

FOR IMMEDIATE RELEASE



2016 James Beard Awards

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2016 JAMES BEARD FOUNDATION AWARD WINNERS ANNOUNCED

NEW YORK, NY (May 2, 2016) – Winners were revealed tonight, Monday, May 2, 2016, at the 2016 James Beard Foundation Awards at the Lyric Opera of Chicago. During a ceremony hosted by TV personality, chef and restaurateur Carla Hall, awards in the Restaurant and Chef and Outstanding Restaurant Design categories were presented, as well as a number of special achievement awards, including the Who's Who of Food & Beverage in America, Lifetime Achievement, Design Icon, America's Classics, and Humanitarian of the Year. Winners of the Foundation's annual Book, Broadcast, & Journalism Awards were presented on April 26, 2016, at a ceremony and dinner at Pier 60 at Chelsea Piers in New York City, hosted by James Beard Award winner, chef and TV personality Ming Tsai. A complete list of award winners announced on May 2 can be found at the end of this release. Results from both events can be found at jamesbeard.org/awards.

Highlights from this year's list of winners include:

- **Outstanding Chef:** Suzanne Goin, Lucques, Los Angeles
- **Outstanding Restaurant:** Alinea, Chicago
- **Outstanding Pastry Chef:** Dahlia Narvaez, Osteria Mozza, Los Angeles
- **Outstanding Restaurateur:** Ken Friedman, The Spotted Pig, The Breslin, Tosca Café, NYC
- **Best New Restaurant:** Shaya, New Orleans
- **Rising Star Chef:** Daniela Soto-Innes, Cosme, NYC

Industry leaders from across the country attended the highly anticipated ceremony where the theme of the evening was TV/Dinner. Ever since James Beard appeared on television's first cooking show, food has been one of the most popular subjects in American broadcasting. The 2016 James Beard Awards honored the country's top culinary talent while celebrating the role of cuisine in television. The gala reception chefs, consisting of former James Beard Foundation Award recipients, created dishes inspired by their favorite television shows and characters, and shared their cuisine with nearly 2,000 attendees.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and further the Foundation's mission to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2016 James Beard Awards are presented in association with HMSHost, Lexus, and Mariano's; and the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, Lenox Tableware and Gifts, True Refrigeration®; Supporting Sponsors: Acqua Panna® Natural Spring Water, Breville®, Goose Island Beer Co., Lavazza, Robert Mondavi Winery, S.Pellegrino® Sparkling Natural Mineral Water, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Braveheart Black Angus Beef® from PERFORMANCE Foodservice, Ecolab, Groupon, Kendall College, Royal Caribbean International, Waldorf Astoria Hotels & Resorts; with additional support from: Chefwear, VerTerra Dinnerware, and Wisconsin Cheese. The James Beard Foundation also gratefully acknowledges the generous support of the Chicago Department of Aviation, Choose Chicago, and the Illinois Restaurant Association.

About The James Beard Foundation

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, 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. Get food news, recipes, and more at the James Beard Foundation's [blog](#). Follow the James Beard Foundation on [Facebook](#), [Twitter](#) and [Instagram](#).

2016 James Beard Foundation Award Winners

2016 James Beard Foundation Outstanding Restaurant Design Awards

75 Seats and Under

(For the best restaurant design or renovation in North America since January 1, 2013)

TIE

Firm: Demian Repucci Design

Designer: Demian Repucci

Project: Bruno, NYC

Firm: Renzo Piano Building Workshop

Designers: Renzo Piano Building Workshop in Collaboration with Cooper Robertson and Bentel & Bentel
Project: Untitled, NYC

76 Seats and Over

(For the best restaurant design or renovation in North America since January 1, 2013)

Firm: Land and Sea Dept.

Designers: Mode Carpentry, Land and Sea Dept. (Robert McAdams, Jon Martin, Peter Toalson, and Cody Hudson)

Project: Cherry Circle Room, Chicago

2016 James Beard Foundation Restaurant and Chef Awards

Best New Restaurant

Presented by True Refrigeration®

A restaurant opened in the calendar year before the award that already displays excellence in food, beverage, and service, and that is likely to make a significant impact in years to come.

Shaya, New Orleans

Outstanding Baker

A chef or baker who prepares breads, pastries or desserts in a retail bakery, and who serves as a national standard-bearer of excellence. Must have been a baker or pastry chef for at least five years.

Joanne Chang, Flour Bakery + Café, Boston

Outstanding Bar Program

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

Maison Premiere, Brooklyn, NY

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. Candidates must have been working as chefs for at least the past 5 years.

Suzanne Goin, Lucques, Los Angeles

Outstanding Pastry Chef

A chef or baker who prepares desserts, pastries, or breads and who serves as a standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past 5 years.

Dahlia Narvaez, Osteria Mozza, Los Angeles

Outstanding Restaurant

Presented by Acqua Panna® Natural Spring Water

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.

Alinea, Chicago

Outstanding Restaurateur

A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Candidates must have

been in the restaurant business for at least 10 years. Candidates must not have been nominated for a James Beard Foundation chef award in the past five years.

Ken Friedman, The Spotted Pig, The Breslin, Tosca Café, NYC

Outstanding Service

Presented by Goose Island Beer Co.

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

Eleven Madison Park, NYC

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.

Bern's Steakhouse, Tampa, FL

Outstanding Wine, Beer, or Spirits Professional

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

Ron Cooper, Del Maguey Single Village Mezcal, Ranchos de Taos, NM

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 have a significant impact on the industry in years to come.

Daniela Soto-Innes, Cosme, NYC

Best Regional 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)

Curtis Duffy, Grace, Chicago

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

Aaron Silverman, Rose's Luxury, Washington D.C.

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

Paul Berglund, The Bachelor Farmer, Minneapolis

Best Chef: New York City (Five Boroughs)

Jonathan Waxman, Barbuto

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

Zak Pelaccio, Fish & Game, Hudson, NY

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

Renee Erickson, The Whale Wins, Seattle

Best Chef: South (AL, AR, FL, LA, MS, PR)

Justin Devillier, La Petite Grocery, New Orleans

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

Tandy Wilson, City House, Nashville

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

Justin Yu, Oxheart, Houston

Best Chef: West (CA, HI, NV)

Jon Shook and Vinny Dotolo, Animal, Los Angeles

2016 James Beard Foundation America's Classics

Al Ameer Restaurant, Dearborn, MI

Owners: Khalil Ammar and Zaki Hashem

Brooks' House of BBQ, Oneonta, NY

Owners: Beth and Ryan Brooks

Bully's Restaurant, Jackson, MS

Owners: Greta Brown Bully and Tyrone Bully

Matt's Place Drive-In, Butte, MT

Owners: Robin and Brad Cockhill

Rancho de Chimayó Restaurante, Chimayo, NM

Owner: Florence Jaramillo

2016 James Beard Foundation Who's Who of Food & Beverage in America Inductees

Gina Gallo

Winemaker

Sonoma, CA

Jim Lahey

Baker and Proprietor

NYC

Ed Levine

Author and Founder of *Serious Eats*

NYC

Dr. Temple Grandin

Author and Animal Rights Activist

Fort Collins, CO

Marcus Samuelsson

Chef and Restaurateur

NYC

2016 James Beard Foundation Humanitarian of the Year

Father Greg Boyle

Homeboy Industries
Los Angeles

2016 James Beard Foundation Lifetime Achievement Award

Leah Chase
Dooky Chase's Restaurant
New Orleans

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