

## For Immediate Release

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# JAMES BEARD FOUNDATION ANNOUNCES 2019 NOMINEES

**NEW YORK, NY (March 27, 2019)** – The James Beard Foundation is proud to announce the nominees for the 2019 James Beard Awards. The nominees were announced today during a press conference and breakfast at Hugo's by Hugo Ortega in Houston, co-hosted by Clare Reichenbach, CEO of the James Beard Foundation, and David Minberg, chairman of Houston First.

Minberg represented Houston at the event, speaking on behalf of the city and welcoming the Foundation and its CEO Clare Reichenbach, who made opening remarks and highlighted this year's theme, "Good Food For Good™". David Whitaker, president and CEO of Choose Chicago, the Awards' host city, made key remarks and announced Regional Chef Nominees together with Reichenbach. Additionally, James Beard Foundation chief strategy officer Mitchell Davis and James Beard Award winner and chair of the Restaurant and Chef committee Anne Quatrano announced several categories of nominees. The event was streamed live online on the [James Beard Foundation website](#) and [Twitter feed](#). James Beard Award winner Hugo Ortega, owner and executive chef of Hugo's, prepared a breakfast for guests including pork, chicken, and vegetable tamales; zucchini, corn, and poblano quesadillas; pan dulce; red and green chilaquiles; gorditas; and breakfast tacos.

Nominees were announced in nearly 60 categories of the Foundation's various awards programs, including Restaurant and Chef, Restaurant Design, and Media. A complete list of nominees can be found at the end of this release, as well as at [jamesbeard.org/awards](http://jamesbeard.org/awards).

### About the 2019 James Beard Awards

The 2019 James Beard Awards celebrations begin in New York City on Friday, April 26, 2019, with the James Beard Media Awards. The exclusive event honors the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists and will take place at Pier Sixty at Chelsea Piers.

The events then move to Chicago, beginning with the Leadership Awards dinner on Sunday, May 5, 2019. The dinner, presented in association with Deloitte and hosted by Gail Simmons, will recognize honorees for their work in creating a more healthful, sustainable, and just food world. The James Beard Awards Gala

will take place on Monday, May 6, 2019, at the Lyric Opera of Chicago, hosted by Jesse Tyler Ferguson. 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, and America's Classics. A gala reception will immediately follow, featuring chefs and beverage professionals from across the country, including past JBF Award winners and many who are involved in the Foundation's Impact Programs, from Smart Catch Seafood to Women's Leadership programs and the James Beard Chefs Bootcamp for Policy and Change. The VIP Dinner chefs, those who cook a multi-course dinner and create an experience in the mezzanine boxes during the Awards show, will be chefs from the esteemed Union Square Hospitality Group.

This year's theme, "Good Food For Good™" is synonymous with the James Beard Foundation's mission. It is the simple summation of what the organization stands for, from unique and delicious dining experiences at the James Beard House and around the country, to scholarships, mentorships, and a variety of industry programs that educate and empower leaders in the food community. The Foundation has built a platform for chefs and asserted the power of gastronomy to drive behavior, culture, and policy change around food. With this theme, the annual Awards aim to bring attention not only to its deserving winners but to the Foundation's overall mission as well.

Tickets to the May 6 Awards Gala and April 26 Media Awards dinner are on sale now at [jamesbeard.org/awards/tickets](http://jamesbeard.org/awards/tickets). General public tickets are \$500; James Beard Foundation member tickets are \$425; VIP dinner options available upon request to the box office at 914-231-6180 or [boxoffice@jamesbeard.org](mailto:boxoffice@jamesbeard.org). Individual tickets for the Media Awards are \$350; table for 10, \$3,500. Both ceremonies will be broadcast live via the James Beard Foundation's Twitter @beardfoundation and at [jamesbeard.org/awards](http://jamesbeard.org/awards).

The 2019 James Beard Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with Chicago O'Hare and Midway International Airports and Magellan Corporation as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, HMSHost, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water ; Supporting Sponsors: Hyatt, National Restaurant Association™, Robert Mondavi Winery, Skuna Bay Salmon, TABASCO® Sauce, Valrhona, White Claw® Hard Seltzer, Windstar Cruises; Gala Reception Sponsors: Dogfish Head Craft Brewery, Ecolab, Front of the House®, Kendall College, with additional support from Chefwear, Loacker and VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2019 James Beard Awards.

