbs"
Brett Martin
Garden & Gun

"The I-95 exit-by-exit eating guide"; "Don't leave home without your I-95 eating guide"
Hanna Raskin
The Food Section

"Best New Restaurants"
Elazar Sontag
Bon Appétit

Feature Reporting

Recognizes excellence for engaging writing and in-depth reporting in food and/or drink features.

"Trouble Brewing"
Charles Bethea
The New Yorker

"The Last Oyster Tongers of Apalachicola"
David Hanson
The Bitter Southerner

"Blood Sweat & Tears"
Shane Mitchell
The Bitter Southerner

Foodways

Recognizes the importance of culture and history in food journalism. Entries in this category explore the connection between what we eat and who we are, with an emphasis on reporting.

"Kimchi With a Side of Whale"
Jennifer Fergesen
Eater

"The Elusive Roots of Rosin Potatoes"
Caroline Hatchett
The Bitter Southerner

"Come Hell or High Water — Oysters, Brewing, and How the Come Yahs & Bin Yahs Could End Sea Level Rise in Charleston"
Jamaal Lemon
Good Beer Hunting

Jonathan Gold Local Voice Award

Recognizes the work of an individual who engages readers through enterprising food and dining coverage, and whose work displays versatility in form, such as reviews, profiles, cooking, quick hits, and hard news reporting.

"The Doughnut Kids Are All Right"; "The Subtle Brilliance of Pijja Palace, Silver Lake's Indian Sports Bar"; "A Soul-Crushing Work of Staggering Genius"
Cathy Chaplin
Eater

"When I Feel Unmoored by Life, I Always Find My Way Back to Either/Or"; "At Mira's East African Cuisine, One Family's Iftar Traditions Take the Forefront"; "Why Isn't There an Overdose Kit Stocked Behind Every Bar in Portland?"
Brooke Jackson-Glidden
Eater

"How Black-owned vegan restaurants in West End prefigured Atlanta's passion for plants"; "The Luxury Car Wash: Dog Spa, Hookah and Even Lamb Chops While You Wait"; "Eby Marshall Slack, an original staffer at Atlanta's iconic Paschal's restaurant, on building community"
Mike Jordan
Atlanta Magazine; The Wall Street Journal

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Health and Wellness

Recognizes excellence in food and/or drink-related health and wellness coverage. Entries explore a variety of topics that may include (but are not limited to) addiction, aging, chronic disease, diet, mental health, mind-body connection, nutrition, and reproductive health.

"How the Supreme Court Decision Exacerbated the Dire State of Bar Industry Healthcare" Betsy Andrews
SevenFifty Daily

"Coffee vs. tea smackdown"; "What are ultra-processed foods? What should I eat instead?"; "The best foods to feed your gut microbiome"
Anahad O'Connor
The Washington Post

"When 'Sir' and 'Ma'am' Miss the Mark: Restaurants Rethink Gender's Role in Service"
Rax Will
The New York Times

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Home Cooking

Recognizes excellence in service journalism with a practical focus for the home cook. The award honors imaginative and substantive entries that use fresh, innovative approaches—both written and visual—to illuminate cooking methods, ingredients, and recipes.

"Chinese Scrambled Eggs With Tomato"
Jenny Dorsey
Serious Eats

"How to Hot Pot: the Method (and the Madness) Behind Our Favorite Communal Meal"
Elyse Inamine
Bon Appétit

"Sour Power"
Lara Lee
Food & Wine

Innovative Storytelling

Recognizes excellence in food- and/or drink-related content that emphasizes photography, virtual reality, interactive design, or other forms of visual enhancement to tell a story.

"How One New York City Restaurant Fought To Survive"
Crista Chapman, Gray Beltran, and Gary He
The New York Times

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CHAMPAGNE



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"Uneven Ground: Exceptional Black farmers and their fight to flourish in the South"
The Tennessean Staff
The Tennessean

"Night Market"
Thrillist Staff
Thrillist

Food Coverage in a General Interest Publication

Recognizes excellence in food and/or drink writing, reporting, and presentation that demonstrates breadth and depth of coverage in a general interest site or print publication.

The Bitter Southerner
Oxford American
San Francisco Chronicle

Craig Claiborne Distinguished Restaurant Review Award

Recognizes discerning criticism that contributes to the larger discourse on cuisine or restaurants.

