NOMINEES

2007 James Beard Foundation Book Awards

For cookbooks published in 2006

Winners will be announced May 7, 2007

Category: Asian Cooking

Cradle of Flavor
Author: James Oseland
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price: $35.00

Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors
Author: Andrea Nguyen
Publisher: Ten Speed Press
Editor: Aaron Wehner
Price: $35.00

The Sushi Experience
Author: Hiroko Shimbo
Publisher: Alfred A. Knopf
Editor: Judith Jones
Price: $40.00

Category: Baking and Dessert

Baking: From My Home to Yours
Author: Dorie Greenspan
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $40.00

Heirloom Baking with the Brass Sisters
Authors: Marilynn Brass and Sheila Brass
Publisher: Black Dog & Leventhal Publishers
Editors: Judy Pray
Price: $29.95

King Arthur Flour Whole Grain Baking
Authors: The Bakers at King Arthur Flour
Publisher: The Countryman Press
Editors: Kermit Hummel
Price: $35.00

Category: Cooking from a Professional Point of View

Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries
Authors: Alain Ducasse and Frédéric Robert
Publisher: Les Éditions d’Alain Ducasse
Editor: Stephanie Ruyer
Price: $195.00

Happy in the Kitchen
Authors: Michel Richard with Susie Heller and Peter Kaminsky
Publisher: Artisan
Editor: Ann Bramson
Price: $45.00

The Professional Chef, 8th Edition
Author: The Culinary Institute of America
Publisher: John Wiley & Sons
Editors: Pam Chirls
Price: $70.00

Category: Entertaining

The Big Book of Appetizers
Authors: Meredith Deeds and Carla Snyder
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $19.95

The Big Book of Outdoor Cooking and Entertaining
Author: Cheryl Alters Jamison and Bill Jamison
Publisher: HarperCollins Publishers
Editor: Harriet Bell
Price: $24.95

Opera Lover’s Cookbook
Author: Francine Segan
Publisher: Stewart, Tabori & Chang
Editor: Leslie Stoker
Price: $35.00

Category: Food of the Americas

Dishes from the Wild Horse Desert: Norteño Cooking of South Texas
Author: Melissa Guerra
Publisher: John Wiley & Sons
Editor: Anne Ficklen
Price: $29.95

Kathy Casey’s Northwest Table
Author: Kathy Casey
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $35.00

The Lee Bros. Southern Cookbook
Authors: Matt Lee and Ted Lee
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price: $35.00

Category: General

The Family Kitchen
Author: Debra Ponzek
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $25.00

The Improvisational Cookbook
Author: Sally Schneider
Publisher: HarperCollins Publishers
Editor: Harriet Bell
Price: $34.95

Tasty: Get Great Food on the Table Every Day
Author: Roy Finamore
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $30.00

Category: Healthy Focus

The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends
Authors: Barbara Scott-Goodman and Kalia Doner
Publisher: John Wiley & Sons
Editor: Justin Schwartz
Price: $29.95

EatingWell Serves Two
Author: Jim Romanoff
Publisher: The Countryman Press
Editor: Kermit Hummel
Price: $24.95

Whole Grains Every Day, Every Way
Author: Lorna Sass
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $44.00
### Category: International

<table>
<thead>
<tr>
<th>Title</th>
<th>Author/Editors</th>
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<th>Editor</th>
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<tbody>
<tr>
<td>Arabesque</td>
<td>Claudia Roden</td>
<td>Alfred A. Knopf</td>
<td>Judith Jones</td>
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<td>The Soul of a New Cuisine</td>
<td>Marcus Samuelsson</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$40.00</td>
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<tr>
<td>Spice</td>
<td>Ana Sortun</td>
<td>Regan Books/HarperCollins</td>
<td>Cassie Jones</td>
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<td>Culinary Biographies:</td>
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<tr>
<td>A Dictionary of the World's</td>
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<tr>
<td>Great Historic Chefs</td>
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<tr>
<td>Cookbook Authors and Collectors, Farmers, Gourmets, Home Economists, Nutritionists, Restaurateurs, Philosophers, Physicians, Scientists, Writers, and Others Who Influenced the Way We Eat Today</td>
<td></td>
<td>Alice Arndt (deceased)</td>
<td>Yes Press, Inc.</td>
<td>$48.00</td>
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<tr>
<td>The Organic Cook's Bible</td>
<td>Jeff Cox</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$40.00</td>
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<td>What to Eat</td>
<td>Marion Nestle</td>
<td>North Point/Farrar, Straus and Giroux</td>
<td>Paul Elie</td>
<td>$30.00</td>
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<td>Kaiseki</td>
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<td>Kaiseki: The Exquisite Cuisine of Kyoto's Kikanoi Restaurant</td>
<td>Masashi Kuma</td>
<td>Kodansha International</td>
<td>Greg Starr</td>
<td>$45.00</td>
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<td>Michael Mina</td>
<td>Karl Petzke</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
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<td><strong>CATEGORICAL COOKBOOK OF THE YEAR WINNER WILL BE ANNOUNCED ON MAY 7, 2007</strong></td>
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### Category: Reference

