

**FOR IMMEDIATE RELEASE**

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**2010 JAMES BEARD FOUNDATION AWARDS  
NOMINEES ANNOUNCED**

New York, NY (March 22, 2010) – The James Beard Foundation is proud to announce the final nominees for the 2010 James Beard Foundation Awards, the nation’s most prestigious recognition program honoring professionals in the food and beverage industries, taking place May 2 and 3, 2010 in New York City. The nominees were announced this morning at an invitation-only breakfast at the acclaimed *Palace Café* in New Orleans’ French Quarter, hosted by Susan Ungaro, President of the James Beard Foundation, and Dickie Brennan, James Beard Foundation board member and Managing Partner of the *Palace Café*, *Dickie Brennan’s Steakhouse* and *Bourbon House*. This is the second year that the Foundation has taken its nominations breakfast “on the road” and Louisiana, with its rich food culture and history, was the ideal setting. Nominees in 55 categories were announced in the Foundation’s various awards programs – Restaurant and Chef, Restaurant Design and Graphics, Books, Broadcast Media and Journalism, as well as honorees in a number of special achievement awards categories, including Who’s Who of Food & Beverage in America, America’s Classics, Lifetime Achievement, and Humanitarian of the Year. A complete list of nominees can be found at the end of this release, as well as on [www.JBFAwards.com](http://www.JBFAwards.com).

“Louisiana, a state that has won ten James Beard Foundation Awards in the past, has an incredibly storied food tradition and we were delighted to announce this year’s nominees in New Orleans,” says Susan Ungaro, President of the James Beard Foundation. “We are proud to recognize all of these finalists from across the country and are looking forward to welcoming them to New York City in May.”

The Louisiana Department of Culture, Recreation & Tourism is a Supporting Sponsor of this year’s James Beard Foundation Awards and will be a participant throughout the Awards festivities. They will be presenting this year’s Humanitarian of the Year Award to Taste of the NFL Founder Wayne Kostroski at the annual Awards Ceremony on Monday, May 3, 2010 at Lincoln Center’s Avery Fisher Hall, and Donald Link of New Orleans’ *Cochon* restaurant will represent Louisiana and join the evening’s chefs at the Gala Reception, which immediately follows the Awards Ceremony.

“Having the James Beard Foundation choose Louisiana as the setting for its nominations breakfast this year is an honor,” says Louisiana Lieutenant Governor Mitch Landrieu. “The local chefs who have been honored by the Foundation in the past have played an important role in our state’s culinary heritage. It is an enormous service to New Orleans to be able to participate in an occasion of such distinction.”

The annual James Beard Foundation **Media & Book Awards Dinner**, an invitation-only event honoring the nation's top cookbooks, food journalists and culinary broadcast programs, will take place on **Sunday, May 2, 2010** at Espace in New York City, hosted by Bravo's *Top Chef Masters* host Kelly Choi and the Travel Channel's *Bizarre Foods* host Andrew Zimmern. This year's event will honor winners of the Books, Broadcast Media and Journalism categories, a new format from previous years' Media Awards ceremonies, which did not include the Books category. The James Beard Foundation **Awards Ceremony and Gala Reception** will take place the following evening, **Monday, May 3, 2010**, at Lincoln Center's Avery Fisher Hall in New York City, hosted by Food Network star and James Beard award-winner Alton Brown and two esteemed James Beard Outstanding Chef award-winners, Lidia Bastianich and Wolfgang Puck. Open to the public, the event honors the winners of the Restaurant and Chef and the Restaurant Design and Graphics awards categories, as well as the Who's Who of Food & Beverage in America, America's Classics, Humanitarian of the Year, and Lifetime Achievement Award recipients. The Awards Ceremony and Gala Reception are open to the general public, and tickets can be purchased by calling the Awards Box Office at 212.925.0054 or by visiting [www.JBFAwards.com](http://www.JBFAwards.com). General public tickets are \$450 (\$400 for James Beard Foundation members).

