



2017 James Beard Foundation Awards Restaurant and Chef Semifinalists Announced

NEW YORK, NY (February 15, 2017) - The James Beard Foundation announced today its list of Restaurant and Chef Award semifinalists for the 27th annual James Beard Foundation Awards. Selected from a list of over 24,000 online entries, the prestigious group of semifinalists in 21 categories represents a wide range of culinary talent, from exceptional chefs and dining destinations in ten different regions across the U.S., to the nation's top wine and spirits professionals, best new restaurants, rising star chefs, pastry chefs, and bakers. See this year's full semifinalist list at the end of this press release or online at jamesbeard.org/awards.

On Wednesday, March 15, 2017, the Foundation will announce the final nominees for all award categories during a press conference at a.o.c. restaurant in Los Angeles, California. Nominations will also be announced live via the Foundation's Facebook Live video feed at facebook.com/beardfoundation and in real time on Twitter at twitter.com/beardfoundation.

Winners of the 2017 James Beard Media Awards will be announced on Tuesday, April 25, 2017, at an exclusive event honoring the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists at Pier Sixty at Chelsea Piers in New York City.

Winners of the remaining awards will be announced at the James Beard Foundation Awards Gala at the Lyric Opera of Chicago on Monday, May 1, 2017. 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, Who's Who of Food and Beverage in America, and America's Classics. A gala reception will immediately follow, featuring top chefs and beverage professionals from across the country.

How the Restaurant and Chef Awards Work

The James Beard Foundation holds an online open call for entries beginning in mid-October of each year. This year, over 24,000 entries were received, a list which the Restaurant and Chef Committee reviews to determine eligibility and regional representation. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the semifinalists in each of the 21 Restaurant and Chef Award categories, some of which include Outstanding Chef, Outstanding Restaurant, Best Chef in ten different U.S. regions, Outstanding Service, Outstanding Bar Program, and Best New Restaurant.

FOR IMMEDIATE RELEASE

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The list of semifinalists is then sent to an independent volunteer panel of more than 600 judges from across the country. This panel, which comprises leading regional restaurant critics, food and wine editors, culinary educators, and past James Beard Foundation Restaurant and Chef Award winners, votes on specific award categories to determine the final five nominees in each category. The same judges then vote on these five nominees to select the winners. Tabulations to determine the nominees and winners are done by independent auditors, Lutz & Carr. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote, and the results are kept confidential until the presentation of winners in May. Awards policies and procedures can be reviewed on the James Beard site at jamesbeard.org/awards/policies.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and furthers 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 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 2017 James Beard Foundation Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with the Chicago Department of Aviation, HMSHost, Illinois Office of Tourism, and Mariano's as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, S.Pellegrino® Sparkling Natural Mineral Water, True Refrigeration®; Supporting Sponsors: Breville®, Lavazza, Robert Mondavi Winery, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Ecolab, Kendall College, Windstar Cruises; with additional support from: Chefwear, VerTerra Dinnerware.

2017 James Beard Foundation Awards
Restaurant and Chef Award Semifinalists

Best New Restaurant (Presented by True Refrigeration®)

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

Bastion, Nashville

Drifters Wife, Portland, ME

Esker Grove at the Walker Art Center, Minneapolis

The Federal, Atlanta

Flora Street Cafe, Dallas

Gwen, Los Angeles

Han Oak, Portland, OR

In Situ, San Francisco

Katoi, Detroit

KYU, Miami

Le Coucou, NYC

No Anchor, Seattle
Olmsted, Brooklyn, NY
Oriole, Chicago
Pineapple and Pearls, Washington, D.C.
Roister, Chicago
Saint Leo, Oxford, MS
Saté Kampar, Philadelphia
Senia, Honolulu
Shibumi, Los Angeles
SingleThread, Healdsburg, CA
Smyth, Chicago
SRV, Boston
Sweet Home Café at the National Museum of African American History and Culture, Washington, D.C.
Tartine Manufactory, San Francisco
Turkey and the Wolf, New Orleans
Upper Bar Ferdinand, Seattle

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 working as a baker or pastry chef for at least five years.