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 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 programs. All James Beard Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia.

## About the James Beard Foundation

The James Beard Foundation's mission is to promote *good food for good™*. For more than 30 years, the James Beard Foundation has highlighted the centrality of food culture in our daily lives. Through the James Beard Awards, unique dining experiences at the James Beard House and around the country,

scholarships, hands-on learning, and a variety of industry programs that educate and empower leaders in our community, the Foundation has built a platform for chefs and asserted the power of gastronomy to drive behavior, culture, and policy change around food. To that end, the Foundation has also created signature impact-oriented initiatives that include our Women's Leadership Programs, aimed at addressing the gender imbalance in the culinary industry; advocacy training through our Chefs Boot Camp for Policy and Change; and the James Beard Foundation Leadership Awards, which shine a spotlight on successful change makers. The organization is committed to giving chefs and their colleagues a voice and the tools they need to make the world more sustainable, equitable, and delicious for everyone. For more information, please visit [jamesbeard.org](http://jamesbeard.org) and follow @beardfoundation on [Instagram](#), [Twitter](#), and [Facebook](#).

## **2019 James Beard Foundation Awards Nominees**

### **2019 James Beard Foundation Book Awards**

For cookbooks and other non-fiction food- or beverage-related books that were published in the U.S. in 2018. Winners will be announced on April 26, 2019.

The winner of the Book of the Year Award and the Cookbook Hall of Fame inductee will be announced on April 26, 2019.

#### **American**

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

*A Common Table: 80 Recipes and Stories from My Shared Cultures*  
Cynthia Chen McTernan  
(Rodale)

*Between Harlem and Heaven: Afro-Asian-American Cooking for Big Nights, Weeknights, and Every Day*  
JJ Johnson and Alexander Smalls with Veronica Chambers  
(Flatiron Books)

*Sweet Home Café Cookbook: A Celebration of African American Cooking*  
Albert G. Lukas and Jessica B. Harris  
(Smithsonian Books)

#### **Baking and Desserts**

Books with recipes focused on breads, pastries, desserts, and other treats.

*Black Girl Baking: Wholesome Recipes Inspired by a Soulful Upbringing*  
Jerrelle Guy  
(Page Street Publishing Co.)

*Pie Squared: Irresistibly Easy Sweet & Savory Slab Pies*  
Cathy Barrow  
(Grand Central Publishing)

*SUQAR: Desserts & Sweets from the Modern Middle East*  
Greg Malouf and Lucy Malouf  
(Hardie Grant Books)

## **Beverage**

Books with or without recipes focused on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices.

*Apéritif: Cocktail Hour the French Way*

Rebekah Peppler

(Clarkson Potter)

*The Aviary Cocktail Book*

Grant Achatz, Nick Kokonas, Micah Melton, Allen Hemberger, and Sarah Hemberger

(The Alinea Group)

*Cocktail Codex*

Alex Day, Nick Fauchald, David Kaplan, and Devon Tarby

(Ten Speed Press)

*Wine Folly: Magnum Edition*

Madeline Puckette and Justin Hammack

(Avery)

## **General**

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

*Everyday Dorie*

Dorie Greenspan

(Rux Martin/Houghton Mifflin Harcourt)

*Milk Street: Tuesday Nights*

Christopher Kimball

(Little, Brown and Company)

*Ottolenghi Simple*

Yotam Ottolenghi

(Ten Speed Press)

## **Health and Special Diets**

Books with recipes that focus on improving health and nutrition, or that address specific health issues, such as allergies or diabetes.