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their fields and continue to emphasize the Foundation's mission: to celebrate, preserve, and nurture America's culinary heritage and diversity. The annual James Beard Foundation Awards honor the best and the brightest talents in the food and beverage industries, celebrating outstanding achievement in each of the following categories: Restaurant and Chef, Restaurant Design and Graphics, Books, Broadcast Media, Journalism, and special achievement awards. Each category has an individual Awards 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 award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The theme of this year's Awards is "The Legacy Continues," a tribute to the enduring impact of the standards of culinary excellence set by James Beard himself and all the talented professionals who keep those traditions alive. In a nod to this year's theme, each of the Outstanding Chef winners honored over the years, including Mario Batali, Thomas Keller, Jean-Georges Vongerichten, Daniel Boulud, Nancy Silverton, Rick Bayless, Grant Achatz, Alfred Portale, Dan Barber, Larry Forgione and David Bouley, will serve as award presenters throughout the Awards Ceremony on Monday, May 3, 2010. At the Gala Reception immediately following the Awards Ceremony, guests will enjoy a dine-around gala prepared by notable chefs from across the country, each of whom was personally selected by a past Outstanding Chef winner.

The 2010 James Beard Foundation Awards are presented with support by the following companies: In Association Sponsors: All-Clad Metalcrafters, Visa Signature®; Premier Sponsors: Green & Black's® Organic Chocolate, Lenox Tableware and Gifts, Mercedes-Benz; Supporting Sponsors: The Coca-Cola Company, Delta Air Lines, Food Network NYC Wine & Food Festival, illy caffè North America, Inc., Louisiana Department of Culture, Recreation & Tourism, Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Beijing Tourism Administration, Ecolab, Food Network South Beach Wine & Food Festival, Pernod Ricard USA, Rums of Puerto Rico,

S.Pellegrino® Sparkling Natural Mineral Water; Media Sponsor: The Wall Street Journal and with additional support from Chefwear.

### **About the James Beard Foundation**

Founded in 1986, the James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [www.jamesbeard.org](http://www.jamesbeard.org). Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#).

## **2010 James Beard Foundation Awards Nominees**

### **2010 James Beard Foundation Book Awards Presented by Green & Black's® Organic Chocolate**

For cookbooks published in English in 2009  
Winners will be announced May 2, 2010

#### **Category: American Cooking**

***My New Orleans***  
by John Besh  
(Andrews McMeel Publishing, LLC)

***Real Cajun***  
by Donald Link with Paula Disbrowe  
(Clarkson Potter)

***The Lee Bros. Simple Fresh Southern:  
Knockout Dishes with Down-Home  
Flavor***  
by Matt Lee, Ted Lee  
(Clarkson Potter)

#### **Category: Baking and Dessert**

***Baking***  
by James Peterson  
(Ten Speed Press)

***DamGoodSweet: Desserts to Satisfy  
Your Sweet Tooth, New Orleans Style***  
by David Guas, Raquel Pelzel  
(The Taunton Press)

***Peter Reinhart's Artisan Breads Every  
Day***  
by Peter Reinhart  
(Ten Speed Press)

#### **Category: Beverage**

***Been Doon So Long: A Randall Grahm  
Vinology***  
by Randall Grahm  
(University of California Press)

***The King of Vodka: The Story of Pyotr  
Smirnov and the Upheaval of an Empire***  
by Linda Himelstein  
(HarperBusiness)

***World Whisky***  
by Charles Maclean  
(DK Publishing)

#### **Category: Cooking from a Professional Point of View**

***Araxi: Seasonal Recipes from the  
Celebrated Whistler Restaurant***  
by James Walt  
(Douglas & McIntyre)

***Momofuku***  
by David Chang, Peter Meehan  
(Clarkson Potter)

***The Fundamental Techniques of Classic  
Pastry Arts***  
by The French Culinary Institute with Judith  
Choate  
(Stewart, Tabori & Chang)