Evan Andres, Columbia City Bakery, Seattle
Dianna Daoheung, Black Seed Bagels, NYC
Elizabeth Degener, Enfin Farms, Cape May, NJ
Evrin Dogu and Evin Dogu, Sub Rosa Bakery, Richmond, VA
Tova du Plessis, Essen Bakery, Philadelphia
Ken Forkish, Ken's Artisan Bakery, Portland, OR
Mark Furstenberg, Bread Furst, Washington, D.C.
Michelle Gayer, Salty Tart, Minneapolis
Zachary Golper, Bien Cuit, Brooklyn, NY
Phoebe Lawless, Scratch, Durham, NC
Belinda Leong and Michel Suas, B. Patisserie, San Francisco
Lisa Ludwinski, Sister Pie, Detroit
Sarah O'Brien, Little Tart, Atlanta
Taylor Petrehn, 1900 Barker, Lawrence, KS
Alex Phaneuf and Or Amsalam, Lodge Bread Co., Los Angeles
Alison Pray, Standard Baking Co., Portland, ME
Zak Stern, Zak the Baker, Miami
Lionel Vatinet, La Farm Bakery, Cary, NC
Greg Wade, Publican Quality Bread, Chicago
Carlyle Watt, Fire Island Rustic Bakeshop, Anchorage, AK

Outstanding Bar Program

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

Anvil Bar & Refuge, Houston
Arnaud's French 75 Bar, New Orleans
The Baldwin Bar, Woburn, MA
Bar Agricole, San Francisco

Bar Goto, NYC
Canon, Seattle
Chesapeake & Maine, Rehoboth Beach, DE
Clyde Common, Portland, OR
Columbia Room, Washington, D.C.
Cure, New Orleans
The Dead Rabbit, NYC
The Esquire Tavern, San Antonio
Kimball House, Decatur, GA
Lost Lake, Chicago
Manifesto, Kansas City, MO
Martha, Philadelphia
Marvel Bar, Minneapolis
The Portland Hunt + Alpine Club, Portland, ME
Standby, Detroit
The Varnish, Los Angeles

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. Must have been working as a chef for the past five years.

Andrew Carmellini, Locanda Verde, NYC
Ashley Christensen, Poole's Diner, Raleigh, NC
Matt Dillon, Sitka & Spruce, Seattle
Gabrielle Hamilton, Prune, NYC
David Kinch, Manresa, Los Gatos, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Mark Ladner, Del Posto, NYC
Mike Lata, FIG, Charleston, SC
Donald Link, Herbsaint, New Orleans
Tony Mantuano, Spiaggia, Chicago
Carrie Nahabedian, Naha, Chicago
Daniel Patterson, LocoL, Los Angeles
Andrea Reusing, Lantern, Chapel Hill, NC
Alex Roberts, Restaurant Alma, Minneapolis
Gabriel Rucker, Le Pigeon, Portland, OR
Michael Solomonov, Zahav, Philadelphia
Ana Sortun, Oleana, Cambridge, MA
Fabio Trabocchi, Fiola, Washington, D.C.
Blaine Wetzel, Willows Inn on Lummi Island, Lummi Island, WA
Eric Ziebold, Kinship, Washington, D.C.

Outstanding Pastry Chef

A chef or baker who prepares desserts, pastries, or breads in a restaurant, and who serves as a national standard bearer of excellence. Must have been working as a pastry chef or baker for the past five years.

