



## 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](http://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

### FOR IMMEDIATE RELEASE

Press Contacts: James  
Beard Foundation

Mary Blanton Ogushwitz /  
Jane Shapiro

Magrino

212 957 3005

[mary.blanton@smapr.com](mailto:mary.blanton@smapr.com)  
[jane.shapiro@smapr.com](mailto:jane.shapiro@smapr.com)

[MEDIA DROPBOX](#)



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](http://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](http://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

(Penguin)

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, Jaime 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](http://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](http://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](http://andrewzimmern.com)

#### Podcast

The Four Top  
Host: Katherine Cole  
Producers: Katherine Cole and Morgan Holm  
Airs on: [npr.org](http://npr.org) and iTunes

Special Sauce  
Host: Ed Levine  
Producer: Marty Goldensohn  
Airs on: [seriouseats.com](http://seriouseats.com)

The Sporkful  
Host: Dan Pashman  
Producers: Dan Pashman, Anne Noyes Saini, Shoshana Gold, and Dan Charles  
Airs on: [sporkful.com](http://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](http://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](http://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](http://cbsnews.com)

##### Harvesting Alaska

Hosts: Heather Hintze and Lauren Maxwell

Producer: Gina Romero

Airs on: KTVA Anchorage and [ktva.com](http://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](http://andrewzimmern.thebigknow.com)

##### Kitchen Conundrums with Thomas Joseph

Host: Thomas Joseph

Producers: Samantha Schutz and Greta Anthony

Airs on: [marthastewart.com](http://marthastewart.com) and YouTube

##### No Recipe Required

Host: Anna Stockwell

Producers: Matt Duckor, David Tamarkin, and Eric Gillin

Airs on: [epicurious.com](http://epicurious.com)

#### Video Webcast, on Location

##### Elements

Director: Andrew Gooi

Producer: Bite's Michelle Jacoby and Mark Lipczynski

Airs on: [foodtalkies.com](http://foodtalkies.com) and [readbite.com](http://readbite.com)

Ethical Meat: Responsible Farming in America

Producers: James Mulcahy and Ryan Ffrench

Airs on: YouTube and [zagat.com](http://zagat.com)

Working 24 Hours at...

Directors: Joe Williams

Host: Andrew Knowlton

Producer: Meghan Scibona

Airs on: [video.bonappetit.com](http://video.bonappetit.com)

#### Visual and Technical Excellence

##### Food Talkies

Director, Photographer, Editor: Andrew Gooi

Airs on: [foodtalkies.com](http://foodtalkies.com) and [readbite.com](http://readbite.com)

##### The Migrant Kitchen

Directors: Antonio Diaz and Nathan Sage

Photographer, Editor: Ben Hunter

Airs on: KCET Los Angeles and [linktv.org](http://linktv.org)

##### Uncharted

Director and Photographer: James Mann

Editors: Aaron Warzynski and James Fitzpatrick

Airs on: [tastemade.com](http://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.



Zachary Golper  
Bien Cuit  
Brooklyn, NY

Belinda Leong and Michel Suas  
B. Patisserie  
San Francisco

Greg Wade  
Publican Quality Bread  
Chicago

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

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.

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 Suple

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 Fler  
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

Corey Lee  
Benu  
San Francisco

Ludo Lefebvre  
Trois Mec  
Los Angeles

Travis Lett  
Gjelina  
Venice, 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  
Culinarian; 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.

# # #