## Category: General Cooking

***Ad Hoc at Home***  
by Thomas Keller  
(Artisan Books)

***Salt to Taste: The Keys to Confident, Delicious Cooking***  
by Marco Canora with Catherine Young  
(Rodale)

***The Pleasures of Cooking for One***  
by Judith Jones  
(Alfred A. Knopf)

## Category: Healthy Focus

***EatingWell Comfort Foods Made Healthy***  
by Jesse Price, the Editors of *EatingWell*  
(The Countryman Press)

***Golden Door Cooks at Home: Favorite Recipes from the Celebrated Spa***  
by Dean Rucker with Marah Stets  
(Clarkson Potter)

***Love Soup: 160 All-New Vegetarian Recipes from the Author of The Vegetarian Epicure***  
by Anna Thomas  
(W.W. Norton & Company)

## Category: International

***Lidia Cooks from the Heart of Italy***  
by Lidia Matticchio Bastianich, Tanya Bastianich Manuali  
(Alfred A. Knopf)

***Mastering the Art of Chinese Cooking***  
by Eileen Yin-Fei Lo  
(Chronicle Books)

***The Country Cooking of Ireland***  
by Colman Andrews  
(Chronicle Books)

## Category: Photography

***Eat Ate***  
Photographer: Earl Carter  
(Chronicle Books)

***New American Table***  
Photographer: Paul Brissman  
(John Wiley & Sons, Inc.)

***Seven Fires: Grilling the Argentine Way***  
Photographer: Santiago Solo Monllor  
(Artisan Books)

## Category: Reference and Scholarship

***Chop Suey: A Cultural History of Chinese Food in the United States***  
by Andrew Coe  
(Oxford University Press)

***Encyclopedia of Pasta***  
by Oretta Zanini de Vita  
Translated by: Maureen B. Fant  
(University of California Press)

***Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated***  
by Librarie Larousse  
(Clarkson Potter)

## Category: Single Subject

***Pasta Sfoglia***  
by Ron Suhanosky, Colleen Suhanosky  
(John Wiley & Sons, Inc.)

***Weber's Way to Grill***  
by Jamie Purviance  
(Oxmoor House)

***Well-Preserved: Recipes and Techniques for Putting Up Small Batches of Seasonal Foods***  
by Eugenia Bone  
(Clarkson Potter)

## Category: Writing and Literature

***Save the Deli***  
by David Sax  
(Houghton Mifflin Harcourt)

***The Seasons on Henry's Farm: A Year of Food and Life on a Sustainable Farm***  
by Terra Brockman  
(Agate Surrey)

***Waste: Uncovering the Global Food Scandal***  
by Tristram Stuart  
(W.W. Norton & Company)

**CATEGORIES: COOKBOOK OF THE YEAR  
COOKBOOK HALL OF FAME  
WINNERS WILL BE ANNOUNCED ON MAY 2, 2010**

# 2010 James Beard Foundation Broadcast Media Awards

## Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2009  
Winners will be announced on May 2, 2010

### Category: Audio Webcast or Radio Show

#### **Eight Forty-Eight**

Hosts: Alison Cuddy, Richard Steele  
Area: Chicago, Online  
Producer: Aurora Aguilar

#### **The Kojo Nnamdi Show**

Host: Kojo Nnamdi  
Area: Washington, D.C., Online  
Producers: Tara Boyle, Michael Martinez,  
Ingalisa Schrobbsdorff, Brendan Sweeney,  
Diane Vogel

#### **The Splendid Table**

Host: Lynne Rossetto Kasper  
Area: National, Online  
Producers: Jennifer Russell, Sally Swift

### Category: Television Show, In Studio or Fixed Location

#### **Barefoot Contessa**

Host: Ina Garten  
Network: Food Network  
Producers: Olivia Ball, Carl Green, Rachel  
Purnell, Sophie Seiden, Pacific Productions

#### **French Food at Home with Laura Calder**

Host: Laura Calder  
Network: Food Network Canada  
Producer: Johanna Eliot

#### **Iron Chef America**

Host: Alton Brown  
Network: Food Network  
Producers: John Bravakis, Eytan Keller,  
Stephen Kroopnick, Stu Schreiber

### Category: Television Show, On Location

#### **The Best Thing I Ever Ate: Obsessions**

Network: Food Network  
Producers: David Hoffman, Lauren  
Lexton, Tom Rogan, Eddie Saenz