Marc Aumont, Gabriel Kreuther, NYC
Melissa Chou, Mister Jiu's, San Francisco
Kelly Fields, Willa Jean, New Orleans

Aya Fukai, Maple & Ash, Chicago
Meg Galus, Boka, Chicago
Megan Garrelts, Rye, Leawood, KS
Maggie Huff, FT33, Dallas
Maura Kilpatrick, Oleana, Cambridge, MA
Ilma Lopez, Piccolo, Portland, ME
Margarita Manzke, République, Los Angeles
Dolester Miles, Highlands Bar & Grill, Birmingham, AL
Nick Muncy, Coi, San Francisco
Kristen Murray, Måurice, Portland, OR
Ghaya Oliveira, Daniel, NYC
Pat O'Malley, Hungry Pigeon, Philadelphia
Casey Renee, Whitfield, Pittsburgh
Laura Sawicki, Launderette, Austin
Shannon Swindle, Craft, Los Angeles
Cynthia Wong, Butcher & Bee, Charleston, SC
Diane Yang, Spoon and Stable, Minneapolis

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

A restaurant in the United States that serves as a national standard bearer of consistent quality and excellence in food, atmosphere and service. Must have been in operation 10 or more consecutive years.

Bluestem, Kansas City, MO
Cafe Juanita, Kirkland, WA
Chase's Daily, Belfast, ME
Five & Ten, Athens, GA
Fore Street, Portland, ME
Frankies 457 Spuntino, Brooklyn, NY
Frasca Food and Wine, Boulder, CO
Highlands Bar and Grill, Birmingham, AL
Jaleo, Washington, D.C.
La Casita Mexicana, Bell, CA
L'Atelier de Joël Robuchon, Las Vegas
L'Etoile, Madison, WI
Momofuku Noodle Bar, NYC
Nopa, San Francisco
Pizzeria Bianco, Phoenix
Quince, San Francisco
Rasika, Washington, D.C.
Sagami, Collingswood, NJ
The Spotted Pig, NYC
Topolobampo, Chicago

Outstanding Restaurateur

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

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (The Bombay Club, Rasika, The Oval Room, and others)

Paul Bartolotta and Joe Bartolotta, The Bartolotta Restaurants, Milwaukee (Ristorante Bartolotta, Harbor House, Lake Park Bistro, and others)

Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, Girl & the Goat, Momotaro, and others)

Gabriela Cámara, Cala, San Francisco

JoAnn Clevenger, Upperline, New Orleans

Sam Fox, Fox Restaurant Concepts, Phoenix (The Arrogant Butcher, Culinary Dropout, Olive & Ivy, and others)

Ford Fry, Atlanta (The Optimist, St. Cecilia, State of Grace, and others)

Richard Gonzmart, Columbia Restaurant Group, Tampa, FL (The Columbia, Ulele, Goody Goody)

Garrett Harker, Boston (Eastern Standard Kitchen & Drinks, Island Creek Oyster Bar, Row 34, and others)

Eddie Hernandez and Mike Klank, Taqueria del Sol, Atlanta

Martha Hoover, Patachou Inc., Indianapolis (Café Patachou, Petite Chou Bistro, Napolese Artisanal Pizzeria, and others)

David Howard, Neighborhood Dining Group, Charleston, SC (Husk, McCrady's, Minero, and others)

Ken Oringer, Boston (Uni, Toro, Coppa, and others)

Monique Siu, Portland, OR (Castagna and Café Castagna)

Stephen Starr, Starr Restaurants, Philadelphia (Le Coucou, Serpico, Upland, and others)

Ethan Stowell, Ethan Stowell Restaurants, Seattle (Staple & Fancy, Tavolàta, Anchovies & Olives, and others)

Caroline Styne, The Lucques Group, Los Angeles (Lucques, a.o.c., Tavern, and others)

Andrew Tarlow, Brooklyn, NY (Diner, Marlow & Sons, Reynard, and others)

Tracy Vaught, H Town Restaurant Group, Houston (Hugo's, Caracol, Backstreet Cafe, and others)

Ellen Yin, High Street Hospitality Group, Philadelphia (Fork, High Street on Market, High Street on Hudson)

Outstanding Service

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

Aria, Atlanta

Blue Hill at Stone Barns, Pocantico Hills, NY

Boka, Chicago

Brigtsen's, New Orleans

Eastern Standard Kitchen & Drinks, Boston

Fiola, Washington, D.C.