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<td>Vegetable Soups from</td>
<td>Deborah Madison</td>
<td>Broadway Books</td>
<td>Jennifer Josephy</td>
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<td>Deborah Madison's Kitchen</td>
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<td>The Wines of France:</td>
<td>Jacqueline Friedrich</td>
<td>Ten Speed Press</td>
<td>Meghan Keefe</td>
<td>$19.95</td>
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<td>The Omnivore's Dilemma</td>
<td>Michael Pollan</td>
<td>The Penguin Press</td>
<td>Ann Godoff</td>
<td>$26.95</td>
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<td>The United States of Arugula:</td>
<td>David Kamp</td>
<td>Broadway Books</td>
<td>Charlie Conrad</td>
<td>$26.00</td>
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<td>How We Became a Gourmet Nation</td>
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### Category: Single Subject

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<th>Title</th>
<th>Author/Editors</th>
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<tr>
<td>International Cuisine</td>
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<td>Emily Takoudes</td>
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<tr>
<td>Keys to the Cellar:</td>
<td>Peter D. Meltzer</td>
<td>John Wiley &amp; Sons</td>
<td>Linda Ingroia</td>
<td>$29.95</td>
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<td>Strategies and Secrets of</td>
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<td>Wine Collecting</td>
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<td>Heat</td>
<td>Bill Buford</td>
<td>Alfred A. Knopf</td>
<td>Sonny Mehta</td>
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<td>The Essence of Chocolate</td>
<td>John Scharffenberger and Robert Steinberg</td>
<td>Hyperion Books</td>
<td>Leslie Wells</td>
<td>$35.00</td>
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<td>Romancing the Vine</td>
<td>Alan Tardi</td>
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# NOMINEES

## 2007 James Beard Foundation Journalism Awards

For articles published in 2006

Winners will be announced on May 6, 2007

## Category: Newspaper Feature Writing About Restaurants and/or Chefs With or Without Recipes

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Newspaper/Website</th>
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<th>Date</th>
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<tbody>
<tr>
<td><strong>Katy McLaughlin</strong></td>
<td>The Wall Street Journal</td>
<td>“Gourmet Canned Cuisine”</td>
<td>12/2/06</td>
</tr>
<tr>
<td><strong>Besha Rodell</strong></td>
<td>Creative Loafing Atlanta</td>
<td>“2006 Food Issue- From the Farm to Your Table”</td>
<td>10/12/06</td>
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<tr>
<td><strong>Barbara Yost</strong></td>
<td>The Arizona Republic</td>
<td>“Bringing a Restaurant to Life”</td>
<td>10/29/06</td>
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## Category: Newspaper Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Newspaper/Website</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td><strong>Stacy Finz</strong></td>
<td>San Francisco Chronicle</td>
<td>“Thanksgiving 101: Turkey Training Camp”</td>
<td>11/15/06</td>
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<tr>
<td><strong>Janet Fletcher</strong></td>
<td>San Francisco Chronicle</td>
<td>“Bringing Duck Home”</td>
<td>10/25/06</td>
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<tr>
<td><strong>John Kessler</strong></td>
<td>Atlanta Journal-Constitution</td>
<td>“What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami”</td>
<td>6/22/06</td>
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## Category: Newspaper Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Nominee</th>
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<tbody>
<tr>
<td><strong>Elaine Cicora</strong></td>
<td>Cleveland Scene</td>
<td>“Soul Kitchen”</td>
<td>2/1/06</td>
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<tr>
<td><strong>Gail Shepherd</strong></td>
<td>New Times Broward/Palm Beach</td>
<td>“Eat My Meat”</td>
<td>10/26/06</td>
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<tr>
<td><strong>Inara Verzemnieks</strong></td>
<td>The Oregonian</td>
<td>“A Cherry on Top”</td>
<td>2/12/06</td>
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## Category: Newspaper or Magazine Restaurant Review or Critique

<table>
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<th>Nominee</th>
<th>Newspaper/Website</th>
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<tr>
<td><strong>Rebekah Denn</strong></td>
<td>Seattle Post-Intelligencer</td>
<td>“Heads Up on Lovely Veil: Not One of the Best Yet”, “We Went Trolling for the City’s Best Crab Cakes”, “Tiny Sitka and Spruce Makes a Big Splash”</td>
<td>2/10/06, 5/12/06, 5/26/06</td>
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<tr>
<td><strong>Brad A. Johnson</strong></td>
<td>Angeleno: Modern Luxury</td>
<td>Food Drink Review: “Wilshire”, “Cut”, “Katsuya”</td>
<td>1/06, 9/06, 10/06</td>
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<tr>
<td><strong>Patric Kuh</strong></td>
<td>Los Angeles</td>
<td>“Beyond Sushi”, “Small Order”, “Beefed Up”</td>
<td>3/06, 9/06, 11/06</td>
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## Category: Newspaper, Newsletter, or Magazine Reporting on Nutrition or Food-Related Consumer Issues