#### **Chefs A' Field: King of Alaska**

Host: Rick Moonen  
Network: PBS  
Producers: Heidi Hanson, Chris Warner

#### **Gourmet's Adventures with Ruth: The Bertinet Kitchen, Bath**

Host: Ruth Reichl  
Network: PBS  
Producers: Christopher Collins, Deborah  
Hurley, Lydia Tenaglia

### Category: TV Food Personality

#### **Andrew Zimmern**

Show: Bizarre Foods with Andrew  
Zimmern  
Network: The Travel Channel

#### **Alton Brown**

Show: Good Eats  
Network: Food Network

#### **Rick Bayless**

Show: Mexico One Plate at a Time  
Network: PBS

### Category: Television Special

#### **A Moveable Feast with America's Favorite Chefs**

Hosts: José Andrés, Lidia Bastianich,  
Rick Bayless, Chris Kimball, Ruth Reichl,  
Ming Tsai  
Network: PBS  
Producers: Anne Adams, Laurie  
Donnelly, Deborah J. Hurley

#### **Emeril Green: Emeril's Culinary Adventure: Napa**

Host: Emeril Lagasse  
Network: Planet Green  
Producers: Dominique Andrews, Jim Brennan,  
Elina Brown, Karen Katz, Charissa Melnick,  
Marie Ostrosky, Amy Smolens, Nancy Swenton

#### **Food Trip with Todd English**

Host: Todd English  
Network: PBS  
Producers: Matt Cohen, Joel Colblenz,  
Todd English, Gina Gargano

### Category: Television Segment

#### **ABC News Nightline**

Host: John Berman  
Network: ABC  
Producer: Sarah Rosenberg

#### **Chronicle**

Hosts: Anthony Everett, Mary Richardson  
Network: WCVB-TV Boston  
Producers: Chris Stirling, Stan Leven

#### **ABC 7 News Friday Night Special: Hungry Hound**

Host: Steve Dolinsky  
Network: ABC  
Producer: Badriyyah Waheed

## Category: Video Webcast

### Always Hungry Video

Alwayshungryny.com/videos

Host: Jeff Zalaznick

Producers: Jamie Meyer, Jeff Zalaznick

### Food. Curated.

Foodcurated.com

Host: Liza de Guia

Producer: Liza de Guia

### The Greenmarket: One Farmer's Story

Seriousseats.com

Producers: Serious Eats, Optic Nerve

## 2010 James Beard Foundation Journalism Awards

For articles published in English in 2009

Winners will be announced on May 2, 2010

## Category: Craig Claiborne Distinguished Restaurant Reviews

### Jonathan Gold

*LA Weekly*

"Sauced," "Hot Birria, Cold Cerveza,"

"Hare Today"

### Patric Kuh

*Los Angeles*

"Border Crossing," "Peru Calling,"

"The Classic"

### Jason Sheehan

*Westword*

"White on White," "Wonderland," "Mourning"

## Category: Food Blog

### Grub Street New York

Aileen Gallagher, Daniel Maurer, Alexandra

Vallis

Newyork.grubstreet.com

### Serious Eats

Ed Levine

Seriousseats.com

### Hunter Angler Gardener Cook

Hank Shaw

Honest-Food.net

## Category: Food-related Columns

### Colman Andrews

*Gourmet*

Column: Good Living Restaurants

"Veni Vidi Vetri," "It's Up to You, New York,

New York," "Smoke and Miracles"

### Dara Moskowitz Grumdahl

*Minnesota Monthly*

"The Doughnut Gatherer," "Capital Grills,"

"Pizza Perfect"

### Rachel Wharton

*Edible Brooklyn*

Column: Back of the House

"Egg," "Roberta's," "Franny's and Bklyn

Larder"

## Category: Magazine Feature Writing About Restaurants and/or Chefs

### Alan Richman

*GQ*

"American Pie"

### Anya von Bremzen

*Saveur*

"Soul of a City"