Galatoire's Restaurant, New Orleans

Hugo's, Houston

Marcel's by Robert Wiedmaier, Washington, D.C.

Marché Moderne, Costa Mesa, CA

Marea, NYC

Mélisse, Santa Monica, CA

North Pond, Chicago

The Painted Lady Restaurant, Newberg, OR

Providence, Los Angeles

Saison, San Francisco

Spago, Beverly Hills, CA
Terra, St. Helena, CA
Woodberry Kitchen, Baltimore
Zahav, Philadelphia

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.

Bacchanal Fine Wine & Spirits, New Orleans
Benu, San Francisco
Canlis, Seattle
Charleston, Baltimore
Corkbuzz, NYC
Emeril's New Orleans
Empire State South, Atlanta
FIG, Charleston, SC
FnB, Scottsdale, AZ
Jory at the Allison Inn & Spa, Newberg, OR
Komi, Washington, D.C.
Lotus of Siam, Las Vegas
Miller Union, Atlanta
O Ya, Boston
Press, St. Helena, CA
Rouge Tomate, NYC
Sepia, Chicago
Studio at Montage, Laguna Beach, CA
Vino, Honolulu
Wild Ginger, Seattle

Outstanding Wine, Spirits, or Beer Professional

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

Scott Blackwell and Ann Marshall, High Wire Distilling Company, Charleston, SC
Sam Calagione, Dogfish Head Craft Brewery, Milton, DE
Wayne Carpenter, Skagit Valley Malting, Burlington, WA
Vinnie Cilurzo, Russian River Brewing Company, Santa Rosa, CA
Diane Flynt, Foggy Ridge Cider, Dugspur, VA
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA
Jeppe Jarnit-Bjergsø, Evil Twin Brewing, Brooklyn, NY
Charles Joly, Crafthouse Cocktails, Chicago
Manfred Krankl, Sine Qua Non, Oak View, CA
Drew Kulsveen, Willett Distillery, Bardstown, KY
Jim Law, Linden Vineyards, Linden, VA
Ted Lemon, Littorai Wines, Sebastopol, CA
Greg Lorenz, SakéOne, Forest Grove, OR
Steve Matthiasson, Matthiasson Wines, Napa, CA

Steve McCarthy, Clear Creek Distillery, Portland, OR
Herman C. Mihalich and John S. Cooper, Dad's Hat Pennsylvania Rye Whiskey, Bristol, PA
Aldo Sohm, Zalto Glass, NYC
Rob Tod, Allagash Brewing Company, Portland, ME
Chris Weld, Berkshire Mountain Distillers, Sheffield, MA
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 an impressive talent and who is likely to make a significant impact on the industry in years to come.

Gabe Barker, Pizzeria Mercato, Carrboro, NC
Jay Blackinton, Hogstone's Wood Oven, Orcas Island, WA
Camille Cogswell, Zahav, Philadelphia
Zachary Engel, Shaya, New Orleans
Sara Hauman, Mister Jiu's, San Francisco
Becca Hegarty, The Café Carnegie, Pittsburgh
Jesse Ito, Royal Izakaya, Philadelphia
Bradley Kilgore, Alter, Miami
Elise Kornack, Take Root, Brooklyn, NY
Irene Li, Mei Mei, Boston
Maya Lovelace, Mae, Portland, OR
Tim Nicholson, The Boiler Room, Omaha, NE
David Park, Hanbun, Westmont, IL
Juan Pedrosa, Yvonne's, Boston
Maximillian Petty, Eden Hill, Seattle
Matt Rudofker, Momofuku Ssäm Bar, NYC
Colin Shane, Arroyo Vino, Santa Fe
Ashley Shelton, Pastaria, Clayton, MO
Brian So, Spring, Marietta, GA
Cara Stadler, Tao Yuan, Brunswick, ME
Miles Thompson, Michael's, Santa Monica, CA
Kevin Tien, Himitsu, Washington, D.C.
Jenner Tomaska, Next, Chicago
Shuai Wang, Short Grain, Charleston, S.C.
Martha Wiggins, Sylvain, New Orleans
Brady Williams, Canlis, Seattle
William Wright, Helen Greek Food and Wine, Houston

