

# 2023 James Beard Awards

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### JAMES BEARD FOUNDATION® ANNOUNCES HIGHLIGHTS FROM THE 2023 AWARDS WEEKEND IN CHICAGO

**NEW YORK (June 6, 2023)** – The James Beard Foundation® announced today highlights from the 2023 James Beard Awards® presented by Capital One.

The celebratory weekend kicked off on Saturday, June 3, with the James Beard Foundation Media Awards ceremony hosted by **Pati Jinich, James Beard Award-winning chef, author, and host of *La Frontera with Pati Jinich* and *Pati's Mexican Table***. The Media Awards honored the nation's top cookbook authors, food and beverage broadcast producers, hosts, podcasters, and food journalists. The ceremony, open to the public, took place on the campus of Columbia College Chicago. More information on this year's Media Awards and winners can be found [here](#).

Festivities continued Sunday, June 4, with the Leadership Awards ceremony and luncheon **hosted by Dr. Jessica B. Harris, author, culinary historian, journalist, and author of *High on the Hog: A Culinary Journey from Africa to America*, inspiration for the Netflix Original Series**. Dr. Harris—a James Beard Lifetime Achievement Award honoree and Cookbook Hall of Fame and Book Award winner—joined other thought leaders at The Dalcy in Chicago to recognize honorees who are creating a healthier, safer, more equitable, and sustainable food system. This year's Leadership Award winners can be found [here](#).

**Eric Adjepong**, chef, author, and host of *Alex vs America*; **Esther Choi**, chef and owner of mökbar and ms.yoo; **Gail Simmons**, author, producer, and *Top Chef* judge; and **Andrew Zimmern**, James Beard Award winner, TV personality, chef, writer, and social justice advocate, teamed up to co-host the James Beard Restaurant and Chef Awards ceremony on Monday, June 5 at the Lyric Opera of Chicago. During the event, which was open to the public, awards were presented for the Restaurant and Chef categories, along with the Humanitarian of the Year and Lifetime Achievement awards. The 2023 Restaurant and Chef Award winners can be found [here](#). A post-Awards celebration immediately following the ceremony at Chicago's Union Station featured tastings and beverages from chefs around the country.

"The James Beard Awards are not only a moment to celebrate culinary excellence, but a chance to uplift the independent restaurant industry and recognize all those—from chefs to restaurateurs to journalists to authors to activists—who work tirelessly to create a thriving and exciting future for American food," said **Clare Reichenbach, CEO of the James Beard Foundation**. "We thank all of our 2023 winners for their dedication to our industry."

"As a Foundation, we take pride in our commitment to racial and gender equity, community, sustainability, and creating a food culture where all can thrive," said **Kris Moon, president and COO, James Beard Foundation**. "Thank you to our outstanding partners—including our presenting partner Capital One and

our proud hosts at Choose Chicago and the Illinois Restaurant Association—for sharing this commitment in helping us bring the 2023 Award ceremonies to life.”

“Congratulations to all of the winners, honorees, nominees, and semifinalists recognized over the course of this year’s Awards cycle,” said **Dawn Padmore, vice president of Awards, James Beard Foundation**. “We are proud to be able to recognize such a diverse group of individuals that represent the best of our industry.”

In addition to the three main Awards ceremonies, this year’s Awards weekend included a multitude of ancillary activities, from special events and parties hosted by Chicago’s culinary community; James Beard Awards session panels; and a James Beard Foundation Greens x Frontier reception for foodies under 40; among others. The free panels—open to industry professionals, students, and the public—featured a range of speakers, including James Beard Award winners and nominees Rick Bayless, Maya-Camille Broussard, Brandon Chrostowski, Valerie Horn, Beverly Kim, Justin Pioche, Sarah Stegner, Sarah Welch, Erick Williams, and others. The panels covered important issues facing the independent restaurant industry and broader food system, including food access, sustainable communities, and advocacy work.

“We are thrilled to welcome all three Awards ceremonies back to Chicago,” said **Lynn Osmond, president and CEO of Choose Chicago**. “It is an honor to showcase our city’s signature hospitality and esteemed restaurants to this year’s incredibly talented nominees, and we look forward to continuing our partnership with the James Beard Foundation for the 2024 Awards.”

“It is a privilege to continue our partnership with the James Beard Foundation and join in its mission to celebrate and uplift the best of the restaurant industry,” said **Monica Weaver, Head of Branded Card Partnerships and Experiences at Capital One**. “Congratulations to the chefs, restaurateurs, journalists, and leaders honored this weekend.”

**Press Kit and assets from this year’s James Beard Awards weekend are available below:**

- **Getty video and photography** [available here](#) (includes R&C and Media Awards)
- **Awards weekend recap selects** [available here](#) (© photographer credit in file name). Additional photos will continue to be added periodically, and specific winner photos available upon request.
- **Awards Press Kit** [available here](#)

The James Beard Awards, considered to be among the nation’s most prestigious honors, recognize exceptional talent in the culinary and food media industries and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. James Beard Awards policies and procedures can be viewed [here](#).

The 2023 James Beard Awards are presented by Capital One, the official credit card and banking partner of the James Beard Foundation. The James Beard Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with BentoBox, the official restaurant technology partner of the James Beard Foundation, Chicago O’Hare and Midway International Airports, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, Guinness, Hilton, HMSHost, S.Pellegrino® Sparkling Mineral Water; Supporting Sponsors: HexClad Cookware, Moët & Chandon, Skuna Bay Salmon; Reception Sponsors: Don Julio Tequila, Ecolab, Kendall College at National Louis University, and Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Château d’Esclans, Cristaux, Here Here Market, Kalamazoo Outdoor Gourmet, Tock, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2023 James Beard Awards.

For more information about the James Beard Foundation Awards, visit [jamesbeard.org/awards](https://jamesbeard.org/awards). For up-to-the-minute news about the Awards follow @beardfoundation on [Twitter](#) and [Instagram](#) and keep an eye out for posts using #jbfa and #goodfoodforgood.

### **About the James Beard Awards**

The James Beard Awards recognizes 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. Established in 1990, the James Beard Awards are among the nation's most prestigious honors recognizing leaders in the culinary and food media industries. The Awards are overseen by the Awards Committee. Each Awards program (Book, Broadcast Media, Journalism, Leadership, and Restaurant and Chef) has its own subcommittee members who volunteer their time to oversee the policies, procedures, and selection of judges for their respective program. All James Beard Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. For more information, subscribe to the [Awards digital newsletter](#).

### **About the James Beard Foundation**

The James Beard Foundation (JBF) is a 501(c)3 nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first time in the Foundation's history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at [Platform by the James Beard Foundation](#)—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at [jamesbeard.org](https://jamesbeard.org), sign up for our newsletter, and follow @beardfoundation on social media.

### **About Capital One**

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### **Contact:**

MMGY Wagstaff  
[jbf@wagstaffmktg.com](mailto:jbf@wagstaffmktg.com)