### Francis Lam

*Gourmet*

"The Last Chinese BBQ"

## Category: Magazine Feature Writing With Recipes

### Dana Bowen

*Saveur*

"The Wonders of Ham"

### Francine Maroukian, Jon Reiner, Staff

*of Esquire*

*Esquire*

"How Men Eat"

### Matt Goulding

*Men's Health*

"The Beauty of the Beast"

## Category: Magazine Feature Writing Without Recipes

### Alan Richman

*GQ*

"Hillbilly Truffle"

### Barry Estabrook

*Gourmet*

"The Price of Tomatoes"

### Raffi Khatchadourian

*The New Yorker*

"The Taste Makers"

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

### John T. Edge

*The Oxford American*

"In Through the Back Door"

### Alan Richman

*GQ*

"Le Petit Gourmet"

### Francine Prose

*Saveur*

"Faith and Bacon"

## Category: Multimedia Food Feature

**Antoinette Bruno, Amanda McDougall,  
Jonathan J. Proville**  
Starchefs.com  
"The Art and Economics of Charcuterie,  
Parts 2, 3, 4"

**Kevin Pang**  
Chicagotribune.com  
"The Cheeseburger Show"

**Robb Walsh**  
Houstonpress.com  
"Not So Clear Cut"

## Category: Newspaper Feature Writing About Restaurants and/or Chefs

**Tim Carman**  
*Washington City Paper*  
"How Not to Hire a Chef/The Canning  
Process"

**Jared Jacang Maher**  
*Westword*  
"A Hunger to Help"

**Kevin Pang**  
*Chicago Tribune*  
"Plan D"

## Category: Newspaper Feature Writing

**Sarah DiGregorio**  
*The Village Voice*  
"Liver and Let Liver"

**Cliff Doerksen**  
*Chicago Reader*  
"The Real American Pie"

**Mike Sula**  
*Chicago Reader*  
"The Charcuterie Underground"

## Category: Newspaper Food Section

**The Boston Globe**  
Sheryl Julian

**San Francisco Chronicle**  
Jon Bonné and Miriam Morgan

**The Washington Post**  
Joe Yonan

## Category: Reporting on Health, Environment or Nutrition

**Monica Eng**  
*Chicago Tribune*  
"Nacho Lunch? Yes, Every Day"

**Daniel Engber**  
*Slate*  
"Throwing Out the Wheat"

**Rowan Jacobsen**  
*EatingWell*  
"...Or Not to Bee"

## Category: Website Focusing on Food, Beverage, Restaurants, or Nutrition

**Chow.com**  
Jane Goldman

**Epicurious.com**  
Tanya W. Steel

**Saveur.com**  
James Oseland

## Category: Writing on Spirits, Wine, or Beer

**Dara Moskowitz Grumdahl**  
*Minnesota Monthly*  
"Chardonnay Uncorked"

**Jonathan Gold**  
*LA Weekly*  
"The New Cocktailians"

**Lettie Teague**  
*Food & Wine*  
"Is Grüner a Great Wine or a Groaner"

# 2010 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 3, 2010

## Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2007

**Design Firm: Evan Douglis Studio**  
Designer: Evan Douglis  
Project: Choice Market, Brooklyn, NY

**Design Firm: Project M**  
Designer: John Bielenberg  
Project: PieLab, Greensboro, AL

**Design Firm: Andre Kikoski Architect**  
Designers: Adam Darter, Liam Harris,  
Gunnar Jung, Brian Lewis, Andre Kikoski  
Project: The Wright, NYC

## Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2007

### Design Firm: Korn Design

Designers: Javier Cortés, Denise Korn,  
Melissa Wehrman, Ben Whitla  
Project: Mercat a la Planxa, Chicago

### Design Firm: Pandiscio Co.

Project: The Standard Grill, NYC

### Designer: Steven Solomon

Project: Terroir, NYC

## 2010 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 3, 2010

### CATEGORY: BEST NEW RESTAURANT PRESENTED BY MERCEDES-BENZ

A RESTAURANT OPENED IN 2009 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE, AND SERVICE AND IS LIKELY TO HAVE A SIGNIFICANT IMPACT ON THE INDUSTRY IN YEARS TO COME.

