James Beard Foundation Announces 2018 Nominees

NEW YORK, NY (March 14, 2018) - The James Beard Foundation is proud to announce the nominees for the 2018 James Beard Foundation Awards. The nominees were announced today during a breakfast at Parc by Stephen Starr in Philadelphia, co-hosted by Clare Reichenbach, CEO of the James Beard Foundation; and Meryl Levitz, president and CEO of VISIT PHILADELPHIA®.

Levitz, along with James Beard Award winner Stephen Starr, represented Philadelphia at the event, speaking on behalf of the city and announcing nominees in several categories. Additionally, David Whitaker, president and CEO of Choose Chicago, made key remarks. James Beard Foundation executive vice president Mitchell Davis and Anne Quatrano, James Beard Award winner and chair of the restaurant and chef committee, announced several categories of nominees alongside Foundation CEO Reichenbach. The event was streamed live on Twitter. William Quinn, executive chef of Parc, prepared breakfast for the event’s guests, including Poached Eggs with Piperade and French Feta; Herb-Encrusted Cold-Poached Beef Filet with Watercress-Mint Salad and Horseradish Cream; and Hazelnut Financiers and Miniature Coffee Cakes.

Nominees were announced in nearly 60 categories of the Foundation's various awards programs, including Restaurant and Chef, Restaurant Design, Who's Who of Food and Beverage in America, and Media. A complete list of nominees can be found at the end of this release, as well as at jamesbeard.org/awards.

Winners of the 2018 James Beard Media Awards will be announced 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 on Friday, April 27, 2018.

Winners of the remaining awards will be announced at the James Beard Awards Gala at the Lyric Opera of Chicago on Monday, May 7, 2018. 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 7 Awards Gala and the April 27 Media Awards dinner will go on sale in March. 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 2018 James Beard Foundation Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with Chicago O'Hare and Midway International Airports as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, HMSHost, Illinois Office of Tourism, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, TABASCO® Sauce, Woodford Reserve Bourbon; Supporting Sponsors: Breville®, Corporate Essentials, Hyatt, Robert Mondavi Winery, Skuna Bay Salmon, Taylor Precision Products, Valrhona, Windstar Cruises; Gala Reception Sponsors: Dogfish Head Craft Brewery, Ecolab, Front of the House®, Kendall College; with additional support from: Chefwear, Emmi Roth, Loacker, and 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.
2018 James Beard Foundation Awards Nominees

2018 James Beard Foundation Book Awards
For books published in English in 2017. Winners will be announced on April 27, 2018.

The winner of the Book of the Year Award and the Cookbook Hall of Fame inductee will be announced on April 27, 2018.

American
Homegrown: Cooking from My New England Roots
Matt Jennings
(Artisan Books)

The Lost Kitchen
Erin French
(Clarkson Potter)

The Sioux Chef’s Indigenous Kitchen
Sean Sherman with Beth Dooley
(University of Minnesota Press)

Baking and Desserts
BraveTart: Iconic American Desserts
Stella Parks
(W. W. Norton & Company)

Sweet
Yotam Ottolenghi and Helen Goh
(Ten Speed Press)

The Sweet Spot: Dialing Back Sugar and Amping Up Flavor
Bill Yosses and Peter Kaminsky
(Pam Krauss Books)

Beverage
3-Ingredient Cocktails
Robert Simonson
(Ten Speed Press)

Meehan’s Bartender Manual
Jim Meehan
(Ten Speed Press)

Mezcal: The History, Craft & Cocktails of the World’s Ultimate Artisanal Spirit
Emma Janzen
(Voyageur Press)
General
Christopher Kimball's Milk Street: The New Home Cooking
Christopher Kimball
(Little, Brown and Company)

Dinner: Changing the Game
Melissa Clark
(Clarkson Potter)

Salt, Fat, Acid, Heat
Samin Nosrat
(Simon and Schuster)