<table>
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<tr>
<th>Nominee</th>
<th>Newspaper/Website</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td><strong>Rachael Moeller Gorman</strong></td>
<td>EatingWell</td>
<td>“Miracle Up North: How the People of Finland Took a Healthy Message to Heart”</td>
<td>6-7/06</td>
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<tr>
<td><strong>Nicci Micco</strong></td>
<td>EatingWell</td>
<td>“These Supplements May Save Your Life… Or Not”</td>
<td>12/06</td>
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<tr>
<td><strong>Colleen Pierce, R.D.</strong></td>
<td>Child</td>
<td>“Solving the Sugar Crisis”</td>
<td>6-7/06</td>
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## Category: Newspaper, Newsletter or Magazine Columns

<table>
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<tr>
<td><strong>Dara Moskowitz</strong></td>
<td>City Pages (Minneapolis)</td>
<td>“Take the Cannoli”, “The Importance of Burgers”, “Weirded Out by Wine”</td>
<td>4/12/06, 5/17/06, 10/18/06</td>
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<tr>
<td><strong>Lettie Teague</strong></td>
<td>Food &amp; Wine</td>
<td>“Are the Wine Lists at Steak Houses Any Good?”, “Secret Life of a Wine Salesman”, “Are Super-Tuscans Still Super?”</td>
<td>7/06, 10/06, 12/06</td>
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## Category: Newspaper Writing on Spirits, Wine, or Beer

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Newspaper/Website</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td><strong>Adam Cayton-Holland</strong></td>
<td>Westword, Denver</td>
<td>“Life of the Party”</td>
<td>12/21/06</td>
</tr>
<tr>
<td><strong>Eric Felten</strong></td>
<td>The Wall Street Journal</td>
<td>“He Drinks, She Drinks”</td>
<td>10/21/06</td>
</tr>
<tr>
<td><strong>Dara Moskowitz</strong></td>
<td>City Pages (Minneapolis)</td>
<td>“Asked and Answered”</td>
<td>11/08/06</td>
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</tbody>
</table>
Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

R. W. Apple, Jr.
Departures
“A Taste of South Africa”
5-6/06

James Villas
Saveur
“Vive le Restaurant”
4/06

Pete Wells
Food & Wine
“New Era of the Recipe Burglar”
11/06

Category: Magazine Feature Writing With Recipes

Colman Andrews
Saveur
“Ireland—From Farm to Fork”
3/06

Nancy Coons
Saveur
“Provence Noël”
12/06

Anya von Bremzen
Saveur
“Old-School Madrid”
11/06

Category: Magazine Feature Writing Without Recipes

Robert Sietsema
Gourmet
“Searching for the Innard Truth”
8/06

Scott Simon
Gourmet
“Conflict Cuisine”
4/06

Gretchen Vanesselstyn
Chile Pepper Magazine
“Tales from the Texas BBQ Trail”
6/06

Category: Magazine Writing on Spirits, Wine, or Beer

John T. Edge
Gourmet
“The Long View”
2/06

Michael Greenberg
Departures
“The Volcano Lovers”
5-6/06

Fiona Morrison, MW
Wine & Spirits Magazine
“Chambolle-Musigny”
10/06

Category: Newspaper Section

The Boston Globe
Sheryl Julian

Chicago Tribune
Carol Mighton Haddix

San Francisco Chronicle
Miriam Morgan and Jon Bonne

Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

Dr. Vino’s Wine Blog
Tyler Colman

Epicurious
Tanya Steel

Leite’s Culinaria
David Leite and Linda Avery

Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

William H. Daley
Chicago Tribune
“Winter’s Kiss”
12/6/06

Edward Deitch
MSNBC.com/NBC Mobile
“On the Trail of Great California Syrah”
12/6/06

Monica Eng with Chris Brown and Geng Wang
Chicago Tribune
“Mastering Ethiopia’s Injera”
3/16/06

Category: M.F.K. Fisher Distinguished Writing Award

David Halberstam
Gourmet
“The Boys of Saigon”
10/06

Jesse Katz
Los Angeles
“Wheels of Fortune”
10/06

Monique Truong
Gourmet
“American Like Me”
8/06
NOMINEES
2007 James Beard Foundation Broadcast Media Awards
presented by Viking Range

For television, webcast, and radio programs aired in 2006
Winners will be announced on May 6, 2007

Category: Television Food Segment, National or Local

CBS 2 Chicago
Host: Vince Gerasole
Network: WBBM-TV, CBS
Producer: Vince Gerasole