#### Bibou

Philadelphia  
Chef/Owners:  
Pierre and  
Charlotte Calmels

#### Flour + Water

San Francisco  
Chef/Partner:  
Thomas McNaughton  
Partners: David  
White and David  
Steele

#### Frances

San Francisco  
Chef/Owner:  
Melissa Perello

#### Locanda Verde

NYC  
Chef/Owner:  
Andrew Carmellini

#### Marea

NYC  
Chef/Partner:  
Michael White  
Partner: Chris  
Cannon

#### RN74

San Francisco  
Chef: Jason  
Berthold  
Owners: Michael  
Mina and Rajat  
Parr

### CATEGORY: OUTSTANDING CHEF AWARD 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. CANDIDATES MUST HAVE BEEN WORKING AS CHEFS FOR AT LEAST THE PAST 5 YEARS.

#### José Andrés

Minibar  
Washington, D.C.

#### Tom Colicchio

Craft  
NYC

#### Gary Danko

Restaurant Gary Danko  
San Francisco

#### Suzanne Goin

Lucques  
Los Angeles

#### Charles Phan

The Slanted Door  
San Francisco

### CATEGORY: 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 PASTRY CHEFS OR BAKERS FOR AT LEAST THE PAST 5 YEARS.

#### Amanda Cook

CityZen at  
Mandarin Oriental  
Washington, D.C.

#### Michelle Gayer

Salty Tart Bakery  
Minneapolis

#### Kamel Guechida

Joël Robuchon at MGM  
Grand Hotel & Casino  
Las Vegas

#### Nicole Plue

Redd  
Yountville, CA

#### Mindy Segal

Mindy's HotChocolate  
Chicago

### CATEGORY: OUTSTANDING RESTAURANT AWARD

A RESTAURANT IN THE UNITED STATES THAT SERVES AS A NATIONAL STANDARD-BEARER FOR CONSISTENT QUALITY AND EXCELLENCE IN FOOD, ATMOSPHERE, AND SERVICE. CANDIDATES MUST HAVE BEEN IN OPERATION FOR AT LEAST 10 OR MORE CONSECUTIVE YEARS.

#### Babbo

NYC  
Chef/Owner: Mario Batali  
Owner: Joseph  
Bastianich

#### Boulevard

San Francisco  
Chef/Owner: Nancy  
Oakes  
Owner: Pat Kuleto

#### Daniel

NYC  
Chef/Owner: Daniel  
Boulud

#### Highlands Bar & Grill

Birmingham, AL  
Chef/Owner: Frank Stitt  
Owner: Pardis Stitt

#### Spiaggia

Chicago  
Chef/Partner: Tony  
Mantuano



### **CATEGORY: OUTSTANDING RESTAURATEUR AWARD**

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 10 YEARS.

#### **Tom Douglas**

Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Serious Pie  
Seattle

#### **Pat Kuleto**

Boulevard, Epic, Farallon, Jardinière, Martini House, Nick's Cove & Cottages, and Waterbar  
San Francisco

#### **Keith McNally**

Balthazar, Lucky Strike, Minetta Tavern, Morandi, Pastis, Pravda, and Schiller's Liquor Bar  
NYC