"Poncho's Tlayudas, a window to Oaxaca, serves one of L.A.'s defining dishes"; "At Chinatown's Pearl River Deli, the menu is always changing — and worth chasing"; "Anajak Thai is our 2022 Restaurant of the Year"
Bill Addison
Los Angeles Times

"Vietnamese Food Goes Rogue at Portland's Berlu"; "Kann Is Portland Monthly's Restaurant of the Year: 2022"; "Michelin-Starred Chef Matthew Lightner Seeds Oregon's Next Food Revolution at Okta"
Karen Brooks
Portland Monthly

"The most exciting new restaurant pop-up in Oakland is also its best-kept secret"; "After 33 years, an Indian food icon in Berkeley is better than ever"; "Stars like DJ Khaled and Steve Aoki have Bay Area restaurants now. They're all uniquely terrible"
Soleil Ho
San Francisco Chronicle

Investigative Reporting

Recognizes excellence in investigative reporting on environmental, political, business, or policy issues regarding food and/or drink.

"The fight to keep little-known bacteria out of powdered baby formula"; "Formula shortage adds to financial crunch for farmworker families"; "Whistleblower report on baby formula didn't reach top FDA food safety official"
Jacob Bogage, Kimberly Kindy, and Laura Reiley
The Washington Post

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"Animal Agriculture Is Dangerous Work. The People Who Do It Have Few Protections."; "'I Was Coughing So Hard I Would Throw Up'"; "Tyson Says Its Nurses Help Workers. Critics Charge They Stymie OSHA."
Christina Cooke, Alice Driver, and Gosia Wozniacka
Civil Eats

"Chef's Fable"; "Can This Farm Fix Agriculture If It Can't Fix Itself?"; "Feed the Rich, Save the Planet?"
Meghan McCarron
Eater

Personal Essay with Recipes

Recognizes excellence in an essay on any food and/or drink-related topic with recipes.

"Coming to America: How One Family Preserved Their Culinary Traditions After Moving to the Midwest in the 1960s"
Lan Samantha Chang
Food & Wine

"In My 40th Year, I Finally Made Pita Bread"
Layla Khoury-Hanold
Food52

"Dog S#!t Dacquoise"
Diep Tran
Food & Wine

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Personal Essay without Recipes

Recognizes excellence in an essay on any food and/or drink-related topic without recipes.

"Slave Food and Other Insults"
Dr. Cynthia R. Greenlee
Oxford American

"On Boba"
Kyla Wazana Tompkins
The LARB Quarterly of the Los Angeles Review of Books

"How These Chinese Doughnuts Helped Save My Refugee Family"
Jean Trinh
Los Angeles Times

MFK Fisher Distinguished Writing Award

Recognizes a single article of exceptional literary merit on the subject of food and/or drink published in any medium.

"Sardine kofta in Palestine: A love story"
Maram Humaid
Al Jazeera

"Feasting on the NOLA Burbs"
Brett Martin
Garden & Gun

"Blood Sweat & Tears"
Shane Mitchell
The Bitter Southerner

Profile

Recognizes a single distinctive piece that brings to life the world of a chef, restaurateur, grower, producer, or other figure or group of significance to food and/or drink.

"Being Paula Camp"
Monica Eng
Chicago

"Tribe to Table"
Carolyn Kormann
The New Yorker

"The Sweetest Harvest"
Kayla Stewart
Food & Wine

A full list of Media Award nominees can be found **here**.

Click here for the Table of Contents

MEDIA AWARDS RECEPTION

Featured Chefs

Immediately following the awards presentation at Columbia College.

Thai Dang
HaiSous, Chicago

Diana Dávila
Mi Tocaya Antojería, Chicago

Joe Flamm
Rose Mary, Chicago

Carlos Gaytán
Tzuco, Chicago

Genie Kwon and **Tim Flores**
Kasama, Chicago

Dominique Leach
Lexington Betty Smokehouse, Chicago

Carrie Nahabedian
Brindille, Chicago

Darnell Reed
Luella's, Chicago

Featuring music from DJ Rae Chardonnay

LEADERSHIP AWARDS

Sunday, June 4, 2023

The Dalcy
302 N Green Street, Chicago, IL 60607

Invite-Only
12:00 P.M. Reception
1:00 P.M. Seated Luncheon and
Awards Presentation

