2017 James Beard Foundation Awards Nominees Announced

NEW YORK, NY (March 15, 2017) - The James Beard Foundation is proud to announce the nominees for the 2017 James Beard Foundation Awards. The nominees were announced today during a breakfast at a.o.c. in Los Angeles, California, hosted by Susan Ungaro, James Beard Foundation president; Mitchell Davis, executive vice-president; Emily Luchetti, chair of the James Beard Foundation's Board of Trustees; Anne Quatrano, chair of the 2017 Awards committee; and Suzanne Goin, James Beard Award-winner and chef/owner of a.o.c.

“Our Foundation is thrilled to bring our nominees announcement to the dynamic food city of Los Angeles, home to over 25 chef and restaurant awards winners,” said James Beard Foundation president Susan Ungaro. “We wish the nominees in all categories the best of luck at this year's Awards ceremonies, and congratulate the winners in several categories announced for the first time today, including Who's Who of Food & Beverage in America, and the 2017 Design Icon honoree.”

Discover Los Angeles enlisted Billy Chun, senior director of economic development for Mayor Eric Garcetti, to speak on behalf of the city, and Marc Anderson, the executive vice president of Choose Chicago, Proud Host City of the 2017 Awards, both making key remarks and announcing nominees.

The event was streamed live via the Foundation’s Facebook Live channel. Additionally, multiple James Beard Award-winning chef Suzanne Goin prepared breakfast for the event guests, including dishes like Spanish fried chicken with cornmeal waffles, brioche with prosciutto, gruyere and quail egg, and a selection of pastries from her bread company, Larder Baking Co. Nominees in nearly 60 categories were announced in 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 on jamesbeard.org/awards.

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 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.

Tickets to the May 1 Awards Gala and the April 25 Media Awards dinner will go on sale Wednesday, March 22, 2017. Tickets are available at jamesbeard.org/awards/tickets and through the Awards Box Office 10:00 AM - 5:00 PM EST, Monday through Friday, by calling (914) 231-6180. General public tickets are $500; James Beard Foundation member tickets are $425. Individual tickets for the Media Awards are $350; table for 10, $3,500. VIP ticket options are also available. Please contact the box office for details.

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®, Hyatt, Lavazza, Robert Mondavi Winery, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Ecolab, Kendall College, Windstar Cruises; with additional support from: Chefwear, VerTerra Dinnerware.

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.
2017 James Beard Foundation Awards Nominees

2017 James Beard Foundation Book Awards
For books published in English in 2016. Winners will be announced on April 25, 2017. The winner of the Book of the Year Award and the Cookbook Hall of Fame inductee will be announced on April 25, 2017.

American Cooking

Deep Run Roots: Stories and Recipes from My Corner of the South
Vivian Howard
(Little, Brown and Company)

My Two Souths: Blending the Flavors of India into a Southern Kitchen
Asha Gomez and Martha Hall Foose
(Running Press)

Victuals: An Appalachian Journey, with Recipes
Ronni Lundy
(Clarkson Potter)

Baking and Dessert

Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life
Kate McDermott
(Countryman Press)

Breaking Breads: A New World of Israeli Baking
Uri Scheft and Raquel Pelzel
(Artisan)

Dorie's Cookies
Dorie Greenspan
(Rux Martin Books/Houghton Mifflin Harcourt)

Beverage

Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki
Martin Cate with Rebecca Cate
(Ten Speed Press)

Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes
Talia Baiocchi and Leslie Pariseau
(Ten Speed Press)

The Waldorf Astoria Bar Book
Frank Caiafa
Cooking from a Professional Point of View

Central
Virgilio Martínez with Nicholas Gill
(Phaidon Press)

Classic Koffmann
Pierre Koffmann
(Jacqui Small)

Lickerland: Asian-Accented Desserts by Jason Licker
Jason Licker
(Sirivatana Interprint Public Company Limited)