#### **Richard Melman**

Lettuce Entertain You Enterprises  
Chicago

#### **Stephen Starr**

Starr Restaurant Organization  
Philadelphia

### **CATEGORY: OUTSTANDING SERVICE AWARD**

#### **PRESENTED BY STELLA ARTOIS**

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

#### **Alinea**

Chicago  
Chef/Owner: Grant Achatz

#### **Joël Robuchon at MGM Grand Hotel & Casino**

Las Vegas  
Chef/Owner: Joël Robuchon

#### **La Grenouille**

NYC  
Owners: Charles Masson, Gisèle Masson

#### **Michael Mina**

San Francisco  
Chef/Owner: Michael Mina

#### **Vetri**

Philadelphia  
Chefs/Owners: Marc Vetri, Jeff Benjamin

### **CATEGORY: 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.

#### **Merry Edwards**

Merry Edwards Wines  
Sebastopol, CA

#### **Paul Grieco**

Hearth  
NYC

#### **Garrett Oliver**

The Brooklyn Brewery  
Brooklyn, NY

#### **John Shafer and Doug Shafer**

Shafer Vineyards  
Napa, CA

#### **Julian P. Van Winkle, III**

Old Rip Van Winkle Distillery  
Louisville, KY

### **CATEGORY: OUTSTANDING WINE SERVICE AWARD**

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. CANDIDATES MUST HAVE BEEN IN OPERATION FOR AT LEAST 5 YEARS.

#### **A16**

San Francisco  
Wine Director: Shelley Lindgren

#### **Blackberry Farm**

Walland, TN  
Wine Director: Andy Chabot

#### **Frasca Food and Wine**

Boulder, CO  
Wine Director: Bobby Stuckey

#### **Jean Georges**

NYC  
Wine Director: Bernard Sun

#### **Restaurant Gary Danko**

San Francisco  
Wine Director: Jason Alexander

### **CATEGORY: RISING STAR CHEF OF THE YEAR AWARD**

#### **PRESENTED BY FOOD NETWORK NYC WINE & FOOD FESTIVAL AND FOOD NETWORK SOUTH BEACH WINE & FOOD FESTIVAL**

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.

#### **Timothy Hollingsworth**

The French Laundry  
Yountville, CA

#### **Johnny Monis**

Komi  
Washington, D.C.

#### **Grégory Pugin**

Veritas  
NYC

#### **Gabriel Rucker**

Le Pigeon  
Portland, OR

#### **Sue Zemanick**

Gautreau's  
New Orleans

**BEST CHEFS IN AMERICA  
PRESENTED BY VISA SIGNATURE®**

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 THE CHEF IS PRESENTLY WORKING.

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

<b>Michael Carlson</b> Schwa Chicago	<b>Koren Grieveson</b> Avec Chicago	<b>Arun Sampanthavivat</b> Arun's Chicago	<b>Bruce Sherman</b> North Pond Chicago	<b>Alex Young</b> Zingerman's Roadhouse Ann Arbor, MI
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**CATEGORY: BEST CHEF: MID-ATLANTIC (D.C., DE, MD, NJ, PA, VA)**

<b>Cathal Armstrong</b> Restaurant Eve Alexandria, VA	<b>Jeff Michaud</b> Osteria Philadelphia	<b>Peter Pastan</b> Obelisk Washington, D.C.	<b>Michael Solomonov</b> Zahav Philadelphia	<b>Bryan Voltaggio</b> Volt Frederick, MD
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**CATEGORY: BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)**

<b>Isaac Becker</b> 112 Eatery Minneapolis	<b>Gerard Craft</b> Niche St. Louis	<b>Colby Garrelts</b> Bluestem Kansas City, MO	<b>Alexander Roberts</b> Restaurant Alma Minneapolis	<b>Lenny Russo</b> Heartland St. Paul, MN
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**CATEGORY: BEST CHEF: NEW YORK CITY (FIVE BOROUGHS)**

<b>Michael Anthony</b> Gramercy Tavern	<b>Wylie Dufresne</b> WD-50	<b>Gabrielle Hamilton</b> Prune	<b>Daniel Humm</b> Eleven Madison Park	<b>Michael White</b> Marea
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**CATEGORY: BEST CHEF: NORTHEAST (CT, MA, ME, NH, NY STATE, RI, VT)**

<b>Clark Frasier and Mark Gaier</b> Arrows Ogunquit, ME	<b>Peter X. Kelly</b> Xaviar's at Piermont Piermont, NY	<b>Michael Leviton</b> Lumière West Newton, MA	<b>Tony Maws</b> Craigie on Main Cambridge, MA	<b>Marc Orfaly</b> Pigalle Boston
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**CATEGORY: BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)**