Best 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)

Jake Bickelhaupt, 42 Grams, Chicago
Jonathan Brooks, Milktooth, Indianapolis
Aaron Butts and Sean Richardson, The Golden, Ft. Wayne, IN

Abraham Conlon, Fat Rice, Chicago
Paul Fehribach, Big Jones, Chicago
Phillip Foss, EL Ideas, Chicago
Sarah Grueneberg, Monteverde, Chicago
Andy Hollyday, Selden Standard, Detroit
Nick Janutol, Forest, Birmingham, MI
Gene Kato, Sumi Robata Bar, Chicago
Beverly Kim and Johnny Clark, Parachute, Chicago
Edward Kim, Ruxbin, Chicago
Ryan McCaskey, Acadia, Chicago
Abbi Merriss, Bluebeard, Indianapolis
Iliana Regan, Elizabeth, Chicago
James Rigato, Mabel Gray, Hazel Park, MI
Jose Salazar, Mita's, Cincinnati
Noah Sandoval, Oriole, Chicago
Lee Wolen, Boka, Chicago
Erling Wu-Bower, Nico Osteria, Chicago

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

Brittanny Anderson, Metzger Bar and Butchery, Richmond, VA
Scott Anderson, Elements, Princeton, NJ
Joey Baldino, Zeppoli, Collingswood, NJ
Ian Boden, The Shack, Staunton, VA
Amy Brandwein, Centrolina, Washington, D.C.
Tom Cunanan, Bad Saint, Washington, D.C.
Nicholas Elmi, Laurel, Philadelphia
Mike Friedman, All-Purpose Pizzeria, Washington, D.C.
Dwain Kalup, Domaine Hudson, Wilmington, DE
Tarver King, The Restaurant at Patowmack Farm, Lovettsville, VA
Rich Landau, Vedge, Philadelphia
Seng Luangrath, Thip Khao, Washington, D.C.
Cristina Martinez and Benjamin Miller, South Philly Barbacoa, Philadelphia
Cedric Maupillier, Convivial, Washington, D.C.
Dan Richer, Razza Pizza Artigianale, Jersey City, N.J.
Justin Severino, Cure, Pittsburgh
Greg Vernick, Vernick Food & Drink, Philadelphia
Cindy Wolf, Charleston, Baltimore
Nobu Yamazaki, Sushi Taro, Washington, D.C.
Wei Zhu, Chengdu Gourmet, Pittsburgh

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

Karen Bell, Bavette La Boucherie, Milwaukee
Thomas Boemer, Corner Table, Minneapolis
Mike Brown, Bob Gerken, James Winberg, Travail Kitchen & Amusements, Robbinsdale, MN
Steven Brown, Tilia, Minneapolis
Justin Carlisle, Ardent, Milwaukee
Lisa Carlson, Chef Shack, Bay City, WI

Jim Christiansen, Heyday, Minneapolis
Dan Fox, Heritage Tavern, Madison, WI
Jorge Guzman, Brewer's Table at Surly Brewing Co., Minneapolis
Erick Harcey, Upton 43, Minneapolis
Thomas Hauck, c.1880, Milwaukee
Jonny Hunter, Forequarter, Madison, WI
Ann Kim, Young Joni, Minneapolis
Jesse Mendica, Olive + Oak, Webster Groves, MO
Kevin Nashan, Sidney Street Cafe, St. Louis
Mike Randolph, Público, University City, MO
Patrick Ryan, Port Fonda, Kansas City, MO
Joe Tripp, Alba, Des Moines, IA
Kevin Willmann, Farmhaus, St. Louis
Luke Zahm, Driftless Café, Viroqua, WI

Best Chef: New York City (Five Boroughs)