General Cooking

Cooking for Jeffrey: A Barefoot Contessa Cookbook
Ina Garten
(Clarkson Potter)

Cook's Science: How to Unlock Flavor in 50 of Our Favorite Ingredients
The Editors at Cook's Illustrated
(Cook's Illustrated)

Eat in My Kitchen: To Cook, to Bake, to Eat, and to Treat
Meike Peters
(Prestel)

Health

Pure Delicious: More Than 150 Delectable Allergen-Free Recipes Without Gluten, Dairy, Eggs, Soy, Peanuts, Tree Nuts, Shellfish, or Cane Sugar
Heather Christo
(Pam Krauss Books/Avery)

Skinnytaste Fast and Slow: Knockout Quick-Fix and Slow Cooker Recipes
Gina Homolka
(Clarkson Potter)

You Have It Made: Delicious, Healthy, Do-Ahead Meals
Ellie Krieger
(Houghton Mifflin Harcourt)

International
All Under Heaven: Recipes from the 35 Cuisines of China
Carolyn Phillips
(Ten Speed Press)

Land of Fish and Rice: Recipes from the Culinary Heart of China
Fuchsia Dunlop
(W. W. Norton & Company)

Taste of Persia: A Cook's Travels Through Armenia, Azerbaijan, Georgia, Iran, and Kurdistan
Naomi Duguid
(Artisan)

**Nonfiction**

Food City: Four Centuries of Food-Making in New York
Joy Santlofer
(W. W. Norton & Company)

Something to Food About: Exploring Creativity with Innovative Chefs
Questlove with Ben Greenman
(Clarkson Potter)

A Square Meal: A Culinary History of the Great Depression
Jane Ziegelman and Andrew Coe
(Harper)

**Photography**

Appetites
Bobby Fisher
(Ecco)

Everything I Want To Eat: Sqirl and the New California Cooking
Claire Cottrell, J aime Beechum, Nacho Alegre
(Harry N. Abrams)

Taste & Technique: Recipes to Elevate Your Home Cooking
Chris Court
(Ten Speed Press)

**Reference and Scholarship**

French Wine: A History
Rod Phillips
(University of California Press)

I Taste Red: The Science of Tasting Wine
Jamie Goode  
(University of California Press)

The Oxford Companion to Cheese  
Catherine Donnelly  
(Oxford University Press)

**Single Subject**

Big Bad Breakfast: The Most Important Book of the Day  
John Currence  
(Ten Speed Press)

The Elements of Pizza: Unlocking the Secrets to World-Class Pies at Home  
Ken Forkish  
(Ten Speed Press)

Milk. Made.: A Book About Cheese. How to Choose It, Serve It and Eat It  
Nick Haddow  
(Hardie Grant)

**Vegetable Cooking**

Dandelion and Quince: Exploring the Wide World of Unusual Vegetables, Fruits, and Herbs  
Michelle McKenzie  
(Roost Books)

The Middle Eastern Vegetarian Cookbook  
Salma Hage  
(Phaidon Press)

The Vegetable Butcher: How to Select, Prep, Slice, Dice, and Masterfully Cook Vegetables from Artichokes to Zucchini  
Cara Mangini  
(Workman Publishing Company)

**2017 James Beard Foundation Broadcast Media Awards**  
For television, web, and radio programs aired in 2016. Winners will be announced on April 25, 2017.

**Documentary**

The Birth of Saké  
Director: Erik Shirai  
Producer: Masako Tsumura  
Airs on: iTunes, PBS, and vhx.tv

The Coffee Man
Director: Jeff Hann  
Producer: Roland Fraval  
Airs on: iTunes, Google Play, and thecoffeemanfilm.com

A Year in Port  
Director: David Kennard  
Producers: David Kennard, Martine Saunier, and Todd Ruppert  
Airs on: iTunes