<b>Naomi Pomeroy</b> Beast Portland, OR	<b>Andy Ricker</b> Pok Pok Portland, OR	<b>Ethan Stowell</b> Union Seattle	<b>Cathy Whims</b> Nostrana Portland, OR	<b>Jason Wilson</b> Crush Seattle
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**CATEGORY: BEST CHEF: PACIFIC (CA, HI)**

<b>Michael Cimarusti</b> Providence Los Angeles	<b>Jeremy Fox</b> Ubuntu Napa, CA	<b>David Kinch</b> Manresa Los Gatos, CA	<b>Matt Molina</b> Osteria Mozza Los Angeles	<b>Michael Tusk</b> Quince San Francisco
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**CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)**

<b>Zach Bell</b> Café Boulud at the Brazilian Court Palm Beach, FL	<b>Scott Boswell</b> Stella! New Orleans	<b>John Harris</b> Lilette New Orleans	<b>Christopher Hastings</b> Hot and Hot Fish Club Birmingham, AL	<b>Michael Schwartz</b> Michael's Genuine Food & Drink Miami
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**CATEGORY: BEST CHEF: SOUTHEAST (GA, KY, NC, SC, TN, WV)**

**Hugh Acheson**  
Five and Ten  
Athens, GA

**Sean Brock**  
McCrary's  
Charleston, SC

**Linton Hopkins**  
Restaurant Eugene  
Atlanta

**Andrea Reusing**  
Lantern  
Chapel Hill, NC

**Bill Smith**  
Crook's Corner  
Chapel Hill, NC

**CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)**

**Bryan Caswell**  
Reef  
Houston

**Saipin Chutima**  
Lotus of Siam  
Las Vegas

**Ryan Hardy**  
Montagna at the  
Little Nell  
Aspen, CO

**Claude Le Tohic**  
Joël Robuchon at MGM  
Grand Hotel & Casino  
Las Vegas

**Rick Moonen**  
RM Seafood at  
Mandalay Bay Resort &  
Casino  
Las Vegas

**2010 James Beard Foundation Who's Who of Food & Beverage in America Inductees**

**Leah Chase**  
Chef/Owner  
Dooky Chase  
Restaurant  
New Orleans

**Jessica B. Harris**  
Author and  
Historian

**Paul C. P. McIlhenny**  
President and CEO  
McIlhenny Company  
Avery Island, LA

**David Rockwell**  
Founder and CEO  
Rockwell Group  
NYC

**L. Timothy Ryan**  
President  
Culinary Institute  
of America  
Hyde Park, NY

**Susan Spicer**  
Chef/Owner  
Bayona  
New Orleans

**2010 James Beard Foundation America's Classics Awards Presented by The Coca-Cola Company**

RESTAURANTS WITH TIMELESS APPEAL, BELOVED IN THEIR REGIONS FOR QUALITY FOOD THAT REFLECTS THE CHARACTER OF THEIR COMMUNITY. ESTABLISHMENTS MUST HAVE BEEN IN EXISTENCE AT LEAST 10 YEARS AND BE LOCALLY OWNED.

**Al's French Frys**  
1251 Williston Road,  
South Burlington, VT  
Owners: Bill Bissonette  
and Lee Bissonette

**The Bright Star**  
304 19<sup>th</sup> St. North,  
Bessemer, AL  
Owners: Jimmy Kiokos  
and Nicky Kiokos

**Calumet Fisheries**  
3259 E 95<sup>th</sup> Street,  
Chicago  
Owners: The Kotlick  
and Toll Families

**Gustavus Inn**  
PO Box 60, Gustavus, AK  
Owners: JoAnn and David  
Lesh

**Mary & Tito's Cafe**  
2711 Fourth St. N.W.,  
Albuquerque, NM  
Owners: Mary Gonzales  
and Antoinette Knight

**2010 James Beard Foundation Lifetime Achievement Award**

**Ariane and Michael Batterberry**  
Founders, *Food & Wine* and *Food Arts*

**2010 James Beard Foundation Humanitarian of the Year Presented by Louisiana Department of Culture, Recreation & Tourism**

**Wayne Kostroski**  
Founder, Taste of the NFL