# NOMINEES

2007 James Beard Foundation Book Awards

For cookbooks published in 2006

Winners will be announced May 7, 2007

## Category: Asian Cooking

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cradle of Flavor</strong></td>
<td>James Oseland</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors</strong></td>
<td>Andrea Nguyen</td>
<td>Ten Speed Press</td>
<td>Aaron Wehner</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>The Sushi Experience</strong></td>
<td>Hiroko Shimbo</td>
<td>Judith Jones</td>
<td>$40.00</td>
<td></td>
</tr>
</tbody>
</table>

## Category: Baking and Dessert

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Baking: From My Home to Yours</strong></td>
<td>Dorie Greenspan</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$40.00</td>
</tr>
<tr>
<td><strong>Heirloom Baking with the Brass Sisters</strong></td>
<td>Marilynn Brass and Sheila Brass</td>
<td>Black Dog &amp; Leventhal Publishers</td>
<td>Judy Pray</td>
<td>$29.95</td>
</tr>
<tr>
<td><strong>King Arthur Flour Whole Grain Baking</strong></td>
<td>The Bakers at King Arthur Flour</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$35.00</td>
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</tbody>
</table>

## Category: Cooking from a Professional Point of View

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grand Livre de Cuisine: Alain Ducasse's Desserts and Pastries</strong></td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Éditions d’Alain Ducasse</td>
<td>Stephanie Ruyer</td>
<td>$195.00</td>
</tr>
<tr>
<td><strong>Happy in the Kitchen</strong></td>
<td>Michel Richard with Susie Heller and Peter Kaminsky</td>
<td>Artisan</td>
<td>Ann Bramson</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>The Professional Chef, 8th Edition</strong></td>
<td>The Culinary Institute of America</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$70.00</td>
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## Category: Entertaining

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Big Book of Appetizers</strong></td>
<td>Meredith Deeds and Carla Snyder</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$19.95</td>
</tr>
<tr>
<td><strong>The Big Book of Outdoor Cooking and Entertaining</strong></td>
<td>Cheryl Alters Jamison and Bill Jamison</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$24.95</td>
</tr>
<tr>
<td><strong>Opera Lover's Cookbook</strong></td>
<td>Francine Segan</td>
<td>Stewart, Tabori &amp; Chang</td>
<td>Leslie Stoker</td>
<td>$35.00</td>
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</tbody>
</table>

## Category: Food of the Americas

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dishes from the Wild Horse Desert: Norteño Cooking of South Texas</strong></td>
<td>Melissa Guerra</td>
<td>John Wiley &amp; Sons</td>
<td>Anne Ficklen</td>
<td>$29.95</td>
</tr>
<tr>
<td><strong>Kathy Casey's Northwest Table</strong></td>
<td>Kathy Casey</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>The Lee Bros. Southern Cookbook</strong></td>
<td>Matt Lee and Ted Lee</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
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## Category: General

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>The Family Kitchen</strong></td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$25.00</td>
</tr>
<tr>
<td><strong>The Improvisational Cookbook</strong></td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$34.95</td>
</tr>
<tr>
<td><strong>Tasty: Get Great Food on the Table Every Day</strong></td>
<td>Roy Finamore</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$30.00</td>
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## Category: Healthy Focus