PRESENTATION OF LEADERSHIP AWARDS

Hosted by
James Beard Award Winner
DR. JESSICA B. HARRIS
Professor Emeritus, Queens College, CUNY and Author of *High on the Hog: A Culinary Journey from Africa to America*, inspiration for the Netflix Original Series

---

Savonala "Savi" Horne
Land Loss Prevention Project

Presenter: **KOLU ZIGBI**
Founder and Principal, WKZ Consulting LLC



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Ira Wallace
Southern Exposure Seed Exchange

Presenter:
James Beard Award Winner
MICHAEL W. TWITTY
Culinary Historian, Educator and Author of *The Cooking Gene* and *Koshersoul*

Emerging Leadership

The Burgerville Workers Union

Presenter:
James Beard Award Winner
IRENE LI
Chair, Leadership Awards Committee

Rowen White
Sierra Seeds

Presenter:
James Beard Award Winner
SEAN SHERMAN
Chef and Owner, Owamni by the Sioux Chef

Valerie Horn
CANE Kitchen, Cowan Community Center, and City of Whitesburg Farmers Market

Presenter:
LORA SMITH
Director of Investment Partnerships, Justice Funders

Parade of Chefs

Presenter:
LYNN OSMOND
President and CEO
Choose Chicago

Leadership Awards Chefs

James Beard Award Winner
Erick Williams
Virtue Restaurant, Chicago

C.J. Jacobson
Aba Chicago, Austin; and Ēma, Chicago

Eric Santoyo
Aba and The Dalcy, Chicago

To learn more about the
Leadership Award Honorees click **here**.

Click here for the Table of Contents

RESTAURANT AND CHEF AWARDS

Monday, June 5, 2023

Lyric Opera of Chicago
20 N Upper Wacker Drive, Chicago, IL 60606

4:00 P.M. Red Carpet
6:00 P.M. Awards Presentation

Post-Awards celebration at Union Station immediately following the ceremony. Entry is included with every Restaurant and Chef ceremony ticket. More details can be found below.

RESTAURANT AND CHEF AWARDS PRESENTATION

Hosted by

ERIC ADJEPONG
Chef, Author, and Host of *Alex vs America*

ESTHER CHOI
Chef and Owner, mŏkbar and ms.yoo

GAIL SIMMONS
Author, Producer, and *Top Chef* Judge

James Beard Award Winner
ANDREW ZIMMERN
TV Personality, Chef, Writer, and Social Justice Advocate



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James Beard Foundation

Welcome Remarks

CLARE REICHENBACH
Chief Executive Officer
James Beard Foundation

TANYA HOLLAND
Chef and Author
Chair, Awards Committee and
James Beard Foundation Trustee

Emerging Chef

Presented by S.Pellegrino® Sparkling Mineral Water

Presenters:
GAIL SIMMONS
and **ANNA MANDELBAUM**
Gastronomy Partnerships Manager,
S.Pellegrino® and Acqua Panna®

Outstanding Pastry Chef or Baker

Outstanding Bakery

Presented by Guinness

Presenter:
CARLA HALL

Remarks

LYNN OSMOND
President and CEO, Choose Chicago

Outstanding Wine and Other Beverages Program

Outstanding Bar
Presented by Hilton

Presenter:
TAHIIRAH HABIBI

Remarks

KRIS MOON
President and Chief Operating Officer, James Beard Foundation

Lifetime Achievement Award

Regional Best Chef Awards
Presented by Capital One

Best Chef: Midwest
Best Chef: Mountain
Presenter:
ERIC ADJEPONG

Best Chef: South
Best Chef: Northeast
Presenter: Monti Carlo

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FAMILY
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Leadership Awards
Presenter:
DR. JESSICA B. HARRIS

Remarks

DAWN PADMORE
Vice President of Awards,
James Beard Foundation

Best Chef: Southwest
Best Chef: Southeast
Presenter:
TANYA HOLLAND

Best Chef: Mid-Atlantic
Best Chef: New York State
Presenter:
ESTHER CHOI

Best Chef: California
Best Chef: Northwest and Pacific
Presenter:
PATI JINICH

America's Classics

Best Chef: Texas
Best Chef: Great Lakes
Presenters:
SARAH GRUENEBERG and
ERICK WILLIAMS