*The Complete Diabetes Cookbook*

Editors at America's Test Kitchen

(America's Test Kitchen)

*Eat a Little Better*

Sam Kass

(Clarkson Potter)

*More with Less*

Jodi Moreno

(Roost Books)

## **International**

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

*Feast: Food of the Islamic World*

Anissa Helou  
(Ecco)

*The Food of Northern Thailand*

Austin Bush  
(Clarkson Potter)

*I Am a Filipino*

Nicole Ponseca and Miguel Trinidad  
(Artisan Books)

## **Photography**

*Season: Big Flavors, Beautiful Food*

Nik Sharma  
(Chronicle Books)

*Tokyo New Wave*

Andrea Fazzari  
(Ten Speed Press)

*Wild: Adventure Cookbook*

Luisa Brimble  
(Prestel Publishing)

## **Reference, History, and Scholarship**

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

*Canned: The Rise and Fall of Consumer Confidence in the American Food Industry*

Anna Zeide  
(University of California Press)

*Catfish Dream: Ed Scott's Fight for His Family Farm and Racial Justice in the Mississippi Delta*

Julian Rankin  
(University of Georgia Press)

*Creole Italian: Sicilian Immigrants and the Shaping of New Orleans Food Culture*

Justin Nystrom  
(University of Georgia Press)

## **Restaurant and Professional**

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

*Chicken and Charcoal: Yakitori, Yardbird, Hong Kong*

Matt Abergel  
(Phaidon Press)

*From the Earth: World's Great, Rare and Almost Forgotten Vegetables*

Peter Gilmore  
(Hardie Grant Books)

*Rich Table*

Evan Rich and Sarah Rich  
(Chronicle Books)

### **Single Subject**

Books with recipes focused on a single or category of ingredients, a dish, or a method of cooking.

*Bread & Butter: History, Culture, Recipes*

Richard Snapes, Grant Harrington, and Eve Hemingway  
(Quadrille Publishing)

*Goat: Cooking and Eating*

James Whetlor  
(Quadrille Publishing)

*Korean BBQ: Master Your Grill in Seven Sauces*

Bill Kim with Chandra Ram  
(Ten Speed Press)

### **Vegetable-Focused Cooking**

Books on vegetable cookery with recipes including vegetarian or vegan cooking.

*Almonds, Anchovies, and Pancetta: A Vegetarian Cookbook, Kind Of*

Cal Peternell  
(William Morrow Cookbooks)

*Saladish*

Ilene Rosen  
(Artisan Books)

*Vegetarian Viet Nam*

Cameron Stauch  
(W. W. Norton & Company)

### **Writing**

Narrative nonfiction books including memoirs, culinary tourism, investigative journalism, food advocacy, and critical analysis of food and foodways for a general audience.

*Buttermilk Graffiti: A Chef's Journey to Discover America's New Melting-Pot Cuisine*

Edward Lee  
(Artisan Books)

*Hippie Food: How Back-to-the-Landers, Longhairs, and Revolutionaries Changed the Way We Eat*

Jonathan Kauffman  
(William Morrow)

*Pasta, Pane, Vino: Deep Travels Through Italy's Food Culture*

Matt Goulding

(Harper Wave/Anthony Bourdain)

### **2019 James Beard Foundation Broadcast Media Awards**

For radio, television broadcasts, podcasts, webcasts, and documentaries appearing in 2018. Winners will be announced on April 26, 2019.

#### **Documentary**

*Chef Flynn*

Airs on: Hulu, iTunes, and YouTube

*Funke*

Airs on: LA Film Festival and Tastemade

*Modified*

Airs on: Film festivals and Vimeo

#### **Online Video, Fixed Location and/or Instructional**

*Handcrafted – How to Make Handmade Soba Noodles*

Airs on: Bon Appétit

*Mad Genius – Crispy Cheese Sticks; Waffled Okonomiyaki; and Puff Pastry*

Airs on: Food & Wine, YouTube, and Facebook

*MasterClass – Dominique Ansel Teaches French Pastry Fundamentals*

Airs on: MasterClass

#### **Online Video, on Location**

*First We Feast's Food Skills – Mozzarella Kings of New York*

Airs on: YouTube

*Kitchen Unnecessary – Fire Morels*

Airs on: YouTube, Facebook

*NPR Foraging – Eating Wild Sea Creatures; You Can Eat Dandelions; and The Hunt for Morels*