<table>
<thead>
<tr>
<th>Book Title</th>
<th>Author(s)</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends</strong></td>
<td>Barbara Scott-Goodman and Kalia Doner</td>
<td>John Wiley &amp; Sons</td>
<td>Justin Schwartz</td>
<td>$29.95</td>
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<tr>
<td><strong>EatingWell Serves Two</strong></td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$24.95</td>
</tr>
<tr>
<td><strong>Whole Grains Every Day, Every Way</strong></td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$44.00</td>
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<tr>
<td>Category: International</td>
<td>The Soul of a New Cuisine</td>
<td>Spice</td>
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<tr>
<td>Arabesque</td>
<td>Author: Marcus Samuelsson</td>
<td>Author: Ana Sortun</td>
<td></td>
<td></td>
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<tr>
<td>Author: Claudia Roden</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: Regan Books/HarperCollins Publishers</td>
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<tr>
<td>Publisher: Alfred A. Knopf</td>
<td>Editor: Judith Jones</td>
<td>Editor: Cassie Jones</td>
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<tr>
<td>Editor: Judith Jones</td>
<td>Price: $35.00</td>
<td>Price: $34.95</td>
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<table>
<thead>
<tr>
<th>Category: Reference</th>
<th>The Organic Cook's Bible</th>
<th>What to Eat</th>
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<tbody>
<tr>
<td>Culinary Biographies:</td>
<td>Author: Jeff Cox</td>
<td>Author: Marion Nestle</td>
</tr>
<tr>
<td>A Dictionary of the World’s Great Historic Chefs, Cookbook</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: North Point/Farrar, Straus and Giroux</td>
</tr>
<tr>
<td>Authors and Collectors, Farmers, Gourmets, Home Economists,</td>
<td>Editor: Pam Chirls</td>
<td>Editor: Paul Elie</td>
</tr>
<tr>
<td>Nutritionists, Restaurateurs, Philosophers, Scientists,</td>
<td>Price: $40.00</td>
<td>Price: $30.00</td>
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<tr>
<td>Writers, and Others Who Influenced the Way We Eat Today</td>
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<tr>
<td>Editor: Alice Arndt (deceased)</td>
<td>Publisher: Yes Press, Inc.</td>
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<td>Price: $48.00</td>
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<table>
<thead>
<tr>
<th>Category: Single Subject</th>
<th>The Essence of Chocolate</th>
<th>Vegetable Soups from Deborah Madison’s Kitchen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braise: A Journey Through International Cuisine</td>
<td>Authors: John Scharffenberger and Robert Steinberg</td>
<td>Author: Deborah Madison</td>
</tr>
<tr>
<td>Authors: Daniel Boulud and Melissa Clark</td>
<td>Publisher: Hyperion Books</td>
<td>Publisher: Broadway Books</td>
</tr>
<tr>
<td>Publisher: HarperCollins Publishers</td>
<td>Editor: Leslie Wells</td>
<td>Editor: Jennifer Josephy</td>
</tr>
<tr>
<td>Editors: Daniel Halpern and Emily Takoudes</td>
<td>Price: 35.00</td>
<td>Price: $19.95</td>
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<tr>
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<tbody>
<tr>
<td>Keys to the Cellar: Strategies and Secrets of Wine Collecting</td>
<td>Author: Alan Tardi</td>
<td>Author: Jacqueline Friedrich</td>
</tr>
<tr>
<td>Author: Peter D. Meltzer</td>
<td>Publisher: St. Martin’s Press</td>
<td>Publisher: Ten Speed Press</td>
</tr>
<tr>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Editor: Elizabeth Beier</td>
<td>Editor: Meghan Keefe</td>
</tr>
<tr>
<td>Editor: Linda Ingroia</td>
<td>Price: $25.95</td>
<td>Price: $19.95</td>
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<table>
<thead>
<tr>
<th>Category: Writing on Food</th>
<th>The Omnivore’s Dilemma</th>
<th>The United States of Arugula: How We Became a Gourmet Nation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat</td>
<td>Author: Michael Pollan</td>
<td>Author: David Kamp</td>
</tr>
<tr>
<td>Author: Bill Buford</td>
<td>Publisher: The Penguin Press</td>
<td>Publisher: Broadway Books</td>
</tr>
<tr>
<td>Publisher: Alfred A. Knopf</td>
<td>Editor: Ann Godoff</td>
<td>Editor: Charlie Conrad</td>
</tr>
<tr>
<td>Editor: Sonny Mehta</td>
<td>Price: $26.95</td>
<td>Price: $26.00</td>
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<table>
<thead>
<tr>
<th>Category: Photography</th>
<th>Michael Mina</th>
<th>Tartine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kaiseki: The Exquisite Cuisine of Kyoto’s Kikoino Restaurant</td>
<td>Photographer: Karl Petzke</td>
<td>Photographer: France Ruffenach</td>
</tr>
<tr>
<td>Author: Deborah Madison</td>
<td>Publisher: Bulfinch Press/Little, Brown and Company</td>
<td>Publisher: Chronicle Books</td>
</tr>
<tr>
<td>Publisher: Kodansha International</td>
<td>Editor: Michael Sand</td>
<td>Editor: Bill LeBlond</td>
</tr>
<tr>
<td>Editor: Greg Starr</td>
<td>Price: $50.00</td>
<td>Price: $35.00</td>
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**CATEGORY: COOKBOOK OF THE YEAR**
**WINNER WILL BE ANNOUNCED ON MAY 7, 2007**
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

Katy McLaughlin
The Wall Street Journal
“Gourmet Canned Cuisine”
12/2/06

Besha Rodell
Creative Loafing Atlanta
“2006 Food Issue- From the Farm to Your Table”
10/12/06

Barbara Yost
The Arizona Republic
“Bringing a Restaurant to Life”
10/29/06

Category: Newspaper Feature Writing With Recipes

Stacy Finz
San Francisco Chronicle
“Thanksgiving 101: Turkey Training Camp”
11/15/06