Humanitarian of the Year
Supported by the
Michael Phillips Humanitarian Fund

Outstanding Hospitality
Presented by American Airlines

Presenters:
CAROLINE CLAYTON
Vice President of Communications
and Marketing, and
JULIA CONEY
Wine Consultant for American Airlines in
partnership with the James Beard Foundation

Best New Restaurant
Presented by BentoBox

Presenter:
SEAN SHERMAN

Outstanding Restaurateur
Presenter:
CHRIS BIANCO

Outstanding Restaurant
Presented by Acqua Panna® Natural Spring Water

Presenters:
ANDREW ZIMMERN and
SARA MAYER
Sr. Marketing Manager,
S.Pellegrino® and Acqua Panna®

Outstanding Chef
Presenters:
MASHAMA BAILEY
and PAUL KAHAN

Reception to immediately follow the
Awards ceremony at
Union Station
225 S. Canal Street

More information below.

Click here
for the Table of
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RESTAURANT AND CHEF NOMINEES

Emerging Chef

Presented by S.Pellegrino® Sparkling Mineral Water

Damarr Brown
Virtue, Chicago, IL

Rashida Holmes
Bridgetown Roti, Los Angeles, CA

Serigne Mbaye
Dakar NOLA, New Orleans, LA

Charlie Mitchell
Clover Hill, Brooklyn, NY

Amanda Shulman
Her Place Supper Club, Philadelphia, PA

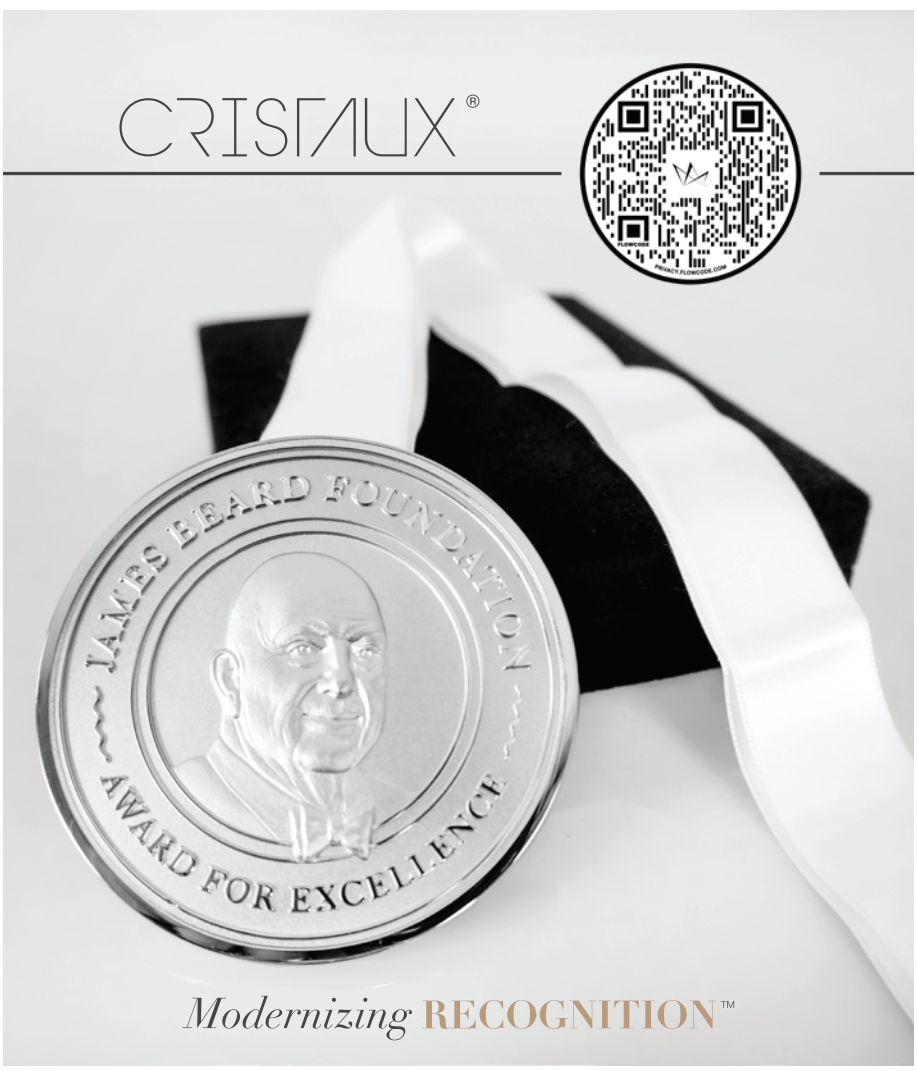
Outstanding Pastry Chef or Baker

Veronika Gerasimova
Veronika's Pastry Shop, Billings, MT

Elaine Uykimpang Bentz
Café Mochiko, Cincinnati, OH

Vince Bugtong
ABACÁ, San Francisco, CA


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Margarita Manzke
République, Los Angeles, CA