Airs on: NPR

#### **Outstanding Personality**

Samin Nosrat

*Salt Fat Acid Heat*

Airs on: Netflix

Marcus Samuelsson

*No Passport Required*  
Airs on: PBS

Molly Yeh  
*Girl Meets Farm*  
Airs on: Food Network

### **Outstanding Reporting**

*Deep Dive and Food for Thought, 2018 PyeongChang Winter Olympics*  
Reporter: David Chang  
Airs on: NBC, NBCSN

*In Real Life – Why You MUST Try Native American Cuisine*  
Reporter: Yara Elmjouie  
Airs on: YouTube, AJ+

*The Sporkful – Yewande Finds Her Super Power*  
Reporter: Dan Pashman  
Airs on: Stitcher

### **Podcast**

*Copper & Heat – Be a Girl*  
Airs on: Copper & Heat, iTunes, Spotify, and Stitcher

*The Feed – Paletas and Other Icy Treats*  
Airs on: PodcastOne

*Racist Sandwich – Erasing Black Barbecue*  
Airs on: iTunes, Racist Sandwich, and Stitcher

### **Radio Show**

*California Foodways – Providing a Taste of Oaxaca to Central Valley; Can Ag and Wildlife Co-Exist? Rice Farmers Think So; and Frozen Burrito Royalty in the Central Valley*  
Airs on: KQED, California Foodways

*The Food Chain – Raw Grief and Widowed*  
Airs on: BBC World Service

*KCRW's Good Food – Remembering Jonathan Gold*  
Airs on: KCRW

### **Special (on TV or Online)**

*Anthony Bourdain: Explore Parts Unknown – Little Los Angeles*  
Airs on: CNN, Explore Parts Unknown, Roads & Kingdoms

*Spencer's BIG Holiday*  
Airs on: Gusto



*Taste Buds – Chefsgiving*  
Airs on: ABC

### **Television Program, in Studio or Fixed Location**

*Barefoot Contessa: Cook Like a Pro – Mary Poppins Show*  
Airs on: Food Network

*Good Eats: Reloaded – Steak Your Claim*  
Airs on: Cooking Channel

*Pati’s Mexican Table – Tijuana: Stories from the Border*  
Airs on: WETA Washington; Distributed Nationally by American Public Television

### **Television Program, on Location**

*The Migrant Kitchen – Man’oushe*  
Airs on: KCET and Link TV

*Salt Fat Acid Heat – Salt*  
Airs on: Netflix

*Ugly Delicious – Fried Chicken*  
Airs on: Netflix

### **Visual and Technical Excellence**

*Anthony Bourdain: Explore Parts Unknown*  
Yuki Aizawa, Sarah Hagey, Nathalie Karouni, Kate Kunath and August Thurmer  
Airs on: CNN, Explore Parts Unknown, Roads & Kingdoms

*Chef’s Table*  
Will Basanta, Adam Bricker, and Danny O’Malley  
Airs on: Netflix

*From The Wild – Season 4*  
Kevin Kossowan  
Airs on: Vimeo

### **2019 James Beard Foundation Journalism Awards**

For articles published in English in 2018. Winners will be announced on April 26, 2019.

Publication of the Year will be decided by members of the James Beard Awards Journalism Committee and will be announced at the awards ceremony.

### **Columns**

America’s Best Worst Cook: “Hi, I’m America’s Best Worst Cook”; “Dear Chefs, Will Eating This Kill Me?” and “How to Roast a Chicken? The Answers Are Horrifying.”  
JJ Goode

## *Taste*

Local Fare: “The Question of Dinner”; “Dixie Vodka”; and “Folk Witness”

John T. Edge

*Oxford American*

What We Talk About When We Talk About American Food: “The Pickled Cucumbers That Survived the 1980s AIDS Epidemic”; “A Second Look at the Tuna Sandwich’s All-American History”; and “Freedom and Borscht for Ukrainian-Jewish Émigrés”

Mari Uyehara

*Taste*

## **Craig Claiborne Distinguished Restaurant Review Award**

Counter Intelligence: “The Hearth & Hound, April Bloomfield’s New Los Angeles Restaurant, Is Nothing Like a Gastropub”; “There’s Crocodile and Hog Stomach, but Jonathan Gold Is All About the Crusty Rice at Nature Pagoda”; and “At Middle Eastern Restaurants, It All Starts with Hummus. Jonathan Gold says Bavel’s Is Magnificent”