Janet Fletcher
San Francisco Chronicle
“Bringing Duck Home”
10/25/06

John Kessler
Atlanta Journal-Constitution
“What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami”
6/22/06

Category: Newspaper Feature Writing Without Recipes

Elaine Cicora
Cleveland Scene
“Soul Kitchen”
2/1/06

Gail Shepherd
New Times Broward/Palm Beach
“Eat My Meat”
10/26/06

Inara Verzemnieks
The Oregonian
“A Cherry on Top”
2/12/06

Category: Newspaper or Magazine Restaurant Review or Critique

Rebekah Denn
Seattle Post-Intelligencer
“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”
2/10/06, 5/12/06, 5/26/06

Brad A. Johnson
Angeleno: Modern Luxury Food Drink Review:
“Wilshire”, “Cut”, “Katsuya”
1/06, 9/06, 10/06

Patric Kuh
Los Angeles
“Beyond Sushi”, “Small Order”, “Beefed Up”
3/06, 9/06, 11/06

Category: Newspaper, Newsletter, or Magazine Reporting on Nutrition or Food-Related Consumer Issues

Rachael Moeller Gorman
EatingWell
“Miracle Up North: How the People of Finland Took a Healthy Message to Heart”
6-7/06

Nicci Micco
EatingWell
“These Supplements May Save Your Life… Or Not”
12/06

Colleen Pierce, R.D.
Child
“Solving the Sugar Crisis”
6-7/06

Category: Newspaper, Newsletter or Magazine Columns

John T. Edge
Atlanta Journal-Constitution
“The Pit and the Pendulum”, “Roadside Renaissance”, “Where Coconut Cake Meets Sweet Tea Pie”
4/27/06, 7/20/06, 11/9/06

Dara Moskowitz
City Pages (Minneapolis)
“Take the Cannoli”, “The Importance of Burgers”, “Weirded Out by Wine”
4/12/06, 5/17/06, 10/18/06

Lettie Teague
Food & Wine
“Are the Wine Lists at Steak Houses Any Good?”, “Secret Life of a Wine Salesman”, “Are Super-Tuscans Still Super?”
7/06, 10/06, 12/06

Category: Newspaper Writing on Spirits, Wine, or Beer

Adam Cayton-Holland
Westword, Denver
“Life of the Party”
12/21/06

Eric Felten
The Wall Street Journal
“He Drinks, She Drinks”
10/21/06

Dara Moskowitz
City Pages (Minneapolis)
“Asked and Answered”
11/08/06
| Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| R. W. Apple, Jr.                              | James Villas                                  | Pete Wells                                    |
| "A Taste of South Africa"                     | "Vive le Restaurant"                          | "New Era of the Recipe Burglar"              |
| 5-6/06                                        | 4/06                                          | 11/06                                        |

| Category: Magazine Feature Writing With Recipes |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| Colman Andrews                                | Nancy Coons                                   | Anya von Bremzen                              |
| Saveur                                        | Saveur                                        | Saveur                                        |
| "Ireland—From Farm to Fork"                   | "Provence Noël"                               | "Old-School Madrid"                           |
| 3/06                                          | 12/06                                         | 11/06                                        |

| Category: Magazine Feature Writing Without Recipes |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| Robert Sietsema                                | Scott Simon                                   | Gretchen Vanesselstyn                         |
| Gourmet                                       | Gourmet                                      | Chile Pepper Magazine                         |
| "Searching for the Innard Truth"              | "Conflict Cuisine"                            | "Tales from the Texas BBQ Trail"              |
| 8/06                                          | 4/06                                          | 6/06                                          |

| Category: Magazine Writing on Spirits, Wine, or Beer |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| John T. Edge                                   | Michael Greenberg                             | Fiona Morrison, MW                            |
| Gourmet                                       | Departures                                   | Wine & Spirits Magazine                        |
| "The Long View"                               | "The Volcano Lovers"                          | "Chambolle-Musigny"                           |
| 2/06                                          | 5-6/06                                       | 10/06                                        |

| Category: Newspaper Section                    |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| The Boston Globe                              | Chicago Tribune                              | San Francisco Chronicle                       |
| Sheryl Julian                                 | Carol Mighton Haddix                         | Miriam Morgan and Jon Bonne                   |

| Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| Dr. Vino’s Wine Blog                           | Epicurious                                    | Leite’s Culinaria                             |
| Tyler Colman                                   | Tanya Steel                                   | David Leite and Linda Avery                   |

| Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| William H. Daley                              | Edward Deitch                                | Monica Eng with Chris Brown and Geng Wang    |
| Chicago Tribune                              | MSNBC.com/NBC Mobile                         | Chicago Tribune                              |
| "Winter's Kiss"                              | "On the Trail of Great California Syrah"     | "Mastering Ethiopia’s Injera"                 |
| 12/6/06                                       | 12/6/06                                      | 3/16/06                                      |

| Category: M.F.K. Fisher Distinguished Writing Award |
|-----------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| David Halberstam                               | Jesse Katz                                   | Monique Truong                               |
| Gourmet                                       | Los Angeles                                  | Gourmet                                      |
| "The Boys of Saigon"                          | "Wheels of Fortune"                           | "American Like Me"                            |
| 10/06                                         | 10/06                                         | 8/06                                         |
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