CBS News “Sunday Morning”
Host: Charles Osgood
Correspondent: Martha A. Teichner
Network: CBS
Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt

The Martha Stewart Show
Host: Martha Stewart
Network: NBC Universal Domestic Television Distribution
Executive Producers: Martha Stewart and Mark Burnett
Producers: Greta Anthony, Stephanie Carl

Category: Television Food Special

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED, Channel 9
Air date: 12/21/06
Producers: Tina Salter, June Ouellette, Carol Ganga

CBS News “Sunday Morning”
Host: Charles Osgood
Correspondent: Martha A. Teichner
Network: CBS
Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt

Food Trip with Todd English
Host: Todd English
Network: public television stations
Air date: 10/06
Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey

Living on the Wedge
Host: Mariana Coyne
Network: WHA-Madison
Air date: 8/10/06
Producers: Mariana Coyne, Gaylon Emerzian

Bay Cafe
Host: Joey Altman
Network: KRON-TV San Francisco
Air date: 12/17/06
Producer: Christa Resing

Food Trip with Todd English
Host: Todd English
Network: public television stations
Air date: 10/06
Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

In Wine Country
Host: Mary Babbitt
Network: NBC 11/KNTV
Air date: 12/16/06
Executive Producer: Mary Orlin

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

Category: Television Food Show, Local

America’s Test Kitchen from Cooks Illustrated
Host: Christopher Kimball with guests
Network: public television stations
Air date: 1/06
Producers: Geof Drummond, Nat Katzman

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

Gourmet’s Diary of a Foodie
Host: Ruth Reichl
Network: public television stations
Air date: 10/06
Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran

The Leonard Lopate Show’s Holiday Recipe Swap
Host: Leonard Lopate
Area: WNYC, Podcast, XM Satellite
Producer: Melissa Eagan

Lidia’s Family Table
Host: Lidia Bastianich
Network: public television stations
Air date: 1/06
Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

Category: Television Food Show, National

A Chef’s Table “Aging”
Host: Jim Coleman
Area: WHYY-FM, Public Radio Satellite System
Executive Producer: Elisabeth Perez-Luna
Producer: Lari Robling

America’s Test Kitchen from Cooks Illustrated
Host: Christopher Kimball with guests
Network: public television stations
Air date: 1/06
Producers: Geof Drummond, Nat Katzman

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

Gourmet’s Diary of a Foodie
Host: Ruth Reichl
Network: public television stations
Air date: 10/06
Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran

The Leonard Lopate Show’s Holiday Recipe Swap
Host: Leonard Lopate
Area: WNYC, Podcast, XM Satellite
Producer: Melissa Eagan

In Wine Country
Host: Mary Babbitt
Network: NBC 11/KNTV
Air date: 12/16/06
Executive Producer: Mary Orlin

Lidia’s Family Table
Host: Lidia Bastianich
Network: public television stations
Air date: 1/06
Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra

The Splendid Table
Host: Lynne Rossetto Kasper
Area: APM
Producer: Sally Swift

Category: Radio Food Show

A Chef’s Table “Aging”
Host: Jim Coleman
Area: WHYY-FM, Public Radio Satellite System
Executive Producer: Elisabeth Perez-Luna
Producer: Lari Robling

Spatulatta.com
Hosts: Olivia Gerasole and Isabella Gerasole
Website: www.spatulatta.com
Producers: Gaylon Emerzian, Heidi Umbhau

Winery Profile: Staglin Family Vineyards
Hosts: Jay Selman, Eric Anderson
Website: www.graperadio.com
Producer: Jay Selman

Category: Webcast

Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand
Host: Bill Briwa
Website: www.ciapochef.com
Producers: John Barkley, Greg Drescher

Spatulatta.com
Hosts: Olivia Gerasole and Isabella Gerasole
Website: www.spatulatta.com
Producers: Gaylon Emerzian, Heidi Umbhau

Winery Profile: Staglin Family Vineyards
Hosts: Jay Selman, Eric Anderson
Website: www.graperadio.com
Producer: Jay Selman
## NOMINEES
### 2007 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 7, 2007

### Category: Outstanding Restaurant Design
For the best restaurant design or renovation in North America since January 1, 2004

<table>
<thead>
<tr>
<th>Design Firm</th>
<th>Designers</th>
<th>Design Firm</th>
<th>Designers</th>
<th>Design Firm</th>
<th>Designers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lewis.Tsurumaki.Lewis</td>
<td>Paul Lewis, Marc Tsurumaki, David J. Lewis</td>
<td>Rockwell Group</td>
<td>David Rockwell, Shawn Sullivan, Niels Guldager</td>
<td>Tadao Ando Architect and Associates</td>
<td>Tadao Ando, Stephanie Goto, Masataka Yano</td>
</tr>
<tr>
<td>LTL Architects</td>
<td>147 Essex Street</td>
<td>5 Union Square West</td>
<td>40 West 57th Street</td>
<td>One Union Square West</td>
<td>88 Tenth Avenue</td>
</tr>
<tr>
<td>212-505-5955</td>
<td>212-463-0334</td>
<td>212-757-3000</td>
<td>212-475-5575</td>
<td>212-989-4639</td>
<td></td>
</tr>
</tbody>
</table>

