



**\*\*PRESS RELEASE\*\***

**FOR IMMEDIATE RELEASE**

**THE JAMES BEARD FOUNDATION® HOSTED ITS 2023 ANNUAL  
GALA FOR GOOD™ IN NEW YORK CITY HONORING JACQUES PÉPIN AND GOOGLE**

*The Foundation raised critical funds and awareness for its Good Food for Good® mission and impact-driven work in support of the culinary industry*

**NEW YORK (November 6, 2023)** – On Friday, November 3, the [James Beard Foundation](#)® (JBF) hosted its annual JBF Gala For Good™. Taking place at The Pierre, A Taj Hotel, in New York City, the event honored internationally renowned chef and James Beard's longtime friend and colleague Jacques Pépin, along with Google. The proceeds benefit the Foundation's programming in support of equity, sustainability, and an independent restaurant industry where all can thrive.

"At the James Beard Foundation, we are dedicated to championing what we call 'Good Food for Good,'—our work is in service to the Independent Restaurant community and broader food system," said **Clare Reichenbach, CEO, JBF**. "It is a privilege to honor Chef Jacques Pépin, whose impressive career has instilled in so many a love and appreciation of what good food really means. We are also thrilled to recognize our partners at Google, who have become influential leaders for food systems change, on a broad scale and in partnership with the Foundation here in New York City. And, of course, we thank all those whose generosity allows us to fund crucial initiatives geared toward driving impactful change on behalf of our industry."

Gala honoree **Jacques Pépin**—chef, author, teacher, founder of the [Jacques Pépin Foundation](#) and a 16-time James Beard Award winner—has had an extraordinary career that spans decades and has inspired generations of talent. A true culinary trailblazer, Pépin started his journey in the United States at the historic Le Pavillon in New York City and has since authored more than 30 books and cookbooks, served as personal chef to three French heads of state and founding dean of the French Culinary Institute, and won both Daytime Emmy and James Beard Lifetime Achievement Awards, amongst numerous other achievements. In 2016, the Jacques Pépin Foundation was established to promote Jacques' generosity and passion for cooking by supporting individuals that seek, and organizations that create, pathways to success through culinary professionalism, skills, and technique.

"It is truly an honor to be recognized at this year's Gala For Good, an event that embodies the spirit and vision of my dear friend, James Beard," said **Pépin**. "The James Beard Foundation's unwavering commitment to supporting the independent restaurant industry in every corner of the country is a testament to its enduring mission of promoting excellence and inclusivity. We at the Jacques Pépin Foundation help individuals detached from the workforce gain confidence, skills, and employment in the food industry. These people make up our vibrant culinary landscape which is celebrated by the James Beard Foundation. Together, we can continue to make a lasting impact on the world of food, honoring James's memory and uplifting chefs, food professionals, and communities across the nation."

The Foundation also honored **Google** as a partner for their leadership and commitment in effecting positive food systems change, as well as their steadfast dedication to the New York City community with the launch of [Market 57](#) at [Pier 57](#)—the groundbreaking, mission-driven culinary project and space that is home to both [Platform by JBF](#) and [Good to Go by JBF](#). Thanks to the support of Google, the launch of Market 57 is an exciting new chapter for JBF, providing an unprecedented opportunity for the Foundation

to connect with and share its Good Food for Good® mission with food lovers like never before. The honor was accepted by two Google executives who have been instrumental to the project: **Ellen E. West**, Vice President of Investor Relations for Alphabet and **Paul Darrah**, Director of Real Estate NYC for Google.

"I'm thrilled to accept this honor on behalf of Google. Over 12,000 Google employees work from our New York offices, and it's important to all of us that we give back to the city we call home." said **Ellen E. West, Vice President of Investor Relations and Google NY Site Lead**. "Our partnership with the James Beard Foundation to open Market 57 has created a new destination for New York that elevates diverse culinary talent from across the five boroughs and invites residents and visitors alike to learn more about our food system."

The Gala featured a reception and seated dinner in collaboration with a selection of James Beard Award honorees, American Culinary Corps chefs, and JBF impact program alumni including:

- **Host Chef Michael Mignano**, The Pierre, New York, NY
- **Asher Biju**, Baccarat New York, New York, NY
- **James Beard Award Winner Warda Bouguettaya**, Warda Patisserie, Detroit, MI
- **James Beard Award Semifinalist Kristi Brown**, COMMUNION Restaurant & Bar, Seattle, WA
- **James Beard Award Semifinalist Tracy Chang**, PAGU, Cambridge, MA
- **James Beard Award Nominee Tiffany Derry**, Roots Southern Table and Roots Chicken Shak, Farmers Branch, TX
- **James Beard Award Winner Meherwan Irani**, Chai Pani and Botiwalla, Asheville, NC
- **Elena Terry, Wild Bearies**, Wisconsin Dells, WI

Also in attendance at this year's Gala were notable food media personalities, James Beard Foundation leadership, James Beard Award winners and nominees, and notable alumni from the Foundation's programs and initiatives, including:

- **Clare Reichenbach**, CEO, James Beard Foundation
- **Kris Moon**, President and COO, James Beard Foundation
- **Rollie Wesen**, Executive Director of Jacques Pépin Foundation
- Event Chair, **Nancy Lukitsh**, Board Chair, James Beard Foundation
- Vice Chair, **Marva A. Smalls**, Executive Vice President, Paramount and James Beard Foundation Executive Committee Trustee
- Chef **Silvia Barban**, Executive Chef and Co-Owner of LaRina Pastificio & Wino, *Top Chef* Season 14 competitor
- **Julia Coney**, Founder of Black Wine Professionals, Wine Consultant for American Airlines
- **Elizabeth Falkner**, James Beard Nominated Chef, Author, Filmmaker, former Restaurateur, frequent competitor on the Food Network, former competitor and judge on *Top Chef*, James Beard Foundation Board of Trustee
- **Tanya Holland**, Celebrity Chef, Restaurateur, Podcast Host, Writer, Cookbook Author, James Awards Committee Chair, James Beard Foundation Board of Trustee
- **Emily Luchetti**, James Beard Award-Winning Pastry Chef, Author, Food Columnist, Founder of Dessertworthy, and James Beard Foundation Board of Trustee
- **Michelle Miller**, National Correspondent, *CBS News*
- **Jamila Robinson**, Editor in Chief, *Bon Appetit*
- **Eric See**, James Beard Award Nominated Chef/Owner of Ursula, Brooklyn
- **Alexander Smalls**, James Beard Award-Winning Chef, Author, and Restaurateur (Former Co-Owner of Cecil's and Minton's)
- **"Mr Chocolate" Jacques Torres**, James Beard Award-Winning French Pastry Chef and Chocolatier

The event included a Bid for Good auction—which included both online and live components—that featured exciting travel destinations, extraordinary dining experiences, world-class vintage wine, original art from Jacques Pépin himself, and more. Select highlights of the Live Auction during the evening included:

- **The 3 J's: Celebrating James, Julia, and Jacques:** winner will have the opportunity to celebrate three iconic culinary masters, James Beard, Julia Child, and Jacques Pépin, through exclusive, unique gifts—including original art by Jacques Pépin, a blue and white bowtie from James Beard's own collection, and a priceless 1999 vintage Commendation Magnum created to celebrate Julia Child's 90th birthday.
- **Dinner with Jacques' Friends: Chef Extravaganza at the James Beard House:** Winner and 23 friends will gather at the historic James Beard House for an unforgettable dinner featuring three award-winning chefs: Daniel Boulud, Adrienne Cheatham, and Gabriel Kreuther. This once-in-a-lifetime experience will include a cocktail hour with canapés in the James Beard House greenhouse, a seated multi-course dinner, French wine pairings and Champagne, and incredible desserts from "Mr. Chocolate" himself, pastry chef Jacques Torres.
- **Beard House Dinner for Up to 24 guests with NARO:** The award-winning team behind NARO—and two of the world's best restaurants, Atomix and Atoboy—will host an immersive Korean culinary experience for the winner and 24 guests at the historic James Beard House. Atomix, a follow-up to the award-winning Atoboy, has received top honors since opening, including a 2023 James Beard Award, two Michelin stars, three stars from the New York Times, a "World's 50 Best" listing, and more.
- **Adya Global, An Exploration of Champagne and Piedmont:** Winner will experience a once-in-a-lifetime 7-day trip to Champagne, France and Piedmont, Italy with Adya Global. Featuring an exquisite, immersive, and multi-faceted itinerary, winner will explore the two region's legendary food and wine offerings, with personalized vineyard tastings, stunning hotel stays, a truffle hunting excursion, intimate dinners, and more.
- **JBF Chef Bootcamp Experience:** Winner will experience JBF's groundbreaking Chef Bootcamp for Policy and Change first-hand—an intimate chef retreat and advocacy training featuring 15 leading culinary professionals from across the country. Located on a beautiful farm setting, guests will enjoy property excursions, first-class sustainable meals and wines, and an exceptional family-style feast prepared by the participating Bootcamp chefs.

The James Beard Foundation Gala For Good™ is supported by: American Airlines, the official airline of the James Beard Foundation; BentoBox, the official technology partner of the James Beard Foundation; Capital One, the official credit card and banking partner of the James Beard Foundation; and Windstar Cruises, the official cruise line of the James Beard Foundation. Additional event sponsors include: Atlantis The Royal, Dubai; Champagne Lallier; Conniption Gin; Distinguished Vineyards; Gourmet Settings; House of Japanese Wagyu by JFOODO, Patrón Tequila; Saratoga Spring Water; and Tsar Nicolai Caviar.

#### **Press Assets:**

- Photography selects (please provide proper photographer credit, available in file name and details): [available here](#).

#### **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 The Jacques Pépin Foundation**

Founded in 2016, The Jacques Pépin Foundation (JPF) was created to honor Jacques' generosity and passion for sharing his knowledge with others. Its mission is to provide training and support services to disadvantaged individuals who wish to achieve success through employment in the hospitality industry. By teaching knife skills, culinary techniques and food safety practices, and instilling such principles as discipline, teamwork and personal confidence, the foundation works with existing community kitchens to train aspiring hospitality professionals to help them reclaim control of their lives. The JPF is a 501(c)3 charitable organization. To support the JPF or learn more visit <https://jp.foundation/> or <https://www.facebook.com/jacquespepinfoundation/>.

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