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

Category: Television Food Show, Local

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

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

Category: Television Food Show, National

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

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

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

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

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

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

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 Umhau

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

Design Firm: **Lewis.Tsurumaki.Lewis**  
**LTL Architects**  
Designers:  
Paul Lewis, Marc Tsurumaki, David J. Lewis  
147 Essex Street  
New York, NY 10002  
212-505-5955

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

Design Firm: **Rockwell Group**  
Designers:  
David Rockwell, Shawn Sullivan, Niels Guldager  
5 Union Square West  
New York, NY 10003  
212-463-0334

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

Design Firm: **Tadao Ando Architect and Associates**  
Designers:  
Tadao Ando, Stephanie Goto, Masataka Yano  
One Union Square West  
New York, NY 10003  
212-475-5575

For Project: **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

Design Firm: **Baron and Baron**  
Designers:  
Fabien Baron, Takashi Hiratsuka  
250 West 57th Street  
New York, NY 10107  
212-397-8000

For Project: **Buddakan**  
75 Tenth Avenue  
New York, NY 10011  
212-989-2245

Design Firm: **Base Design**  
Designers:  
Base Design  
158 Lafayette Street, 5th floor  
New York, NY 10013  
212-625-9293

For Project: **Stand**  
24 East 12th Street  
New York, NY 10003  
212-488-5900

Design Firm: **Memo Productions**  
Designers:  
Douglas Riccardi, Lisa Eaton  
611 Broadway  
New York, NY 10012  
212-386-9758

For Project: **Pizzeria Mozza**  
641 N. Highland Avenue  
Los Angeles, CA 90036  
323-297-0101
NOMINEES
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.

Thomas Keller
The French Laundry
6640 Washington Street
Yountville, CA 94599
707-944-2380

Keith McNally
Balthazar
80 Spring Street
New York, NY 10012
212-965-1414

Richard Melman
Lettuce Entertain You Enterprises
5419 N. Sheridan Rd.
Chicago, IL 60640
773-878-7340

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-219-9500

Jean-Georges Vongerichten
Jean Georges
1 Central Park West
New York, NY 10023
212-299-3900

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.

Tom Colicchio
Craft
43 East 19th Street
New York, NY 10003
212-780-0880

Lee Hefter
Spago
176 N. Cañon Drive
Beverly Hills, CA 90210
310-385-0880

Jean Joho
Everest
440 S. La Salle Street, 40th Fl.
Chicago, IL 60605
312-663-8920

Paul Kahan
Blackbird
619 W. Randolph Street
Chicago, IL 60606
312-715-0708

Michel Richard
Michel Richard Citronelle
The Latham Hotel
3000 M. Street NW
Washington, DC 20007
202-625-2150

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.

Boulevard
Chef/Owners:
Nancy Oakes, Pat Kuleto
1 Mission Street
San Francisco, CA 94105
415-543-6084

Frontera Grill
Chef/Owners: Rick and Deann Bayless
449 N Clark Street
Chicago, IL 60610
312-661-0381

Magnolia Grill
Chef/Owners: Ben and Karen Barker
1002 Ninth Street
Durham, NC 27705
919-286-3609

Picholine
Chef/Owner:
Terrance Brennan
35 West 64th Street
New York, NY 60610
212-724-8585

Spiaggia
Chef: Tony Mantuano
Owner: Compass Group
980 N. Michigan Avenue
Chicago, IL 60611
312-280-2750

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.

A Voce
Chef/Owner:
Andrew Carmellini
Owner: Marlon Abela
41 Madison Avenue
New York, NY 10010
212-545-8555

Cochon
Chef/Owners:
Donald Link and Stephen Stryjewski
930 Tchoupitoulas St.
New Orleans, LA 70130
504-588-2123

Cut
Chef/Owner:
Wolfgang Puck
9500 Wilshire Blvd.
Beverly Hills, CA 90212
310-276-8500

L’Atelier de Joël Robuchon
Chef/Owner:
Joël Robuchon
57 E. 57th Street
New York, NY 10022
212-350-6658

Momofuku Ssäm Bar
Chefs/Owners:
David Chang and Joaquín Baca
207 2nd Avenue
New York, NY 10003
212-254-3500

Restaurant Guy Savoy
Chef/Owner:
Guy Savoy
3570 Las Vegas Blvd. S.
Las Vegas, NV 89109
877-346-4642

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.