Shawn McKenzie
Café Cerés, Minneapolis, MN

Outstanding Bakery

Presented by Guinness

Angelo Brocato Ice Cream & Confectionery
New Orleans, LA

La Casita Bakeshop
Richardson, TX

Kuluntu Bakery
Dallas, TX

Yoli Tortilleria
Kansas City, MO

Zak the Baker
Miami, FL

Outstanding Wine and Other Beverages Program

COTE
New York, NY

Lazy Bear
San Francisco, CA

Nancy's Hustle
Houston, TX

OTOTO
Los Angeles, CA

Spencer
Ann Arbor, MI

Outstanding Bar

Presented by Hilton

Bar Leather Apron
Honolulu, HI

Drastic Measures
Shawnee, KS

Garagiste Wine Room | Merchant
Las Vegas, NV

Las Ramblas
Brownsville, TX

Rob Roy,
Seattle, WA

Lifetime Achievement Award

The 2023 Lifetime Achievement Award honoree is legendary cookbook author, writer, teacher, and actress Madhur Jaffrey CBE.

Click here for the Table of Contents

Regional Best Chefs

Presented by Capital One

Best Chef: Midwest

Sanaa Abourezk
Sanaa's Gourmet Mediterranean, Sioux Falls, SD

Gregory León
Amilinda, Milwaukee, WI

Francesco Mangano
Osteria Papavero, Madison, WI

Itaru Nagano and Andrew Kroeger
Fairchild, Madison, WI

David Utterback
Yoshitomo, Omaha, NE

Best Chef: Mountain

Salvador Alamilla
Amano, Caldwell, ID

Michael Diaz de Leon
BRUTØ, Denver, CO

Suchada Johnson
Teton Thai, Teton Village, WY

Kris Komori
KIN, Boise, ID

Ali Sabbah
Mazza, Salt Lake City, UT



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TERMS & CONDITIONS APPLY



Best Chef: South

Ana Castro
Lengua Madre, New Orleans, LA

Timothy Hontzas
Johnny's Restaurant, Homewood, AL

Henry Moso
Kabooki Sushi, Orlando, FL

Alex Perry and Kumi Omori
Vestige, Ocean Springs, MS

Natalia Vallejo
Cocina al Fondo, San Juan, PR

Best Chef: Northeast

Valentine Howell
Krasi, Boston, MA

Christian Hunter
Community Table, New Preston, CT

Sherry Pocknett
Sly Fox Den Too, Charlestown, RI

Yisha Siu
Yunnan Kitchen, Boston, MA

Renee Touponce
The Port of Call, Mystic, CT

Leadership Awards

Jim Embry
Sustainable Communities Network, Slow Food USA, and Ujamaa Cooperative Farming Alliance

Valerie Horn
CANE Kitchen, Cowan Community Center, and City of Whitesburg Farmers Market

Savonala "Savi" Horne
Land Loss Prevention Project

Ira Wallace
Southern Exposure Seed Exchange

Rowen White
Sierra Seeds

Emerging Leadership:
The Burgerville Workers Union

Best Chef: Southwest

Oscar Amador
Anima by EDO, Las Vegas, NV

Kaoru Azeuchi
KAISEKI YUZU, Las Vegas, NV

Andrew Black
Grey Sweater, Oklahoma City, OK

Jeff Chanchaleune
Ma Der Lao Kitchen, Oklahoma City, OK

Justin Pioche
Pioche Food Group, Upper Fruitland (Doolkai), Navajo Nation, NM

Best Chef: Southeast

Sam Fore
Tuk Tuk Sri Lankan Bites, Lexington, KY

Josh Habiger
Bastion, Nashville, TN

Sam Hart
Counter-, Charlotte, NC

Terry Koval
The Deer and the Dove, Decatur, GA

Paul Smith
1010 Bridge, Charleston, WV

Best Chef: Mid-Atlantic

Jesse Ito
Royal Sushi, Philadelphia, PA

Dionicio Jiménez
Cantina La Martina, Philadelphia, PA

Kate Lasky and Tomasz Skowronski
Apteka, Pittsburgh, PA

Michael Rafidi
Albi, Washington, D.C.