For Project:
- **Xing Restaurant**
  - 785 Ninth Avenue
  - New York, NY 10019
  - 646-289-3010

- **Nobu Fifty Seven**
  - 40 West 57th Street
  - New York, NY 10019
  - 212-757-3000

- **Morimoto**
  - 88 Tenth Avenue
  - New York, NY 10011
  - 212-989-4639

### Category: Outstanding Restaurant Graphics
For the best restaurant graphics executed in North America since January 1, 2004

<table>
<thead>
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<th>Design Firm</th>
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<th>Design Firm</th>
<th>Designers</th>
<th>Design Firm</th>
<th>Designers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baron and Baron</td>
<td>Fabien Baron, Takashi Hiratsuka</td>
<td>Base Design</td>
<td>Base Design</td>
<td>Memo Productions</td>
<td>Douglas Riccardi, Lisa Eaton</td>
</tr>
<tr>
<td>Designers:</td>
<td>250 West 57th Street</td>
<td>Designers:</td>
<td>158 Lafayette Street, 5th floor</td>
<td>Designers:</td>
<td>611 Broadway</td>
</tr>
<tr>
<td>212-397-8000</td>
<td>212-488-5900</td>
<td>For Project: <strong>Stand</strong></td>
<td>For Project: <strong>Pizzeria Mozza</strong></td>
<td>For Project: <strong>Buddakan</strong></td>
<td></td>
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<tr>
<td>Design:</td>
<td>24 East 12th Street</td>
<td>641 N. Highland Avenue</td>
<td>75 Tenth Avenue</td>
<td>New York, NY 10003</td>
<td>Los Angeles, CA 90036</td>
</tr>
</tbody>
</table>
### 2007 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 7, 2007

**CATEGORY: OUTSTANDING RESTAURATEUR AWARD PRESENTED BY WATERFORD WEDGWOOD**

A working restaurateur, actively involved in multiple restaurants in The United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Candidates must have been in the restaurant business for at least 10 years.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thomas Keller</td>
<td>The French Laundry</td>
<td>6640 Washington Street</td>
<td>707-944-2380</td>
</tr>
<tr>
<td>Keith McNally</td>
<td>Balthazar</td>
<td>80 Spring Street</td>
<td>212-965-1414</td>
</tr>
<tr>
<td>Richard Melman</td>
<td>Lettuce Entertain You Enterprises</td>
<td>5419 N. Sheridan Rd.</td>
<td>773-878-7340</td>
</tr>
<tr>
<td>Drew Nieporent</td>
<td>Myriad Restaurant Group</td>
<td>180 Franklin Street</td>
<td>212-219-9500</td>
</tr>
<tr>
<td>Jean-Georges Vongerichten</td>
<td></td>
<td>1 Central Park West</td>
<td>212-299-3900</td>
</tr>
<tr>
<td>Thomas Keller</td>
<td>The French Laundry</td>
<td>6640 Washington Street</td>
<td>707-944-2380</td>
</tr>
<tr>
<td>Keith McNally</td>
<td>Balthazar</td>
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<td>212-965-1414</td>
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<tr>
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</tr>
<tr>
<td>Jean-Georges Vongerichten</td>
<td></td>
<td>1 Central Park West</td>
<td>212-299-3900</td>
</tr>
</tbody>
</table>

**CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS**

The working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Candidates must have been working as a chef for at least the past 5 years.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Keith McNally</td>
<td>Balthazar</td>
<td>80 Spring Street</td>
<td>212-965-1414</td>
</tr>
<tr>
<td>Jean Joho</td>
<td>Everest</td>
<td>440 S. La Salle Street, 40th Fl.</td>
<td>312-663-8920</td>
</tr>
<tr>
<td>Paul Kahan</td>
<td>Blackbird</td>
<td>619 W. Randolph Street</td>
<td>312-715-0708</td>
</tr>
<tr>
<td>Michel Richard</td>
<td>Michel Richard Citronelle</td>
<td>The Latham Hotel</td>
<td>202-625-2150</td>
</tr>
<tr>
<td>Keith McNally</td>
<td>Balthazar</td>
<td>80 Spring Street</td>
<td>212-965-1414</td>
</tr>
<tr>
<td>Jean Joho</td>
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<tr>
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<td>Michel Richard Citronelle</td>
<td>The Latham Hotel</td>
<td>202-625-2150</td>
</tr>
</tbody>
</table>

**CATEGORY: OUTSTANDING RESTAURANT AWARD PRESENTED BY S.PELLEGRINO**

The restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Restaurant must have been in operation for at least 10 or more consecutive years.