Jonathan Gold

*Los Angeles Times*

“The Fire Gods of Washington, D.C.”; “David Chang’s Majordomo Is No Minor Feat”; and “North America’s Best Cantonese Food Is in Canada”

Bill Addison

*Eater*

“The Four Seasons Returns. But Can It Come Back?” “Why David Chang Matters”; and “A Celebration of Black Southern Food, at JuneBaby in Seattle”

Pete Wells

*The New York Times*

## **Dining and Travel**

Chau Down: “A New Orleans Food Diary”; “A Portland Food Diary”; and “A Chicago Food Diary”

Danny Chau

*The Ringer*

“Dim Sum Is Dead, Long Live Dim Sum”

Max Falkowitz

*Airbnb Magazine*

“Many Chinas, Many Tables”

Jonathan Kauffman and Team

*San Francisco Chronicle*

## **Feature Reporting**

“Big in Japan”

Tejal Rao

*The New York Times Magazine*

“A Kingdom from Dust”

Mark Arax  
*The California Sunday Magazine*

“Shell Game: Saving Florida’s Oysters Could Mean Killing a Way of Life”  
Laura Reiley and Eve Edelheit  
*Tampa Bay Times*

### **Food Coverage in a General Interest Publication**

*New York Magazine*  
Robin Raisfeld, Rob Patronite, Maggie Bullock, and the Staff of *New York Magazine*

*Roads & Kingdoms*  
Nathan Thornburgh, Matt Goulding, Anup Kaphle, and the *Roads & Kingdoms* Team

*T: The New York Times Style Magazine*  
Kurt Soller, Hanya Yanagihara, and the Staff of *T Magazine*

### **Foodways**

“Back to Where It All Began: I Had Never Eaten in Ghana Before. But My Ancestors Had.”  
Michael W. Twitty  
*Bon Appétit*

“A Hunger for Tomatoes”  
Shane Mitchell  
*The Bitter Southerner*

“What is Northern Food?”  
Steve Hoffman  
*Artful Living*

### **Health and Wellness**

“Clean Label’s Dirty Little Secret”  
Nadia Berenstein  
*The New Food Economy*

“The Last Conversation You’ll Ever Need to Have About Eating Right” and “The Last Conversation You’ll Need to Have on Eating Right: The Follow-ups”  
Mark Bittman and David L. Katz  
*New York Magazine / Grub Street*

“‘White People Food’ Is Creating An Unattainable Picture Of Health”  
Kristen Aiken  
*HuffPost*

### **Home Cooking**

“Melissa Clark’s Thanksgiving”  
Melissa Clark

*The New York Times*

“The Subtle Thrills of Cold Chicken Salad”

Cathy Erway  
*Taste*

“Top Secret Ingredients”

Kathleen Purvis  
Garden & Gun

### **Innovative Storytelling**

“In Search of Water-Boiled Fish”

Angie Wang  
*Eater*

“100 Most Jewish Foods”

Alana Newhouse, Gabriella Gershenson and Stephanie Butnick  
*Tablet Magazine*

“What’s in a Food Truck?”

Bonnie Berkowitz, Seth Blanchard, Aaron Steckelberg, and Monica Ulmanu  
*The Washington Post*

### **Investigative Reporting**

“‘It’s Not Fair, Not Right’: How America Treats Its Black Farmers”

Debbie Weingarten and Audra Mulkern  
*The Guardian and the Economic Hardship Reporting Project*

“A Killing Season”

Boyce Upholt  
*The New Republic*

“Victims Blame FDA for Food-Recall Failures”

Christine Haughney Dare-Bryan  
*Politico*

### **Jonathan Gold Local Voice Award**

“Storied Ovens”; “Food Outside the U.S. Open Gates”; and “A New Destination for Chinese Food: Not Flushing, but Forest Hills”

Max Falkowitz  
*The New York Times; Plate Magazine*

“My Dinner at the Playboy Club”; “Curry and Roti Destination Singh’s Lights Up Queens”; and “Where New Yorkers Actually Eat in Times Square”

Robert Sietsema  
*Eater NY*

“Yes Indeed, Lord: Queen’s Cuisine, Where Everything Comes from the Heart”; “Top 10 New Orleans Restaurants for 2019”; and “Sexual Harassment Allegations Preceded Sucre Co-Founder Tariq Hanna’s Departure”

Brett Anderson

*Nola.com | The Times-Picayune*

### **M.F.K. Fisher Distinguished Writing Award**

“A Kingdom from Dust”

Mark Arax

*The California Sunday Magazine*

“The Poet’s Table”

Mayukh Sen

*Poetry Foundation*

“What Is Northern Food?”