Outstanding Personality/Host

Mario Batali  
Moltissimo  
Airs on: munchies.vice.com

Emeril Lagasse  
Eat the World with Emeril Lagasse  
Airs on: Amazon Prime Video

Andrew Zimmern  
Andrew Zimmern’s Bucket List; Andrew Zimmern’s Driven by Food; Bizarre Foods with Andrew Zimmern  
Airs on: Travel Channel and andrewzimmern.com

Podcast

The Four Top  
Host: Katherine Cole  
Producers: Katherine Cole and Morgan Holm  
Airs on: npr.org and iTunes

Special Sauce  
Host: Ed Levine  
Producer: Marty Goldensohn  
Airs on: seriouseats.com

The Sporkful  
Host: Dan Pashman  
Producers: Dan Pashman, Anne Noyes Saini, Shoshana Gold, and Dan Charles  
Airs on: sporkful.com

Radio Show/Audio Webcast

California Foodways  
Host: Lisa Morehouse  
Producer: Lisa Morehouse  
Airs on: KQED San Francisco, NPR's Weekend Edition and The Salt, and californiafoodways.com
Good Food
Host: Evan Kleiman
Producers: Abbie Fentress Swanson, Laryl Garcia, Joseph Stone, and Camellia Tse
Airs on: KCRW Santa Monica and npr.org

Hidden Kitchens: War & Peace & Food
Producers: The Kitchen Sisters: Davia Nelson and Nikki Silva
Airs on: NPR's Morning Edition and npr.org

Special (on TV or Web)

Barefoot in Washington
Host: Ina Garten
Producers: Rachel Purnell, Olivia Ball, Bridget Lumley, and Carl Green
Airs on: Food Network

Lidia Celebrates America: Holiday for Heroes
Host: Lidia Bastianich
Producers: Laurie Donnelly, Lidia Bastianich, Anne Adams, and Shelly Burgess Nicotra
Airs on: PBS

WCVB TV Chronicle – Chocolate
Host: Anthony Everett
Producer: Sangita Chandra
Airs on: WCVB Boston and wcvb.com

Television Program, in Studio or Fixed Location

Bong Appétit
Host: Abdullah Saeed
Producers: Chris Grosso, Lauren Cynamon, Eddy Moretti, Shane Smith, Spike Jonze, Ari Fishman, Jessica Bahr, Abdullah Saeed, Kathleen Flood and Talin Middleton
Airs on: Viceland

Fish the Dish
Host: Spencer Watts
Producer: Chris Knight
Airs on: Gusto and gustotv.com

Pati's Mexican Table
Host: Pati Jinich
Producers: Dan Connell, Gordon Elliott, Pati Jinich, Maria Elena Gutierrez, Robert Sullivan, Mark Schneider, and Allie Wyman
Airs on: WETA Washington, PBS stations, and YouTube

Television Program, on Location
Chef's Table  
Producers: David Gelb, Brian McGinn, Matthew Weaver, Andrew Fried, and Dane Lillegard  
Airs on: Netflix

Eat the World with Emeril Lagasse  
Host: Emeril Lagasse  
Producers: Mike Duffy, Tim Duffy, Emeril Lagasse, and Bill Pruitt  
Airs on: Amazon Prime Video and YouTube

The Mind of a Chef  
Host: Ludo Lefebvre  
Producers: Anthony Bourdain, Lydia Tenaglia, Chris Collins, Joe Caterini, Michael Steed, Jared Andrukanis, Gillian Brown, Morgan Fallon, and Krissy Lefebvre  
Airs on: PBS and YouTube

Television Segment

ABC 7 News – The Hungry Hound  
Host: Steve Dolinsky  
Producer: Steve Dolinsky  
Airs on: ABC 7 Chicago and abc7chicago.com

CBS This Morning Saturday, The Dish  
Hosts: Anthony Mason and Alex Wagner  
Producers: Marci Waldman, Brian Applegate, Greg Mirman, and Kate D'Arcy  
Airs on: CBS and cbsnews.com