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boulevard</td>
<td>Chef/Owners: Nancy Oakes, Pat Kuleto</td>
<td>1 Mission Street</td>
</tr>
<tr>
<td>Frontera Grill</td>
<td>Chef/Owners: Rick and Deann Bayless</td>
<td>449 N Clark Street Chicago, IL 60610</td>
</tr>
<tr>
<td>Magnolia Grill</td>
<td>Chef/Owners: Ben and Karen Barker</td>
<td>1002 Ninth Street Durham, NC 27705</td>
</tr>
<tr>
<td>Picholine</td>
<td>Chef/Owner: Terrance Brennan</td>
<td>35 West 64th Street New York, NY 60610</td>
</tr>
<tr>
<td>Spiaggia</td>
<td>Chef: Tony Mantuano Owner: Compass Group</td>
<td>980 N. Michigan Avenue Chicago, IL 60611</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST NEW RESTAURANT**

A restaurant opened in 2006 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Voce</td>
<td>Chef/Owner: Andrew Carmellini Owner: Marlon Abela</td>
<td>41 Madison Avenue New York, NY 10010</td>
</tr>
<tr>
<td>Cochon</td>
<td>Chef/Owners: Donald Link and Stephen Stryjewski</td>
<td>930 Tchoupitoulas St. New Orleans, LA 70130</td>
</tr>
<tr>
<td>Cut</td>
<td>Chef/Owner: Wolfgang Puck</td>
<td>9500 Wilshire Blvd. Beverly Hills, CA 90212</td>
</tr>
<tr>
<td>L'Atelier de Joël Robuchon</td>
<td>Chef/Owner: Joël Robuchon</td>
<td>57 E. 57th Street New York, NY 10022</td>
</tr>
<tr>
<td>Momofuku Ssäm Bar</td>
<td>Chef/Owners: David Chang and Joaquin Baca</td>
<td>207 2nd Avenue New York, NY 10003</td>
</tr>
<tr>
<td>Restaurant Guy Savoy</td>
<td>Chef/Owner: Guy Savoy</td>
<td>3570 Las Vegas Blvd. S. Las Vegas, NV 89109</td>
</tr>
</tbody>
</table>

**CATEGORY: RISING STAR CHEF OF THE YEAR AWARD PRESENTED BY CONTESSA PREMIUM FOODS**

A chef age 30 or younger who displays an impressive talent and who is likely to have a significant impact on the industry in years to come.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nate Appleman</td>
<td>A16</td>
<td>2355 Chestnut Street San Francisco, CA 94123</td>
<td>415-771-2216</td>
</tr>
<tr>
<td>Graham Elliot Bowles</td>
<td>Avenues at The Peninsula Hotel</td>
<td>108 East Superior Street Chicago, IL 60611</td>
<td>312-573-6754</td>
</tr>
<tr>
<td>David Chang</td>
<td>Momofuku Noodle Bar</td>
<td>163 First Avenue New York, NY 10003</td>
<td>212-475-7899</td>
</tr>
<tr>
<td>Patrick Connolly</td>
<td>Radius</td>
<td>8 High Street Boston, MA 02110</td>
<td>617-426-1234</td>
</tr>
<tr>
<td>Daniel Humm</td>
<td>Eleven Madison Park</td>
<td>11 Madison Avenue New York, NY 10010</td>
<td>212-889-0905</td>
</tr>
</tbody>
</table>
CATEGORI: OUTSTANDING PASTRY CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS
A CHEF OR BAKER WHO PREPARES DESSERTS, PASTRIES, OR BREADS AND WHO SERVES AS A NATIONAL STANDARD-BEARER FOR EXCELLENCE.
CANDIDATES MUST HAVE BEEN A PASTRY CHEF OR BAKER FOR AT LEAST THE PAST 5 YEARS.

Will Goldfarb
Room 4 Dessert
17 Cleveland Pl.
New York, NY 10012
212- 941-5405

Michael Laskonis
Le Bernardin
155 West 51st Street
New York, NY 10019
212- 554-1515

Leslie Mackie
Macrina Bakery & Cafe
2408 First Avenue
Seattle, WA 98121
206-448-4032

Elisabeth Prueitt and Chad Robertson
Tartine Bakery
600 Guerrero Street
San Francisco, CA 94110
415-487-2600

Mindy Segal
HotChocolate
1747 N. Damen Avenue
Chicago, IL 60647
773- 489-1747

CATEGORI: OUTSTANDING WINE SERVICE AWARD PRESENTED BY WATERFORD
A RESTAURANT THAT DISPLAYS AND ENCOURAGES EXCELLENCE IN WINE SERVICE THROUGH A WELL-PRESENTED WINE LIST, A KNOWLEDGEABLE STAFF, AND EFFORTS TO EDUCATE CUSTOMERS ABOUT WINE. RESTAURANT MUST HAVE BEEN IN OPERATION FOR AT LEAST 5 YEARS.