Health and Special Diets
The Beauty Chef
Carla Oates
(Hardie Grant Books)

Deepa’s Secrets
Deepa Thomas
(Skyhorse)

Eat Right
Nick Barnard
(Kyle Books)

International
Nopaltlo
Gonzalo Guzman and Stacy Adimando
(Ten Speed Press)

Paladares
Any von Bremzen and Megan Fawn Schlow
(Abrams)

The Palestinian Table
Reem Kassis
(Phaidon)

Photography
Cook Beautiful
Johnny Miller
(Abrams)

Simple Fare: Spring and Summer
Karen Mordechai
(Abrams)
Sweet
Peden + Munk
(Ten Speed Press)

Reference, History, and Scholarship
Champagne
Peter Liem
(Ten Speed Press)

The Culinarians: Lives and Careers from the First Age of American Fine Dining
David S. Shields
(University of Chicago Press)

Peppers of the Americas
Maricel E. Presilla
(Lorena Jones Books)

Restaurant and Professional
Modernist Bread
Nathan Myhrvold and Francisco Migoya
(The Cooking Lab)

On Vegetables: Modern Recipes for the Home Kitchen
Jeremy Fox and Noah Galuten
(Phaidon)

State Bird Provisions
Stuart Brioza and Nicole Krasinski, with JJ Goode
(Ten Speed Press)

Single Subject
Mastering Stocks and Broths
Rachael S. Mamane
(Chelsea Green Publishing)

Offal Good
Chris Cosentino with Michael Harlan Turkell
(Clarkson Potter)

The Pho Cookbook
Andrea Nguyen
(Ten Speed Press)

Vegetable-Focused Cooking
The Book of Greens
Jenn Louis with Kathleen Squires
(Ten Speed Press)
In My Kitchen  
Deborah Madison  
(Ten Speed Press)

*Six Seasons: A New Way with Vegetables*  
Joshua McFadden with Martha Holmberg  
(Artisan Books)

**Writing**  
*The Cooking Gene*  
Michael W. Twitty  
(Amistad)

*The Taste of Empire: How Britain’s Quest for Food Shaped the Modern World*  
Lizzie Collingham  
(Basic Books)

*Unforgettable: The Bold Flavors of Paula Wolfert’s Renegade Life*  
Emily Kaiser Thelin  
(Grand Central Life & Style)

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**2018 James Beard Foundation Broadcast Media Awards**  
For radio, television broadcasts, podcasts, webcasts, and documentaries appearing in 2017.  
Winners will be announced on April 27, 2018.

**Documentary**  
*Barbecue*  
Director: Matthew Salleh  
Producers: Daniel Joyce and Rose Tucker  
Airs on: Netflix

*Blind Sushi*  
Director: Eric Heimbold  
Producers: Eric Heimbold and Laura Heimbold  
Appeared at: Multiple film festivals in 2017

*Jeremiah Tower: The Last Magnificent*  
Director: Lydia Tenaglia  
Producers: Anthony Bourdain, Christopher Collins, and Joe Caterini  
Airs on: CNN, Netflix, and iTunes

**Outstanding Personality/Host**  
Pati Jinich  
*Pati’s Mexican Table*  
Airs on: WETA Washington; Distributed Nationally by American Public Television
Ina Garten
*Barefoot Contessa: Cook Like a Pro*
Airs on: Food Network

Vivian Howard
*A Chef's Life*
Airs on: PBS

**Podcast**

*The Sporkful*
Host: Dan Pashman
Producers: Dan Pashman, Anne Noyes Saini, and Dan Charles
Airs on: Stitcher, iTunes

*Why We Eat What We Eat*
Host: Cathy Erway
Producers: Gimlet Creative and Blue Apron
Airs on: Whyweeat.show, Gimlet Media, and Apple Podcasts

*Your Last Meal (with Rachel Belle)*
Host: Rachel Belle
Producers: Aaron Mason and Rachel Belle
Airs on: iTunes, Stitcher, and yourlastmealpodcast.com