Harvesting Alaska  
Hosts: Heather Hintze and Lauren Maxwell  
Producer: Gina Romero  
Airs on: KTVA Anchorage and ktva.com

Video Webcast, Fixed Location and/or Instructional

Andrew Zimmern’s Kitchen - Online Culinary Literacy Courses  
Host: Andrew Zimmern  
Producers: Nathan Matson, Paul Conigliaro, and Tom Godfrey  
Airs on: andrewzimmern.thebigknow.com

Kitchen Conundrums with Thomas Joseph  
Host: Thomas Joseph  
Producers: Samantha Schutz and Greta Anthony  
Airs on: marthastewart.com and YouTube

No Recipe Required  
Host: Anna Stockwell
Producers: Matt Duckor, David Tamarkin, and Eric Gillin
Airs on: epicurious.com

**Video Webcast, on Location**

Elements
Director: Andrew Gooi
Producer: Bite's Michelle Jacoby and Mark Lipczynski
Airs on: foodtalkies.com and readbite.com

Ethical Meat: Responsible Farming in America
Producers: James Mulcahy and Ryan Ffrench
Airs on: YouTube and zagat.com

Working 24 Hours at...
Directors: Joe Williams
Host: Andrew Knowlton
Producer: Meghan Scibona
Airs on: video.bonappetit.com

**Visual and Technical Excellence**

Food Talkies
Director, Photographer, Editor: Andrew Gooi
Airs on: foodtalkies.com and readbite.com

The Migrant Kitchen
Directors: Antonio Diaz and Nathan Sage
Photographer, Editor: Ben Hunter
Airs on: KCET Los Angeles and linktv.org

Uncharted
Director and Photographer: James Mann
Editors: Aaron Warzynski and James Fitzpatrick
Airs on: tastemade.com

**2017 James Beard Foundation Journalism Awards**
For articles published in English in 2016. Winners will be announced on April 25, 2017.

**Dining and Travel**

The France Issue
Adam Sachs, Leslie Pariseau, and Saveur staff
Saveur

“I Want Crab. Pure Maryland Crab.”
Bill Addison
Eater
“New York City Versus San Francisco”
Peter Meehan
Lucky Peach

Food Culture
“The Barnacle Queens of the Spanish Seaside”
Matt Goulding
Roads & Kingdoms

“A Last Dinner in the Jungle”
Shane Mitchell
Roads & Kingdoms

“Sonoko Dreams of Soba”
Francis Lam
Saveur

Food and Health
“Brain Food”
Hunter Lewis, Carolyn Williams, Sidney Fry, and Peggy Knickerbocker
Cooking Light

“More Than a Gut Feeling”
Moises Velasquez-Manoff
Cured

“You Need This”
Shaun Dreisbach
EatingWell

Food Coverage in a General-Interest Publication
The New Yorker Food Issue
David Remnick, Lauren Collins, Dana Goodyear, and Carolyn Kormann

Roads & Kingdoms
Nathan Thornburgh, Matt Goulding, and Cara Parks

Washington Post Food
Joe Yonan and Bonnie Benwick

Columns
“Can Wine Save Our Fading Love Affair with France?”; “Australian Wine’s Return to Cool”; and “Can a Wine List Help Narrow the Gender Gap?”
Jon Bonné
Punch

“Eat”: “A Haitian Grandmother’s Home-Cooked Porridge”; “Kimchi Fried Rice, Korean Comfort Food”; and “Casa Calamari”
Francis Lam
The New York Times Magazine

“Top Chef is Leaving Mpls. and it’s the Most Courageous Story of the Year”; “A Legend in the Baking”; and “King of the Roast”
Dara Moskowitz Grumdahl
Mpls.St.Paul

Food Reporting

“Exploited in Paradise” series
Martha Mendoza and Margie Mason
Associated Press

“Farm to Fable” series
Laura Reiley
Tampa Bay Times

“3 Part Series on Syrian Wheat as a Weapon of War” series
Emma Beals
Munchies

Home Cooking

“The Amazingly Simple Path to Incredible Homemade Bagels”
Becky Krystal and Alex Baldinger
The Washington Post