Chutatip "Nok" Suntaranon
Kalaya, Philadelphia, PA

Click here for the Table of Contents

Best Chef: New York State

Nasim Alikhani
Sofreh, Brooklyn, NY

Mary Attea
The Musket Room, New York, NY

Amanda Cohen
Dirt Candy, New York, NY

Shaina Loew-Banayan
Cafe Mutton, Hudson, NY

Junghyun Park
Atomix, New York, NY

Best Chef: California

Gilberto Cetina Jr.
Holbox, Los Angeles, CA

Kyle and Katina Connaughton
SingleThread, Healdsburg, CA

Brandon Hayato Go
Hayato, Los Angeles, CA

Justin Pichetrungsi
Anajak Thai, Sherman Oaks, CA

Carlos Salgado
Taco María, Costa Mesa, CA

Best Chef: Northwest and Pacific

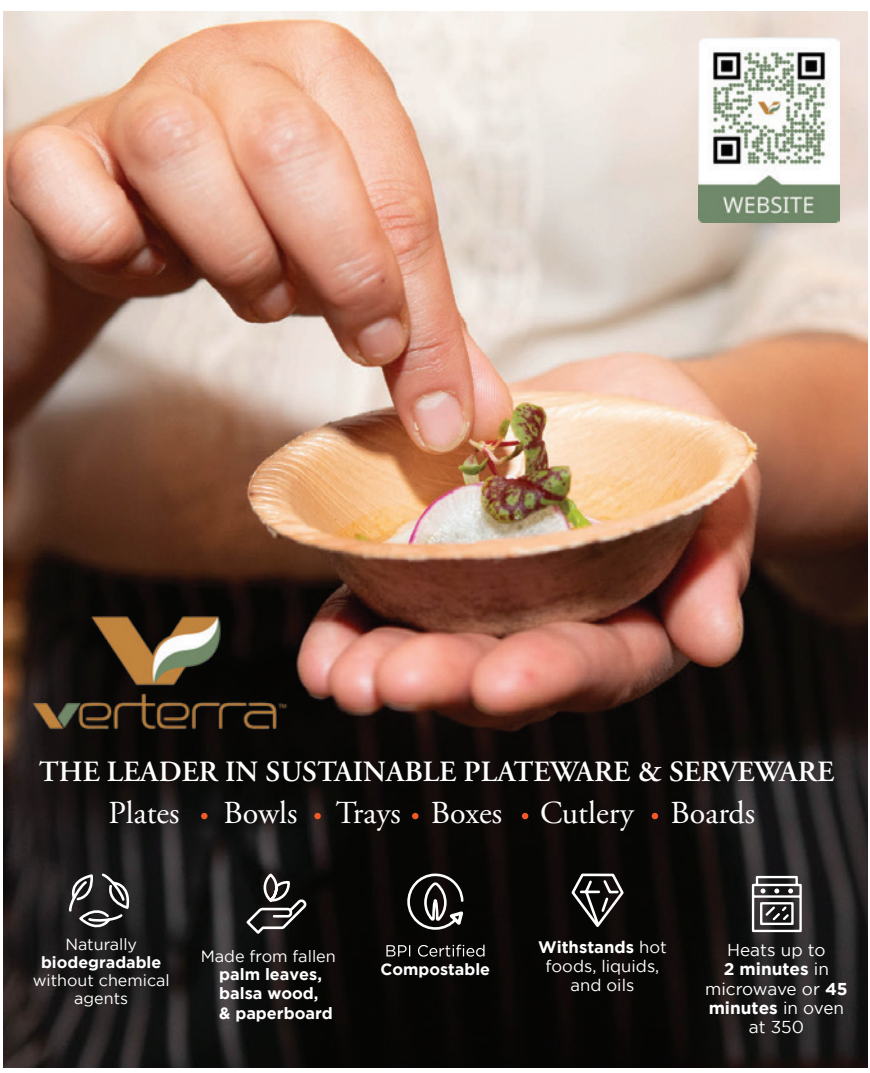
Joshua Dorcak
MÄS, Ashland, OR

Vince Nguyen
Berlu, Portland, OR

Thomas Pisha-Duffly
Gado Gado, Portland, OR

Beau Schooler
In Bocca Al Lupo, Juneau, AK

Aaron Verzosa
Archipelago, Seattle, WA



America's Classics: Texas

Joe's Bakery & Coffee Shop
Austin, TX
Owner: Paula Avila

America's Classics: South

La Casita Blanca
Villa Palmeras
San Juan, PR
Owners: Jesús Pérez Ruiz, Mildred De León, Leonardo Pérez De León, Jesús Pérez De León