**Radio Show/Audio Webcast**

*The Food Chain*
Host: Emily Thomas
Producers: Emily Thomas and Simon Tulett
Airs on: BBC World Service

*The Legacy of the Mississippi Delta Chinese*
Host: Melissa Block
Producer: Elissa Nadworny
Airs on: NPR

*Every Bite is Precious: Buddhist Cooking in Japan from The Splendid Table*
Host: Francis Lam
Reporter: Abigail Leonard
Producers: Abigail Leonard, Jennifer Russell, and Jennifer Luebke
Airs on: NPR

**Special (on TV or Web)**

*CBS Sunday Morning – The Food Issue: Eat, Drink, and Be Merry*
Host: Jane Pauley
Producers: Rand Morrison, Amy Rosner, and Amol Mhatre
Airs on: CBS
Family Meal: NYC
Producers: Alice Xue Yu, Lilit Marcus, and Molly Shiels
Airs on: CNN

Lidia Celebrates America: Homegrown Heroes
Host: Lidia Bastianich
Producer: Laurie Donnelly, Anne Adams, and Shelly Burgess Nicotra
Airs on: PBS

Television Program, in Studio or Fixed Location
Barefoot Contessa: Cook Like a Pro
Host: Ina Garten
Producers: Rachel Purnell, Olivia Ball, and Bridget Lumley
Airs on: Food Network

The Bobby and Damaris Show
Hosts: Bobby Flay and Damaris Phillips
Producers: Bobby Flay, Kim Martin, and Kirsty Nordal
Airs on: Food Network

The Latin Kitchen
Hosts: Luis Valenzuela, Juan Pablo Gonzalez, and Luis “Tigretón” Leon
Producer: Chris Knight
Airs on: Gusto

Television Program, on Location
Chef’s Table: Jeong Kwan
Producers: David Gelb, Brian McGinn, and Andrew Fried
Airs on: Netflix

The Food Flirts with the Brass Sisters
Hosts: Marilyn Brass and Sheila Brass
Producers: Bruce Seidel and Denise Swidey
Airs on: PBS

The Migrant Kitchen
Producers: Juan Devis, Antonio Diaz, and Stef Ferrari
Airs on: KCET and Link TV

Television Segment
ABC 7 News – The Hungry Hound
Host: Steve Dolinsky
Producer: Steve Dolinsky
Airs on: ABC 7 Chicago and abc7chicago.com
PBS NewsHour
Reporters: Allison Aubrey and Paul Solman
Producer: Mary Beth Durkin
Airs on: PBS

Verify
Host: David Schechter
Producer: Chance Horner
Airs on: WFAA-TV Dallas and stations owned by TEGNA Media

Video Webcast, Fixed Location and/or Instructional
Andrew in the Kitchen
Host: Andrew Zimmern
Producers: Patrick Weiland and Andrew Zimmern
Airs on: travelchannel.com

The Breath of a Wok
Host: Grace Young
Producer: Grace Young
Airs on: graceyoung.com and YouTube

Panna Cooking: Black Bean-Glazed Salmon with Ginger Cabbage
Host: Vivian Howard
Producers: David Ellner, Amy Currie and Stephanie Roush
Airs on: pannacooking.com

Video Webcast, on Location
Food Grails
Host: Miss Info
Director: Justin Bolois
Producers: Justin Bolois and Kimberly Selden
Airs on: First We Feast YouTube Channel

From the Wild – Season 3
Director: Kevin Kossowan
Producer: Kevin Kossowan
Airs on: Vimeo On Demand

Working 24 Hours at...
Host: Andrew Knowlton
Director: Vincent Cross
Producer: Matt Duckor
Airs on: YouTube and Bon Appétit Video
Visual and Technical Excellence

Barbecue
Director: Matthew Salleh
Photographer: Matthew Salleh
Editors: Matthew Salleh and Rose Tucker
Airs on: Netflix

The Birth of Bread
Director, Photographer, Editor: Matthew Pendergast
Airs on: Vimeo

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

2018 James Beard Foundation Journalism Awards
For articles published in English in 2017. Winners will be announced on April 27, 2018.
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.