“How to Cook, Smoke, Crumble, Grind, Pickle, Candy, Milk, Slow Cook, Toast, Pulverize, and Fry a Nut”
Cheryl Slocum, and Robin Bashinsky
Cooking Light

“How to Make Rich, Flavorful Caramel Without Melting Sugar”
Stella Parks
Serious Eats

Humor

“Maybe Just Don’t Drink Coffee”
Matt Buchanan
Eater

“Recipes with Roots: The True Meaning of Turkey”
Francis Lam
Cooking Light

“Who Really Invented the Reuben?”
Elizabeth Weil
Saveur

Local Impact

“Free Crabs!”; “A Significant Goodbye”; “Feeding the Prison System”
Hanna Raskin
The Post and Courier (Charleston, SC)

“Plates in the Air”; Got (Non-GMO) Milk?; “Jailhouse Beets”
Hannah Palmer Egan
Seven Days (Burlington, VT)

“Southern Season’s Woes Ripple Through State”; “True Story of a Chef’s Chef”; “Pitmaster: Sam Jones Takes ‘cue to the Next Level”
Andrea Weigl
The News & Observer (Raleigh, NC)

Personal Essay

“All I Want Are Some Potato Skins”
Keith Pandolfi
Serious Eats

“The Culinary Education of Mr. Mozzarella Stix”
Mark Anthony Green
GQ

“In Sickness, in Health, in White Castle”
Allison Robicelli
Food52

Profile

“Finding Pete Wells: A Search for America’s Most Dangerous Restaurant Critic”
Kevin Alexander
Thrillist

“My Dinners with Harold”
Daniel Duane  
The California Sunday Magazine

“Smoke Signals”  
Julia Kramer  
Bon Appétit

**Visual Storytelling**

“How to Make Beer-Can Chicken”  
Andrew Jive, Eric Gillin, and Matt Duckor  
Epicurious

“Thrill Ride”  
Vince Dixon and Mariya Pylayev  
Eater

“Twilight of the Four Seasons”  
Gary He and Matt Buchanan  
Eater

**Wine, Spirits, and other Beverages**

“The Great Craft Beer Sellout”  
Dave Infante  
Thrillist

“The 24-Year-Old Coca-Cola Virgin”  
Jamie Lauren Keiles  
Eater

“Where Does Wine Come From?”  
Adam Leith Gollner  
Saveur

**Craig Claiborne Distinguished Restaurant Review Award**

Counter Intelligence: “Destroyer Blows Up the Norm”; “Red Sauce, Royal Treatment”; “Bubbling Cauldrons of Goodness”  
Jonathan Gold  
Los Angeles Times

“Dinner, Transcending”; “The Future of the Steakhouse Has Arrived, and It’s in Chicago”; “Is the World Ready for the Austere Beauty of Günter Seeger?”  
Bill Addison  
Eater
“High Chairs and Hard Core”; “The X-Files”; “Beyond Biscuits and Gravy”
Karen Brooks
Portland Monthly

**MFK Fisher Distinguished Writing Award**

“The Dog Thief Killings”
Calvin Godfrey
Roads & Kingdoms

“Good Graces”
Carolyn Phillips
Life and Thyme

“Sonoko Dreams of Soba”
Francis Lam
Saveur

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

**2017 James Beard Foundation Outstanding Restaurant Design Awards**

Winners will be announced on May 1, 2017.