America's Classics: Pacific and Northwest

Manago Hotel
Captain Cook, HI
Owners: Britney and Taryn Manago

America's Classics: Northeast

Nezinscot Farm
Turner, ME
Owner: Gloria and Gregg Varney

America's Classics: Mountain

Pekin Noodle Parlor
Butte, MT
Owner: Jerry Tam

America's Classics: Great Lakes

Wagner's Village Inn
Oldenburg, IN
Owner: Dan Saccomando

To learn more about the America's Classics Winners click **here**.

Best Chef: Texas

Reyna Duong
Sandwich Hag
Dallas, TX

Benchawan Jabthong Painter
Street to Kitchen
Houston, TX

Emiliano Marentes
ELEMI
El Paso, TX

John Russ
Clementine
San Antonio, TX

Ernest Servantes and David Kirkland
Burnt Bean Co.
Seguin, TX

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Best Chef: Great Lakes

Omar Anani
Saffron De Twah
Detroit, MI

Diana Dávila
Mi Tocaya Antojería
Chicago, IL

Tim Flores and Genie Kwon
Kasama
Chicago, IL

Andy Hollyday
Selden Standard
Detroit, MI

Sarah Welch
Marrow
Detroit, MI

Humanitarian of the Year Award

Supported by the Michael Phillips Humanitarian Fund

The 2023 Humanitarian of the Year Award honorees are the co-founders of the Black Farmer Fund: social entrepreneur and impact investor Olivia Watkins, and farmer and activist Karen Washington.



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Outstanding Hospitality

Presented by American Airlines

The Black Cypress
Pullman, WA

Bottega
Birmingham, AL

Lula Drake
Columbia, SC

The Quarry
Monson, ME

Sepia
Chicago, IL

Best New Restaurant

Presented by BentoBox

Causa
Washington, D.C.

Dept of Culture
New York, NY

Don Artemio Mexican Heritage
Fort Worth, TX

Kann
Portland, OR

Lupi & Iris
Milwaukee, WI

Neng Jr.'s
Asheville, NC

Nolia
Cincinnati, OH

Obélix
Chicago, IL

Restaurant Beatrice
Dallas, TX

Tatemó
Houston, TX

Outstanding Restaurateur

Brandon Chrostowski
EDWINS Leadership and Restaurant Institute
(EDWINS Leadership and Restaurant Institute, edwins too, EDWINS Bakery, and others)
Cleveland, OH

Greg Dulan
Dulan's Soul Food Kitchen,
Dulan's on Crenshaw, and Dulanville
Los Angeles, CA

Aaron Hoskins, Sarah Simmons, and Elie Yigo
CITY GRIT Hospitality Group
(smallSUGAR, CITY GRIT, Il Focolare Pizzeria)
Columbia, SC

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Yenvy and Quynh Pham
Phở Bắc Sup Shop, Phởcific Standard Time
The Boat, Seattle, WA

Ellen Yin
High Street Hospitality Group
(Fork, a.kitchen + bar, High Street, and others)
Philadelphia, PA

Outstanding Restaurant

Presented by Acqua Panna® Natural Spring Water

Copine
Seattle, WA

Coracora
West Hartford, CT

Friday Saturday Sunday
Philadelphia, PA

Lucia
Dallas, TX

Mita's
Cincinnati, OH

Outstanding Chef

Rachel Miller
Nightshade Noodle Bar
Lynn, MA

Niki Nakayama
n/naka
Los Angeles, CA

Erik Ramirez
Llama Inn
Brooklyn, NY

Rob Rubba
Oyster Oyster
Washington, D.C.