Steve Hoffman

*Artful Living*

### **Personal Essay, Long Form**

“I Made the Pizza Cinnamon Rolls from Mario Batali’s Sexual Misconduct Apology Letter”

Geraldine DeRuiter

*Everywhereist.com*

“Need to Find Me? Ask My Ham Man”

Catherine Down

*The New York Times*

“Writing an Iranian Cookbook in an Age of Anxiety”

Naz Deravian

*The Atlantic*

### **Personal Essay, Short Form**

“Doritos is Developing Lady-Friendly Chips Because You Should Never Hear a Woman Crunch”

Maura Judkis

*The Washington Post*

“I’m a Chef with Terminal Cancer. This Is What I’m Doing with the Time I Have Left”

Fatima Ali

*Bon Appétit*

“Savoring the School Lunch”

Rebekah Denn

*The Seattle Times*

### **Profile**

“Heaven Was a Place in Harlem”

Vince Dixon

*Eater*

“The Short and Brilliant Life of Ernest Matthew Mickler”

Michael Adno

*The Bitter Southerner*

“You Died’: The Resurrection of a Cook in the Heart of SF’s Demanding Culinary Scene”

Jonathan Kauffman

*San Francisco Chronicle*

## **Wine, Spirits, and Other Beverages**

“The Gulp War”

Dave Stroup

*Eater*

“Welch’s Grape Jelly with Alcohol’: How Trump’s Horrific Wine Became the Ultimate Metaphor for His Presidency”

Corby Kummer

*Vanity Fair*

“Why Is the Wine World So Un-Woke?”

Jon Bonné

*Punch*

## **2019 James Beard Foundation Outstanding Restaurant Design Awards**

Winners will be announced on May 6, 2019.

### **75 Seats and Under**

For the best restaurant design or renovation in North America since January 1, 2016.

- **Firms:** Heliotrope Architects and Price Erickson Interior Design  
**Project:** Willmott’s Ghost, Seattle
- **Firm:** Roman and Williams  
**Project:** La Mercerie, NYC
- **Firm:** Studio Writers  
**Project:** Atomix, NYC

### **76 Seats and Over**

For the best restaurant design or renovation in North America since January 1, 2016.

- **Firm:** Land and Sea Dept.  
**Project:** Lonesome Rose, Chicago

- **Firm:** studio razavi architecture  
**Project:** Boqueria, NYC
- **Firm:** Parts and Labor Design  
**Project:** Pacific Standard Time, Chicago

### Other Eating and Drinking Places

Eligible establishments include bars, quick service and fast casual restaurants, diners, counter service, food trucks and food halls, ice cream and cake shops, pop-ups, take-out counters, and coffee bars and shops completed or renovated since January 1, 2016.

- **Firm:** AvroKO  
**Project:** China Live, San Francisco
- **Firm:** Schwartz and Architecture (S^A)  
**Project:** El Pípila, San Francisco
- **Firm:** Summer Ops  
**Project:** Island Oyster, NYC

### Design Icon

Canlis  
Seattle

## 2019 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 6, 2019.

### Best New Restaurant

A restaurant opened in 2018 that already demonstrates excellence in cuisine and hospitality, and that is likely to make a significant impact in years to come.

- Angler, San Francisco
- Atomix, NYC
- Bavel, Los Angeles
- Frenchette, NYC
- Majordomo, Los Angeles

### Outstanding Baker

A pastry chef or baker who demonstrates exceptional skill, integrity, and character in the preparation of desserts, pastries, or breads served in a retail bakery. Must have been working as a pastry chef or baker for the past five years.