Columns
“The Eton Mess Is Beautiful, Chaotic, British”; “Hot Night, Cold Soup”; and “Bread Soup from the Lost Years”
Scott Hocker
Taste

Missed Cues: “Get Help”; “Distilled Identity”; and “Destination, Small Town”
Osayi Endolyn
Gravy

What She’s Having: “Nostalgia in a Bowl”; “I Was a Chick-fil-A Virgin”; and “A Time Capsule, with Chicken Pot Pies”
Devra First
The Boston Globe

Dining and Travel
“The Eating Season”
Tyler Kord
Bon Appétit

“Off the Eaten Path: The Best Anti-Restaurants in America”
The Editors of GQ
GQ
"In Pursuit of Perfect Hummus"
J.M. Hirsch
*Christopher Kimball’s Milk Street Magazine*

**Feature Reporting**
“A Day in the Life of a Food Vendor”
Tejal Rao
*The New York Times*

“Dishwashers”
Tom Sietsema
*The Washington Post*

“The NBA’s Secret Addiction”
Baxter Holmes
*ESPN The Magazine*

**Food and Health**
“Egg Mogul Jack DeCoster Sickened 56,000 People. He’ll Spend Just Three Months in Prison”
Joe Fassler
*The New Food Economy*

“The Great Nutrient Collapse”
Helena Bottemiller Evich
*Politico*

“What Healthy Means Now”
Hunter Lewis
*Cooking Light*

**Food Section**
*New York Magazine*
Robin Raisfeld and Rob Patronite

*Roads & Kingdoms*
Nathan Thornburgh, Matt Goulding, Cara Parks, and the *Roads & Kingdoms* Team

*San Francisco Chronicle*
Paolo Lucchesi and the *San Francisco Chronicle* Food and Wine Team

**Foodways**
“Chili at the Fifty”
Matt Diffee
*Texas Monthly*
“Four Million Pots”  
Leslie Pariseau  
_Saveur_

“The Teenage Whaler’s Tale”  
Julia O’Malley  
_High Country News_

**Home Cooking**  
“Lost Pies of the South”  
Nancie McDermott  
_Southern Living_

“Nuts About Nuts”  
Molly McDonough  
_Culture: The Word on Cheese_

“Thanksgiving Lessons”  
Adam Rapoport and the _Bon Appétit_ Editorial Team  
_Bon Appétit_

**Humor**  
“Pumpkin Spice Life”  
Maura Judkis  
_The Washington Post_

“Trixie Mattel Makes a PB&J (and More Importantly, a Cocktail)”  
GQ Video  
_GQ_

“Worst Shift Ever: No Experience Necessary”  
Blake Smith and Derek Salvatore  
_ChefsFeed on Facebook_

**Innovative Storytelling**  
“America’s Most Authentic Dive Bars”  
Tim Carman, Fritz Hahn, and Shelly Tan  
_The Washington Post_

“Going Viral”  
Vince Dixon, Ellie Kirn, Brittany Holloway-Brown, and Ian Stroud  
_Eater_

“The New Essentials of French Cooking”  
Melissa Clark, Emily Weinstein, Barbara deWilde, and Alexandra Eaton  
_The New York Times_
Investigative Reporting
“John Besh Restaurants Fostered Culture of Sexual Harassment, 25 Women Say”
Brett Anderson
NOLA.com | The Times-Picayune

“Ken Friedman, Power Restaurateur, is Accused of Sexual Harassment”
Julia Moskin and Kim Severson
The New York Times