Hajime Sato
Sozai,
Clawson, MI

PATRON EXPERIENCE

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Patron Dinner Menu Created by

James Beard Award Winner
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The Grey
Savannah, GA

Trevor Elliot
The Grey
Savannah, GA

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Carolyn Chang

Trevor and Vanessa Guthrie

Eric and Sharapat Kessler

Emily Luchetti, Jam + Chocolate Maker

Allison Rose, Rose Culinary Ventures

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POST RESTAURANT AND CHEF AWARDS CELEBRATION

Monday, June 5

Immediately following the Restaurant and Chef Awards ceremony.

Chicago Union Station
225 S Canal Street, Chicago, IL 60606
Click **here** for directions.

Entry is included with every Restaurant and Chef ceremony ticket.

Featured Chefs

James Beard Award Semifinalist
Saibeen Acord
Saibeen's Kitchen, Great Falls, MT

James Beard Award Nominee
Omar Anani
Saffron De Twah, Detroit, MI

James Beard Award Nominee
Tiffany Derry
Roots Southern Table, Farmers Branch, TX

James Beard Award Winner
Brandon Jew
Mister Jiu's, San Francisco, CA

Kevin Kelly and **Kevin Cavanaugh**
J&L Catering, Chicago, IL

James Beard Award Nominees
Kate Lasky and **Tomasz Skowronski**
Apteka, Pittsburgh, PA

James Beard Award Nominee
Macarena Ludena
Coracora, West Hartford, CT

James Beard Award Semifinalist
Niven Patel
Ghee Indian Kitchen, Miami, FL

James Beard Award Semifinalist
Minh Phan
PHENAKITE, Los Angeles, CA

James Beard Award Semifinalists
Angie Rito and **Scott Tacinelli**
Don Angie, New York, NY

James Beard Award Nominees
John Shields and **Karen Urie Shields**
Smyth, Chicago, IL

James Beard Award Nominee
Sheldon Simeon
Tiffany's Restaurant & Bar, Wailuku, HI

James Beard Award Semifinalist
Dale Talde
Goosefeather, Tarrytown, NY

James Beard Award Semifinalist
Chris Viaud
Ansanm, Milford, NH

James Beard Award Nominee
Crystal Wahpepah
Wahpepah's Kitchen, Oakland, CA

James Beard Award Semifinalist
Mailea Weger and **Mike Kida**
lou, Nashville, TN

Featuring music from DJ M-Dok

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AWARDS SESSIONS: A SERIES OF PANEL DISCUSSIONS

Join us on Saturday and Sunday for a programming series highlighting our community.

Saturday, June 3
1:30 to 3:00 P.M. CT

Food Access and Sustainable Communities

A sustainable community is defined by its ability to manage its human, natural, and financial capital to meet current needs while ensuring adequate resources for future generations. Equitable Food access is a key feature of this model, but what happens when the human capital is unable to sustain itself? In this discussion, chefs and activists address this challenge, what drives it, and their own solutions towards a better future while investing in the present. Moderated by JBF vice president of Community Colleen Vincent and featuring panelists Rick Bayless, Maya-Camille Broussard, Brandon Chrostowski, Valerie Horn, Justin Pioche, and Erick Williams.

Saturday, June 3
3:15 to 4:00 P.M. CT
(**Cocktail reception to follow**)

The Abundance Setting x JBF Panel: Who's Watching the Kids?

The panel's title is a question that perhaps working moms get more than working dads. This conversation will provide a look behind the scenes at how chefs and restaurateurs are handling the challenges, the tradeoffs, and stigma around the topic. Moderated by Beverly Kim and Sarah Stegner.

Monday, June 5
10:00 to 11:00 A.M. CT

JBF Chef Advocacy Meet-Up

Whether you've been working on a compost program or higher wages for your community, advocating for SNAP expansion, the Justice for Black Farmers Act, or other Farm Bill efforts at the federal level, or needing some inspiration to better use your voice and platform for issues you care about, come share your advocacy stories—and questions—with friends and colleagues. This informal meet-up is an opportunity to share successes and challenges with others and be energized anew around the collective power of chefs, in a perfect combination of networking and action.

About the Awards

The mission of the James Beard Awards is to recognize exceptional talent and achievement in the culinary arts, hospitality, media, and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive.

2023 Awards Stories and Interviews

2023 Awards Press Releases

For the Awards Policies and Procedures **click here.**

For Awards FAQs **click here**.

2023 Sponsors

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