Bin 36
Wine Director:
Brian Duncan
339 N. Dearborn Street
Chicago, IL 60610
312-755-9463

i Trulli
Wine Director:
Charles Scicolone
122 East 27th Street
New York, NY 10015
212-481-7372

Mary Elaine’s at The Phoenician
Master Sommelier:
Mark Slater
600 E. Camelback Rd.
Scottsdale, AZ 85251
480-941-8200

Michel Richard Citronelle
Wine Director:
Mark Slater
3000 K. Street NW
Washington, DC 20007
202-625-2150

Picasso
Wine Director:
Robert Smith
3600 Las Vegas Blvd S.
Las Vegas, NV 89109
702-693-8105

CATEGORI: OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD PRESENTED BY SOUTHERN WINE & SPIRITS
A WINEMAKER, BREWER, OR SPIRITS PROFESSIONAL WHO HAS HAD A SIGNIFICANT IMPACT ON THE WINE AND SPIRITS INDUSTRY NATIONWIDE.
CANDIDATES MUST HAVE BEEN IN THE PROFESSION FOR AT LEAST 5 YEARS.

Dale DeGroff
King Cocktail
New York, NY
www.kingcocktail.com

Paul Draper
Ridge Vineyards
17100 Monte Bello Road
Cupertino, CA 95014
408-867-3233

Dan Duckhorn
Duckhorn Vineyards
1000 Lodi Lane
St. Helena, CA 94574
888-354-8885

Terry Theise
Estate Selections
8601 Georgia Avenue
Silver Springs, MD 20910
301-562-9099

Helen Turley
HTM Consultants/
Marcassin Winery
P.O. Box 332
Calistoga, CA 94515
707-258-3608

CATEGORI: OUTSTANDING SERVICE AWARD
A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. MUST HAVE BEEN IN OPERATION FOR AT LEAST THE PAST 5 YEARS.

Blackberry Farm
Owner: Sam Beall
1471 W. Millers Cove Rd
Walland, TN 37886
865-984-8166

Canlis
Owners: Charles Masson
2576 Aurora Ave North
Seattle, WA 98109
206-283-3313

La Grenouille
Owner: Charles Masson
3 East 52nd Street
New York, NY 10022
212-752-1495

Terra
 Owners: Hiro Sone and Lissa Doumani
1345 Railroad Avenue
St. Helena, CA 94574
707-963-8931

Tru
 Owners: Rick Tramonto,
Gale Gand, and Richard Melman
676 N. St. Clair Street
Chicago, IL 60611
312-202-0001

BEST CHEFS IN AMERICA PRESENTED BY AMERICAN EXPRESS COMPANY
CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. EACH CANDIDATE MAY BE EMPLOYED BY ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR AT LEAST THE PAST 5 YEARS. THE 3 MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE CHEF IS PRESENTLY WORKING.

CATEGORI: BEST CHEF: PACIFIC (CA, HI)

Traci Des Jardins
Jardiniére
300 Grove Street
San Francisco, CA 94102
415-861-5555