“‘The Only Good Muslim’ and ‘Compromised’”
Ted Genoways with The Food & Environment Reporting Network
The New Republic

Local Impact
“Farm to Chapel”; “They Ditched Vienna Sausages for Porterhouse Steaks and Lobster at West Grove Cookout”; and “How a Secular Jewish Baker Became Miami’s Kosher King”
Carlos Frias
Miami Herald

“What Do Lakewood Residents Think of Their Neighborhood’s Newest High-End Restaurant?”; “‘La Comida’ Makes for a Big Family Meal at Mothers & Sons”; and “The Restaurant Industry Depends on Immigrants. What Happens If We Lose Them?”
Victoria Bouloubasis
Indy Week

“You’re Invited to the Spirited Brunch”; “Meet the Kitchen Cabinet”; and “Get It in Writing: Restaurant Industry Grapples with Sexual Harassment”
Hanna Raskin
The Post and Courier (Charleston, S.C.)

Personal Essay
“Dear Women: Own Your Stories”
Lisa Donovan
Foodandwine.com

“The Meth Lunches: The Care and Feeding of a Drug Addict”
Kim Foster
Nevada Public Radio’s Desert Companion Magazine

“Strip Clubs, Salvation and Sonic Drive-In”
Tiffany Langston
Tiffany Tastes

Profile
“Journeyman”
Patrick Radden Keefe
The New Yorker
“She Was a Soul Food Sensation. Then, 19 Years Ago, She Disappeared.”
Mayukh Sen
Food52

“The Untold Story of the Lady from Louisville and the Bubbe Who Wasn’t There”
Rebecca Flint Marx
Taste

Wine, Spirits, and Other Beverages
“Drink Seltzer, Live Forever”
Liam Baranauskas
Eater

“The Pu-Erh Broker”
Max Falkowitz
Saveur

“A Short History of My Long Drinking Life”
Andrew Knowlton
Bon Appétit

Craig Claiborne Distinguished Restaurant Review Award
“Bar Normandy”; “Pawpaw”; and “Rappahannock Oyster Bar”
Hanna Raskin
The Post and Courier (Charleston, SC)

Counter Intelligence: “The World’s Best Restaurant Opens a Pop-Up in Mexico”; “At Vespertine, Jonathan Gold Makes Contact with Otherworldly Cooking”; “Jonathan Gold Finds Delight in the Secretive Santa Monica Restaurant Dialogue”
Jonathan Gold
Los Angeles Times

“The Radical Sandwich Kings of New Orleans”; “America’s Next Great Southern Restaurant Is in the Pacific Northwest”; “At Santa Monica’s Dialogue, Seasonality Meets Surrealism”
Bill Addison
Eater

MFK Fisher Distinguished Writing Award
“After Oranges: Following John McPhee to Florida”
Wyatt Williams
Oxford American

“Christ in the Garden of Endless Breadsticks”
Helen Rosner
Eater
"Who Owns Uncle Ben?"
Shane Mitchell
*The Bitter Southerner*

**2018 James Beard Foundation Outstanding Restaurant Design Awards**
For the best restaurant design or renovation in North America since January 1, 2015. Winners will be announced on May 7, 2018.

**75 Seats and Under**
*Firms: FÔDA Studio, Studio MAI, and Michael Hsu Office of Architecture*
*Designers: Jett Butler, Tom Ahn, Dale Wallain, and Milo Garcia*
*Project: Otoko, Austin*

*Firm: The MP Shift*
*Designers: Amy Morris, Anna Polonsky, and Julie Nerenberg*
*Project: De Maria, NYC*

*Firm: Rockwell Group*
*Designers: David Rockwell, Greg Keffer, and the Rockwell Group Design Team*
*Project: Daily Provisions, NYC*

**76 Seats and Over**
*Firm: ABC Carpet & Home*
*Designers: Paulette Cole, Amy Ilias, Maya Nakano, and the ABC Home Creative Team*
*Project: abcV, NYC*