- Zachary Golper, Bien Cuit, NYC
- Maura Kilpatrick, Sofra Bakery and Café, Cambridge, MA
- Lisa Ludwinski, Sister Pie, Detroit
- Avery Ruzicka, Manresa Bread, Los Gatos, CA

- Greg Wade, Publican Quality Bread, Chicago

### **Outstanding Bar Program**

A restaurant or bar that demonstrates exceptional care and skill in the selection, preparation, and serving of cocktails, spirits, and/or beer.

- Bar Agricole, San Francisco
- Dead Rabbit, NYC
- Kimball House, Decatur, GA
- Lost Lake, Chicago
- Ticonderoga Club, Atlanta

### **Outstanding Chef (Presented by All-Clad Metalcrafters)**

A chef who sets high culinary standards and who has served as a positive example for other food professionals. Must have been working as a chef for the past five years.

- Ashley Christensen, Poole's Diner, Raleigh, NC
- David Kinch, Manresa, Los Gatos, CA
- Corey Lee, Benu, San Francisco
- Donald Link, Herbsaint, New Orleans
- Marc Vetri, Vetri Cucina, Philadelphia

### **Outstanding Pastry Chef (Presented by Lavazza)**

A pastry chef or baker who demonstrates exceptional skill, integrity, and character in the preparation of desserts, pastries, or breads served in a restaurant. Must have been working as a pastry chef or baker for the past five years.

- Juan Contreras, Atelier Crenn, San Francisco
- Kelly Fields, Willa Jean, New Orleans
- Meg Galus, Boka, Chicago
- Margarita Manzke, République, Los Angeles
- Pichet Ong, Brothers and Sisters, Washington, D.C.

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

A restaurant that demonstrates consistent excellence in food, atmosphere, service, and operations. Must have been in business 10 or more consecutive years.

- Balthazar, NYC
- FIG, Charleston, SC
- Jaleo, Washington, D.C.
- Quince, San Francisco
- Zahav, Philadelphia

### **Outstanding Restaurateur (Presented by Magellan Corporation)**

A restaurateur who demonstrates creativity in entrepreneurship and integrity in restaurant operations. 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.

- Hugh Acheson, Atlanta (Empire State South, Five & Ten, The National, and others)
- Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, Girl & the Goat, Momotaro, and others)
- JoAnn Clevenger, Upperline, New Orleans
- Ken Oringer, Boston (Little Donkey, Toro, Uni, and others)



- Alex Raij and Eder Montero, NYC (La Vara, Txikito, Saint Julivert Fisherie, and others)
- Ellen Yin, High Street Hospitality Group, Philadelphia (Fork, High Street on Market, High Street on Hudson)

### **Outstanding Service**

A restaurant in operation for five or more years that demonstrates consistency and exceptional thoughtfulness in hospitality and service.

- Brigtsen's, New Orleans
- Canlis, Seattle
- Frasca Food and Wine, Boulder, CO
- Saison, San Francisco
- Swan Oyster Depot, San Francisco
- Zingerman's Roadhouse, Ann Arbor, MI

### **Outstanding Wine Program (Presented by Robert Mondavi Winery)**

A restaurant or bar that demonstrates excellence in wine service through a carefully considered wine list and a well-informed approach to helping customers choose and drink wine.

- Bacchanal, New Orleans
- Benu, San Francisco
- Miller Union, Atlanta
- Night + Market, Los Angeles
- Spiaggia, Chicago

### **Outstanding Wine, Spirits, or Beer Producer**

A beer, wine, or spirits producer who demonstrates consistency and exceptional skill in his or her craft.

- Cathy Corison, Corison Winery, St. Helena, CA
- Ann Marshall and Scott Blackwell, High Wire Distilling Co., Charleston, SC
- Steve Matthiasson, Matthiasson Wines, Napa, CA
- Rob Tod, Allagash Brewing Company, Portland, ME
- 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 exceptional talent, character, and leadership ability, and who is likely to make a significant impact in years to come.