Rawia Bishara, Tanoreen, Brooklyn, NY
Danny Bowien, Mission Chinese Food
Marco Canora, Hearth
Mario Carbone and Rich Torrisi, Carbone
John Fraser, Nix
Markus Glocker, Bâtard
Sean Gray, Momofuku Ko
Brooks Headley, Superiority Burger
Nick Kim and Jimmy Lau, Shuko
Anita Lo, Annisa
Ignacio Mattos, Estela
Carlo Mirarchi, Blanca, Brooklyn, NY
Joe Ng, RedFarm
Alex Rajj and Eder Montero, Txikito
Ann Redding and Matt Danzer, Uncle Boons
Missy Robbins, Lilia, Brooklyn, NY
Justin Smillie, Upland
Jeremiah Stone and Fabián von Hauske, Contra
Alex Stupak, Empellón Cocina
Jody Williams, Buvette Gastrothèque

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

Unmi Abkin, Coco & The Cellar Bar, Easthampton, MA
Karen Akunowicz, Myers + Chang, Boston
Tyler Anderson, Millwright's, Simsbury, CT
Mucuy Bolles and Christian Makay, Three Stones, Brattleboro, VT
Alex Crabb, Asta, Boston
Steve and Ellen Gedra, The Black Sheep, Buffalo, NY
Brian Hill, Francine Bistro, Camden, ME
Jeffrey Lizotte, Present Company, Simsbury, CT
Matt Louis, Moxy, Portsmouth, NH

Evan Mallett, Black Trumpet, Portsmouth, NH
Tony Messina, Uni, Boston
Ravin Nakjaroen, Long Grain, Camden, ME
Cassie Piuma, Sarma, Somerville, MA
Susan Regis, Shepard, Cambridge, MA
Marc Sheehan, Loyal Nine, Cambridge, MA
Keiko Suzuki Steinberger, Suzuki's Sushi Bar, Rockland, ME
Benjamin Sukle, Birch, Providence, RI
Andrew Taylor and Mike Wiley, Eventide Oyster Co., Portland, ME
Derek Wagner, Nick's on Broadway, Providence, RI
Jordan Ware and Eric Warnstedt, Hen of the Wood, Burlington, VT

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

Jose Chesa, Ataula, Portland, OR
Laura Cole, 229 Parks Restaurant & Tavern, Denali National Park & Preserve, AK
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR
Eric Donnelly, RockCreek, Seattle
Jeff Drew, Snake River Grill, Jackson, WY
Mike Easton, Il Corvo, Seattle
Edouardo Jordan, Salare, Seattle
Kris Komori, State & Lemp, Boise, ID
Kotaro Kumita, Wataru, Seattle
Nathan Lockwood, Altura, Seattle
Ha (Christina) Luu, Ha VL, Portland, OR
Shaun McCrain, Copine, Seattle
Joshua McFadden, Ava Gene's, Portland, OR
Katy Millard, Coquine, Portland, OR
Michael Muirhead, Mas Taco, Red Lodge, MT
Sarah Pliner, Aviary, Portland, OR
Ryan Roadhouse, Nodoguro, Portland, OR
Justin Woodward, Castagna, Portland, OR
Rachel Yang and Seif Chirchi, Joule, Seattle
Laurent Zirotti, Fleur de Sel, Post Falls, ID

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

Ferrell Alvarez, Rooster & the Till, Tampa, FL
David Bancroft, Acre, Auburn, AL
Vishwesh Bhatt, Snackbar, Oxford, MS
Kathleen Blake, The Rusty Spoon, Orlando, FL
Bill Briand, Fisher's Upstairs at Orange Beach Marina, Orange Beach, AL
Nina Compton, Compère Lapin, New Orleans
Clay Conley, Buccan, Palm Beach, FL
Cole Ellis, Delta Meat Market, Cleveland, MS
Jose Enrique, Jose Enrique, San Juan, PR
Michael Gulotta, MoPho, New Orleans
Timothy Hontzas, Johnny's Restaurant, Homewood, AL
Deme Lomas, Niu Kitchen, Miami