*Firms: Aidlin Darling Design with a I m project*
*Designers: Joshua Aidlin, David Darling, Adam Rouse, and Andrea Lenardin Madden*
*Project: In Situ, San Francisco*

*Firms: FÔDA Studio and Shears Adkins Rockmore*
*Designers: Jett Butler, Stephanie Leung, Katie Cavallo, and Chip Chambers*
*Project: The Preacher’s Son, Bentonville, AR*

**Design Icon**
The American Restaurant
Kansas City, Missouri

**2018 James Beard Foundation Restaurant and Chef Awards**
Winners will be announced on May 7, 2018

**Best New Restaurant**
*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.*
Outstanding Baker (Presented by Taylor Precision Products)
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 a baker or pastry chef for at least five years.
Dianna Daoheung, Black Seed Bagels, NYC
Zachary Golper, Bien Cuit, Brooklyn, NY
Maura Kilpatrick, Sofra Bakery and Café, Cambridge, MA
Belinda Leong and Michel Suas, B. Patisserie, San Francisco
Alison Pray, Standard Baking Co., Portland, ME
Greg Wade, Publican Quality Bread, Chicago

Outstanding Bar Program (Presented by Woodford Reserve Bourbon)
A restaurant or bar that demonstrates excellence in cocktail, spirits, and/or beer service.
Anvil Bar & Refuge, Houston
Bar Agricole, San Francisco
Clyde Common, Portland, OR
Cure, New Orleans
Kimball House, Decatur, GA
Trick Dog, San Francisco

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. Eligible candidates must have been working as a chef for the past five years.
Ashley Christensen, Poole's Diner, Raleigh, NC
Gabrielle Hamilton, Prune, NYC
David Kinch, Manresa, Los Gatos, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Donald Link, Herbsaint, New Orleans

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 a pastry chef or baker for the past five years.
Kelly Fields, Willa Jean, New Orleans
Meg Galus, Boka, Chicago
Margarita Manzke, République, Los Angeles
Dolester Miles, Highlands Bar & Grill, Birmingham, AL
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. Eligible restaurants must have been in operation 10 or more consecutive years.

Balthazar, NYC
Canlis, Seattle
Frasca Food and Wine, Boulder, CO
Highlands Bar & Grill, Birmingham, AL
Quince, San Francisco

**Outstanding Restaurateur**

A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Candidates must have been in the restaurant business for at least 10 years. Candidates 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, Chicago (Boka, GT Fish & Oyster, Girl & the Goat, and others)
JoAnn Clevenger, Upperline, New Orleans
Ken Oringer, Boston (Uni, Little Donkey, Toro, and others)
Caroline Styne, The Lucques Group, Los Angeles (Lucques, a.o.c., Tavern, and others)
Ellen Yin, High Street Hospitality Group, Philadelphia (Fork, High Street on Market, High Street on Hudson, and others)

**Outstanding Service**

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

Boka, Chicago
Saison, San Francisco
Zahav, Philadelphia
Zingerman’s Delicatessen, Ann Arbor, MI
Zuni Café, San Francisco

**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.

a.o.c., Los Angeles
Bacchanal, New Orleans
Benu, San Francisco
FIG, Charleston, SC
The Little Nell, Aspen, CO

**Outstanding Wine, Spirits, or Beer Professional**

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

Cathy Corison, Corison Winery, St. Helena, CA
Diane Flynt, Foggy Ridge Cider, Dugspur, VA
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA
Steve Matthiasson, Matthiasson Wines, Napa, CA
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.
Camille Cogswell, Zahav, Philadelphia
Clare de Boer, King, NYC
Sarah Rinkavage, Marisol, Chicago
Miles Thompson, Michael’s, Santa Monica, CA
Kevin Tien, Himitsu, Washington, D.C.