**75 Seats and Under (For the best restaurant design or renovation in North America since January 1, 2014)**

Firm: AvroKO
Designers: Kristina O’Neal, William Harris, Adam Farmerie, Greg Bradshaw
Project: SingleThread, Healdsburg, California

Firm: Guga
Designer: Jeff Guga
Project: Kismet, Los Angeles

Firm: Ken Fulk Inc.
Designers: Tiffany Kramer and Jon de la Cruz
Project: Leo’s Oyster Bar, San Francisco

**76 Seats and Over (For the best restaurant design or renovation in North America since January 1, 2014)**

Firm: AvroKO
Designers: Kristina O’Neal, Adam Farmerie, Greg Bradshaw, William Harris
Project: Momotaro, Chicago
Firm: Home Studios  
Designers: Evan and Oliver Haslegrave  
Project: Gwen Butcher Shop & Restaurant, Los Angeles

Firm: Meyer Davis  
Designers: Will Meyer, Gray Davis, Katie McPherson  
Project: St. Cecilia, Atlanta

Design Icon

The Grand Central Oyster Bar and Restaurant  
NYC

2017 James Beard Foundation Restaurant and Chef Awards  
Winners will be announced on May 1, 2017

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.

In Situ  
San Francisco

Le Coucou  
NYC

Olmsted  
Brooklyn, NY

Pineapple and Pearls  
Washington, D.C.

Tartine Manufactory  
San Francisco

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.

Ken Forkish  
Ken's Artisan Bakery  
Portland, OR

Mark Furstenberg  
Bread Furst  
Washington, D.C.
Outstanding Bar Program
A restaurant or bar that demonstrates excellence in cocktail, spirits, and/or beer service.

Arnaud’s French 75 Bar
New Orleans

Bar Agricole, San Francisco

Clyde Common
Portland, OR

Cure
New Orleans

The Dead Rabbit
NYC

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.

Gabrielle Hamilton
Prune,
NYC

David Kinch
Manresa
Los Gatos, CA

Christopher Kostow
The Restaurant at Meadowood
St. Helena, CA

Donald Link
Herbsaint
New Orleans

Michael Solomonov
Zahav
Philadelphia

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

Kelly Fields
Willa Jean
New Orleans

Maura Kilpatrick
Oleana
Cambridge, MA

Margarita Manzke
République
Los Angeles

Dolester Miles
Highlands Bar & Grill
Birmingham, AL

Ghaya Oliveira
Daniel
NYC

**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.

Frasca Food and Wine
Boulder, CO

Highlands Bar and Grill
Birmingham, AL

Momofuku Noodle Bar
NYC

Quince
San Francisco

The Spotted Pig
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.

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

JoAnn Clevenger
Upperline
New Orleans

Ken Oringer
Uni, Toro, Coppa, and others
Boston

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

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

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

Blue Hill at Stone Barns
Pocantico Hills, NY

Galatoire's Restaurant
New Orleans

Marea
NYC

Terra
St. Helena, CA

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.

Benu
San Francisco

Canlis
Seattle

Emeril's New Orleans

Fig
Charleston, SC

Miller Union
Atlanta

Outstanding Wine, Beer, or Spirits Professional
A beer, wine, or spirits professional who has made a significant national impact on the restaurant industry.

Sam Calagione
Dogfish Head Craft Brewery
Milton, DE

Diane Flynt
Foggy Ridge Cider
Dugspur, VA

Miljenko Grgich
Hills Estate
Rutherford, CA

Aldo Sohm
Zalto Glass
NYC

Rob Tod
Allagash Brewing Company
Portland, ME

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.

Camille Cogswell
Zahav
Philadelphia

Zachary Engel
Shaya
New Orleans

Matt Rudofker
Momofuku Ssäm Bar
NYC

Jenner Tomaska
Next
Chicago

Brady Williams
Canlis
Seattle

**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)**

Abraham Conlon
Fat Rice
Chicago

Sarah Grueneberg
Monteverde
Chicago

Beverly Kim and Johnny Clark
Parachute
Chicago

Lee Wolen
Boka
Chicago

Erling Wu-Bower
Nico Osteria
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