- Ana Castro, Coquette, New Orleans
- Alisha Elenz, MFK, Chicago
- Alexander Hong, Sorrel, San Francisco
- Jesse Ito, Royal Izakaya, Philadelphia
- Kwame Onwuachi, Kith and Kin, Washington, D.C.
- Jonathan Yao, Kato, Los Angeles

### **Best Chefs**

Chefs who set high culinary standards and also demonstrate integrity and admirable leadership skills in their respective regions. A nominee may be from any kind of dining establishment but 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)**

- Diana Dávila, Mi Tocaya Antojería, Chicago

- Jason Hammel, Lula Café, Chicago
- Beverly Kim and Johnny Clark, Parachute, Chicago
- David Posey and Anna Posey, Elske, Chicago
- Noah Sandoval, Oriole, Chicago
- Lee Wolen, Boka, Chicago

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

- Amy Brandwein, Centrolina, Washington, D.C.
- Tom Cunanan, Bad Saint, Washington, D.C.
- Rich Landau, Vedge, Philadelphia
- Cristina Martinez, South Philly Barbacoa, Philadelphia
- Cindy Wolf, Charleston, Baltimore

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

- Michael Corvino, Corvino Supper Club & Tasting Room, Kansas City, MO
- Michael Gallina, Vicia, St. Louis
- Ann Kim, Young Joni, Minneapolis
- Jamie Malone, Grand Café, Minneapolis
- Christina Nguyen, Hai Hai, Minneapolis

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

- Sean Gray, Momofuku Ko
- Brooks Headley, Superiority Burger
- Daniela Soto-Innes, Atla
- Alex Stupak, Empellón Midtown
- Jody Williams and Rita Sodi, Via Carota

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

- Tiffani Faison, Tiger Mama, Boston
- James Mark, North, Providence
- Tony Messina, Uni, Boston
- Cassie Piuma, Sarma, Somerville, MA
- Benjamin Suple, Oberlin, Providence

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

- Peter Cho, Han Oak, Portland, OR
- Katy Millard, Coquine, Portland, OR
- Brady Williams, Canlis, Seattle
- Justin Woodward, Castagna, Portland, OR
- Rachel Yang and Seif Chirchi, Joule, Seattle

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

- Vishwesh Bhatt, SnackBar, Oxford, MS

- Jose Enrique, Jose Enrique, San Juan, PR
- Kristen Essig and Michael Stoltzfus, Coquette, New Orleans
- Slade Rushing, Brennan's, New Orleans
- Isaac Toups, Toups' Meastery, New Orleans

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

- Mashama Bailey, The Grey, Savannah, GA
- Katie Button, Cúrate, Asheville, NC
- Cassidee Dabney, The Barn at Blackberry Farm, Walland, TN
- Ryan Smith, Staplehouse, Atlanta
- Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis

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

- Charleen Badman, FnB, Scottsdale, AZ
- Kevin Fink, Emmer & Rye, Austin
- Michael Fojtasek, Olamaie, Austin
- Bryce Gilmore, Barley Swine, Austin
- Steve McHugh, Cured, San Antonio

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

- Michael Cimarusti, Providence, Los Angeles
- Jeremy Fox, Rustic Canyon, Santa Monica, CA
- Jessica Koslow, Sqirl, Los Angeles
- Travis Lett, Gjelina, Venice, CA
- Joshua Skenes, Saison, San Francisco

**2019 James Beard Foundation America's Classics**

Pho 79  
Garden Grove, CA  
Owners: Tong Trần and Liễu Trần

Jim's Steak & Spaghetti House  
Huntington, WV  
Owners: Jimmie Carder, Larry Tweel, and Ron Tweel

A&A Bake & Double Roti Shop  
Brooklyn, NY  
Owners: Noel and Geeta Brown

Sehnert's Bakery & Bieroc Café  
McCook, NE  
Owners: Matt and Shelly Sehnert

Annie's Paramount Steakhouse  
Washington, D.C.  
Owner: Paul Katinas

### **2019 James Beard Foundation Humanitarian of the Year**

The Giving Kitchen

Non-profit that provides emergency assistance to food service workers through financial support and a network of community resources.

### **2019 James Beard Foundation Lifetime Achievement Award**

Patrick O'Connell

Multiple James Beard Award–Winning Chef; Chef & Owner, The Inn at Little Washington in Washington, VA