Matthew McClure, The Hive, Bentonville, AR
Rob McDaniel, SpringHouse, Alexander City, AL
Brandon McGlamery, Luma on Park, Winter Park, FL
Christopher Ponte, Café Ponte, Clearwater, FL
Slade Rushing, Brennan's, New Orleans
Michael Stoltzfus and Kristen Essig, Coquette, New Orleans
Isaac Toups, Toups' Meatery, New Orleans
Rebecca Wilcomb, Herbsaint, New Orleans

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

Billy Allin, Cakes & Ale, Decatur, GA
Colin Bedford, The Farrington House, Pittsboro, NC
Steven Devereaux Greene, Herons in the Umstead Hotel, Cary, NC
John Fleer, Rhubarb, Asheville, NC
Kevin Gillespie, Gunshow, Atlanta
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Vivian Howard, Chef & the Farmer, Kinston, NC
Kevin Johnson, The Grocery, Charleston, SC
Matt Kelly, Mateo, Durham, NC
Joe Kindred, Kindred, Davidson, NC
Cheetie Kumar, Garland, Raleigh, NC
Edward Lee, 610 Magnolia, Louisville, KY
Andy Little, Josephine, Nashville
Rui Liu, Masterpiece, Duluth, GA
Elliott Moss, Buxton Hall, Asheville, NC
Erik Niel, Easy Bistro, Chattanooga, TN
Steven Satterfield, Miller Union, Atlanta
Ryan Smith, Staplehouse, Atlanta
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis
Paul Verica, Heritage Food and Drink, Waxhaw, NC

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

Charleen Badman, FnB, Scottsdale, AZ
Jen Castle and Blake Spalding, Hell's Backbone Grill, Boulder, UT
Silvana Salcido Esparza, Barrio Urbano, Phoenix
Omar Flores, Casa Rubia, Dallas
Bryce Gilmore, Barley Swine, Austin
Manabu Horiuchi, Kata Robata, Houston
Anita Jaisinghani, Pondicheri, Houston
Steve McHugh, Cured, San Antonio
Hugo Ortega, Hugo's, Houston
Jonathan Perno, Los Poblanos, Los Ranchos de Albuquerque, NM
Steve Redzikowski, Acorn, Denver
Martín Rios, Restaurant Martín, Santa Fe
Teiichi Sakurai, Tei-An Soba House, Dallas
Alex Seidel, Mercantile, Denver
Seth Siegel-Gardner and Terrence Gallivan, The Pass, Houston

Eric Skokan, Black Cat, Boulder, CO
Jeff Smedstad, Elote Cafe, Sedona, AZ
John Tesar, Knife, Dallas
David Uygur, Lucia, Dallas
Jianyun Ye, Mala Sichuan Bistro, Houston

Best Chef: West (CA, HI, NV)

Wes Avila, Guerrilla Tacos, Los Angeles
Josef Centeno, Orsa & Winston, Los Angeles
Michael Cimarusti, Providence, Los Angeles
Dominique Crenn, Atelier Crenn, San Francisco
Jeremy Fox, Rustic Canyon Wine Bar and Seasonal Kitchen, Santa Monica, CA
Christian Geideman, Ippuku, Berkeley, CA
Ravi Kapur, Liholiho Yacht Club, San Francisco
Mourad Lahlou, Mourad, San Francisco
Corey Lee, Benu, San Francisco
Ludo Lefebvre, Trois Mec, Los Angeles
Travis Lett, Gjelina, Venice, CA
Anthony Mangieri, Una Pizza Napoletana, San Francisco
Preeti Mistry, Juhu Beach Club, Oakland, CA
Niki Nakayama, n/naka, Los Angeles
Bryant Ng, Cassia, Santa Monica, CA
Carlos Salgado, Taco María, Costa Mesa, CA
Joshua Skenes, Saison, San Francisco
James Syhabout, Hawker Fare, San Francisco
Karen Taylor, El Molino Central, Sonoma, CA
Kris Yenbamroong, Night + Market Song, Los Angeles

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. 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](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.

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