Greg Vernick
Vernick Food & Drink
Philadelphia

Cindy Wolf
Charleston
Baltimore

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

Steven Brown
Tilia
Minneapolis

Justin Carlisle
Ardent
Milwaukee

Jorge Guzman
Brewer’s Table at Surly Brewing Co.
Minneapolis

Kevin Nashan
Sidney Street Cafe
St. Louis

Kevin Willmann
Farmhaus
St. Louis

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

Marco Canora
Hearth
Anita Lo  
Annisa

Ignacio Mattos  
Estela

Missy Robbins  
Lilia  
Brooklyn, NY

Jody Williams  
Buvette Gastrothèque

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

Karen Akunowicz  
Myers + Chang  
Boston

Cassie Piuma  
Sarma  
Somerville, MA

Susan Regis  
Shepard  
Cambridge, MA

Benjamin Sukle  
Birch  
Providence, RI

Andrew Taylor and Mike Wiley  
Eventide Oyster Co.  
Portland, ME

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

Greg Denton and Gabrielle Quiñónez Denton  
Ox  
Portland, OR

Edouardo Jordan  
Salare  
Seattle

Katy Millard
Coquine
Portland, OR

Justin Woodward
Castagna
Portland, OR

Rachel Yang and Seif Chirchi
Joule
Seattle

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

Vishwesh Bhatt
Snackbar
Oxford, MS

Nina Compton
Compère Lapin
New Orleans

Jose Enrique
Jose Enrique
San Juan, PR

Slade Rushing
Brennan's
New Orleans

Rebecca Wilcomb
Herbsaint
New Orleans

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

John Fleer
Rhubarb
Asheville, NC

Edward Lee
610 Magnolia
Louisville, KY

Steven Satterfield
Miller Union
Atlanta
Ryan Smith
Staplehouse
Atlanta

Andrew Ticer and Michael Hudman
Andrew Michael Italian Kitchen
Memphis

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

Bryce Gilmore
Barley Swine
Austin

Steve McHugh
Cured
San Antonio

Hugo Ortega
Hugo’s
Houston

Steve Redzikowski
Acorn
Denver

Martín Rios
Restaurant Martín
Santa Fe

Jianyun Ye
Mala Sichuan Bistro
Houston

Best Chef: West (CA, HI, NV)

Michael Cimarusti
Providence
Los Angeles

Dominique Crenn
Atelier Crenn
San Francisco

Jeremy Fox
Rustic Canyon
Santa Monica, CA
The James Beard Foundation is also pleased to announce the 2017 Who's Who of Food & Beverage in America inductees. These recipients and the following honorees will accept their awards at the James Beard Awards Gala on May 1 at Lyric Opera of Chicago.

2017 James Beard Foundation Who's Who of Food & Beverage in America Inductees

Roger Berkowitz
President and CEO, Legal Sea Foods
Boston

Suzanne Goin
Multiple James Beard Award-Winning Chef and Restaurateur, A.O.C., Lucques, and Tavern
Los Angeles

Evan Kleiman
Culinary; Host of KCRW's Good Food
Los Angeles

Michel Nischan
Multiple James Beard Award-Winning Chef; Founder, President, and CEO, Wholesome Wave
Bridgeport, CT

Rajat Parr
Domaine de la Cote
Lompac, CA

2017 James Beard Foundation America's Classics

Bertha's Kitchen
Charleston, SC
Owners: Julia Grant, Linda Pinckney and Sharon Coakley

Gioia's Deli
St. Louis
Owner: Alex Donley

La Taqueria
San Francisco
Owner: Miguel Jara

Sahadi's
Brooklyn, NY
Owners: Christina Sahadi Whelan, and Ron Sahadi

Schultz's Crab House
Essex, MD
Owners: Karen and Bob McKinney

2017 James Beard Foundation Humanitarian of the Year

Denise Cerreta
One World Everybody Eats
Salt Lake City

2017 James Beard Foundation Lifetime Achievement Award

Nora Pouillon
Restaurant Nora
Washington, D.C.

#  #  #