Douglas Keane
Cyrus
29 North Street
Healdsburg, CA 95448
707-433-3311

Roland Passot
La Folie
2316 Polk Street
San Francisco, CA 94109
415-776-5577

Craig Stoll
Delfina
3621 18th Street
San Francisco, CA 94110
415-552-4055

Michael Tusk
Quince
1701 Octavia Street
San Francisco, CA 94109
415-775-8500
**CATEGORY: BEST CHEF: MID-ATLANTIC** (DC, DE, MD, NJ, PA, VA)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street, Old Town Alexandria, VA 22314</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street, Philadelphia, PA 19106</td>
<td>215-625-2450</td>
</tr>
<tr>
<td>Marcel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street, Hoboken, NJ 07030</td>
<td>201-420-1700</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connecticut Ave NW, Washington, D.C. 20008</td>
<td>202-537-9250</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: MIDWEST** (IA, KS, MN, NE, ND, SD, WI)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colby Garrelts</td>
<td>Bluestem</td>
<td>900 Westport Rd, Kansas City, MO 64111</td>
<td>816-561-1101</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave, Minneapolis, MN 55403</td>
<td>612-874-6440</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave SE, Minneapolis, MN 55414</td>
<td>612-379-4909</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta’s Lake Park Bistro</td>
<td>3133 E Newberry Blvd, Milwaukee, WI 53211</td>
<td>414-962-6300</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St, Kansas City, MO 64108</td>
<td>816-545-8000</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: GREAT LAKES** (IL, IN, MI, OH)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grant Achatz</td>
<td>Alinea</td>
<td>1723 N Halsted Street, Chicago, IL 60614</td>
<td>312-867-0110</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street, Chicago, IL 60610</td>
<td>312-321-6242</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr, Chicago, IL 60614</td>
<td>773-477-5845</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd, Cleveland, OH 44113</td>
<td>216-771-5652</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman’s Roadhouse</td>
<td>2501 Jackson Avenue, Ann Arbor, MI 48103</td>
<td>734-663-3663</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: NEW YORK CITY** (FIVE BOROUGHS)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrance Brennan</td>
<td>Picholine</td>
<td>35 West 64th Street, New York, NY 10023</td>
<td>212-724-8585</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue, New York, NY 10010</td>
<td>212-889-0667</td>
</tr>
<tr>
<td>Wylie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street, New York, NY 10002</td>
<td>212-477-2900</td>
</tr>
<tr>
<td>Gabriel Kreuther</td>
<td>The Modern</td>
<td>West 53rd Street, New York, NY 10019</td>
<td>212-333-1220</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chanterelle</td>
<td>2 Harrison Street, New York, NY 10013</td>
<td>212-966-6960</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: NORTHEAST** (CT, MA, ME, NH, NY STATE, RI, VT)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rob Evans</td>
<td>Hugo’s</td>
<td>88 Middle Street, Portland, ME 04101</td>
<td>207-774-8538</td>
</tr>
<tr>
<td>Clark Frasier and Mark Gaier</td>
<td>Arrows</td>
<td>Berwick Road, Box 803, Ogunquit, ME 03907</td>
<td>207-361-1100</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>Lumière</td>
<td>1293 Washington Street, West Newton, MA 02465</td>
<td>617-244-9199</td>
</tr>
<tr>
<td>Frank McClelland</td>
<td>L’Esplair</td>
<td>30 Gloucester Street, Boston, MA 02115</td>
<td>617-262-3023</td>
</tr>
<tr>
<td>Marc Orfaly</td>
<td>Pigalle</td>
<td>75 Charles Street South, Boston, MA 02116</td>
<td>617-423-4944</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: NORTHWEST** (AK, ID, MT, OR, WA, WY)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scott Dolich</td>
<td>Park Kitchen</td>
<td>422 NW 8th Avenue, Portland, OR 97209</td>
<td>503-223-7275</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tillth</td>
<td>1411 N 45th Street, Seattle, WA 98103</td>
<td>206-633-0801</td>
</tr>
<tr>
<td>Joseba Jiménez de Jiménez</td>
<td>The Harvest Vine</td>
<td>2701 E. Madison, Seattle, WA 98112</td>
<td>206-320-9771</td>
</tr>
<tr>
<td>Holly Smith</td>
<td>Café Juanita</td>
<td>9702 NE 120th Place, Kirkland, WA 98034</td>
<td>425-823-1505</td>
</tr>
<tr>
<td>John Sundstrom</td>
<td>Lark</td>
<td>926 12th Avenue, Seattle, WA 98122</td>
<td>206-323-5275</td>
</tr>
</tbody>
</table>

**CATEGORY: BEST CHEF: SOUTHEAST** (GA, KY, NC, SC, TN, WV)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hugh Acheson</td>
<td>Five &amp; Ten</td>
<td>1653 S. Lumpkin Street, Athens, GA 30606</td>
<td>706-546-7300</td>
</tr>
<tr>
<td>Arnaud Berthelier</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead</td>
<td>3434 Peachtree Road, NE Atlanta, GA 30326</td>
<td>404-237-2700</td>
</tr>
<tr>
<td>John Fleer</td>
<td>Blackberry Farm</td>
<td>1471 W. Millers Cove Road, Walland, TN 37886</td>
<td>865-984-8166</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Fig</td>
<td>232 Meeting Street, Charleston, SC 29401</td>
<td>843-805-5900</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue, Decatur, GA 30030</td>
<td>404-378-4900</td>
</tr>
</tbody>
</table>
CATEGORIES: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

David Bull
Driskill Grill
604 Brazos Street
Austin, TX 78701
512-391-7162

Nobuo Fukuda
Sea Saw
7133 East Stetson Drive
Scottsdale, AZ 85251
480-481-9463

Sharon Hage
York Street
6047 Lewis Street
Dallas, TX 75206
214-826-0968

Monica Pope
Tafia
3701 Travis Street
Houston, TX 77002
713-524-6922

Andrew Weisman
Restaurant Le Rêve
152 E. Pecan Street
San Antonio, TX 78205
210-212-2221

CATEGORIES: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)

Michelle Bernstein
Michy's
6927 Biscayne Blvd.
Miami, FL 33138
305-759-2001

John Currence
City Grocery
152 Courthouse Square
Oxford, MS 38655
662-232-8080

Jonathan Eismann
Pacific Time
915 Lincoln Rd.
Miami Beach, FL 33139
305-534-5979

Chris Hastings
Hot and Hot Fish Club
2180 11th Court South
Birmingham, AL 35205
205-933-5474

Donald Link
Herbsaint
701 St. Charles Avenue
New Orleans, LA 70130
504-524-4114