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)
Andrew Brochu, Roister, Chicago
Abraham Conlon, Fat Rice, Chicago
Beverly Kim and Johnny Clark, Parachute, Chicago
David Posey and Anna Posey, Elsk, Chicago
Lee Wolen, Boka, 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
Jeremiah Langhorne, The Dabney, Washington, D.C.
Cindy Wolf, Charleston, Baltimore

Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)
Karen Bell, Bavette La Boucherie, Milwaukee
Steven Brown, Tilia, Minneapolis
Justin Carlisle, Ardent, Milwaukee
Gavin Kaysen, Spoon and Stable, Minneapolis
Ann Kim, Young Joni, Minneapolis

Best Chef: New York City (Five Boroughs)
Amanda Cohen, Dirt Candy
Ignacio Mattos, Estela
Missy Robbins, Lilia, Brooklyn, NY
Alex Stupak, Empellón Midtown
Jody Williams, Buvette Gastrothèque
Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)
Karen Akunowicz, Myers + Chang, Boston
Tiffani Faison, Tiger Mama, Boston
Tony Messina, Uni, Boston
Cassie Piuma, Sarma, Somerville, MA
Benjamin Sukle, Oberlin, Providence

Best Chef: Northwest (AK, ID, MT, OR, WA, WY)
Edouardo Jordan, Salare, Seattle
Katy Millard, Coquine, Portland, OR
Bonnie Morales, Kachka, 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
Kristen Essig and Michael Stoltzfus, Coquette, New Orleans
Brad Kilgore, Alter, Miami
Slade Rushing, Brennan’s, New Orleans

Best Chef: Southeast (GA, KY, NC, SC, TN, WV)
Mashama Bailey, The Grey, Savannah, GA
Katie Button, Nightbell, Asheville, NC
Cassidee Dabney, The Barn at Blackberry Farm, Walland, TN
Rodney Scott, Rodney Scott’s BBQ, Charleston, SC
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis

Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)
Michael Fojtasek, Olamaie, Austin
Bryce Gilmore, Barley Swine, Austin
Steve McHugh, Cured, San Antonio
Martin Rios, Restaurant Martín, Santa Fe
Alex Seidel, Mercantile Dining & Provision, Denver

Best Chef: West (CA, HI, NV)
Michael Cimarusti, Providence, Los Angeles
Dominique Crenn, Atelier Crenn, San Francisco
Jeremy Fox, Rustic Canyon, Santa Monica, CA
Jessica Koslow, Sqirl, Los Angeles
Travis Lett, Gjelina, Venice, CA

2018 James Beard Foundation Who’s Who of Food & Beverage in America Inductees
These recipients and the following honorees will accept their awards at the James Beard Foundation
Awards Gala on May 7 at the Lyric Opera of Chicago.

Jody Adams
Chef/Owner, TRADE, Porto, and Saloniki
Boston

Lally Brennan and Ti Adelaide Martin
Co-Proprietors, Commander’s Palace
New Orleans

Allison Hooper
Co-Founder, Vermont Creamery
Websterville, VT

Daniel Johnnes
Wine Director, The Dinex Group
New York City, NY

**2018 James Beard Foundation America’s Classics (Presented by TABASCO® Sauce)**

Sun Wah
Chicago, IL
Owners: Kelly Cheng, Laura Cheng and Michael Cheng

Galleria Umberto
Boston, MA
Owners: Paul Deuterio and Ralph Deuterio

Los Hernandez
Union Gap, WA
Owner: Felipe Hernandez

El Guero Canelo
Tucson, AZ
Owner: Daniel Contreras

Dong Phuong Bakery
New Orleans, LA
Owner: Linh Tran Garza

**2018 James Beard Foundation Humanitarian of the Year**

José Andrés
Multiple James Beard Award–Winning Chef; Owner, ThinkFoodGroup; Founder, World Central Kitchen
2018 James Beard Foundation Lifetime Achievement Award
Paula Wolfert
Multiple James Beard Award–Winning Author