Nate Appleman
A16
2355 Chestnut Street
San Francisco, CA 94123
415-771-2216

Graham Elliot Bowles
Avenues at The Peninsula Hotel
108 East Superior Street
Chicago, IL 60611
312-573-6590

David Chang
Momofuku Noodle Bar
163 First Avenue
New York, NY 10003
212-475-7899

Patrick Connolly
Radius
8 High Street
Boston, MA 02110
617-426-1234

Daniel Humm
Eleven Madison Park
11 Madison Avenue
New York, NY 10010
212-889-0905
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 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

CATEGORY: 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 10016  
212-481-7372

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

Michel Richard  
Citronele  
Wine Director:  
Mark Slater  
3000 M. 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

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.

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  
100 Lodi Lane  
St. Helena, CA 94574  
888-354-8885

Terry Theise  
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

CATEGORY: 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: The Canlis Family  
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 AMERCIAN 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.

CATEGORY: BEST CHEF: PACIFIC (CA, HI)

Traci Des Jardins  
Jardiniere  
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)

Cathal Armstrong
Restaurant Eve
110 South Pitt Street
Old Town Alexandria, VA 22314
703-706-0450

R. J. Cooper III
Vidalia
1990 M Street, NW
Washington, DC 20036
202-659-1990

Jose Garces
Amada
217 Chestnut Street
Philadelphia, PA 19106
215-625-2450

Marcel Presilla
Cucharamama
233 Clinton Street
Hoboken, NJ 07030
201-420-1700

Frank Ruta
Palena
3529 Connecticut Ave NW
Washington, D.C. 20008
202-537-9250

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

Colby Garrelts
Bluestem
900 Westport Rd
Kansas City, MO 64111
816-561-1101

Tim Mckee
La Belle Vie
510 Groveland Ave
Minneapolis, MN 55403
612-874-6440

Alex Roberts
Restaurant Alma
528 University Ave SE
Minneapolis, MN 55414
612-379-4909

Adam Siegel
Bartolotta’s Lake Park Bistro
3133 E Newberry Blvd
Milwaukee, WI 53211
414-962-6300

Celina Tio
The American Restaurant
200 E 25th St
Kansas City, MO 64108
816-545-8000

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

Grant Achatz
Alinea
1723 N Halsted Street
Chicago, IL 60614
312-867-0110

Carrie Nahabedian
Naha
500 N. Clark Street
Chicago, IL 60610
312-321-6242

Bruce Sherman
North Pond
2610 N Cannon Dr
Chicago, IL 60614
773-477-5845

Michael Symon
Lola
900 Literary Rd.
Cleveland, OH 44113
216-771-5652

Alex Young
Zingerman’s Roadhouse
2501 Jackson Avenue
Ann Arbor, MI 48103
734-663-3663

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

Terrance Brennan
Picholine
35 West 63rd Street
New York, NY 10023
212-724-8585

Floyd Cardoz
Taba
11 Madison Avenue
New York, NY 10010
212-889-0667

Wylie Dufresne
WD-50
50 Clinton Street
New York, NY 10002
212-477-2900

Gabriel Kreuther
The Modern
West 53rd Street
New York, NY 10019
212-333-1220

David Waltuck
Chantrelle
2 Harrison Street
New York, NY 10013
212-966-6960

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

Rob Evans
Hugo’s
88 Middle Street
Portland, ME 04101
207-774-8538

Clark Frasier and Mark Gaier
Arrows
Berwick Road, Box 803
Ogunquit, ME 03907
207-361-1100

Michael Leviton
Lumière
1293 Washington Street
West Newton, MA 02465
617-244-9199

Frank McClelland
L’Espalier
30 Gloucester Street
Boston, MA 02115
617-262-3023

Marc Orfaly
Pigalle
75 Charles Street South
Boston, MA 02116
617-423-4944

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

Scott Dolich
Park Kitchen
422 NW 8th Avenue
Portland, OR 97209
503-223-7275

Maria Hines
Tilth
1411 N 45th Street
Seattle, WA 98103
206-633-0801

Joséba Jiménez de Jiménez
The Harvest Vine
2701 E. Madison
Seattle, WA 98112
206-320-9771

Holly Smith
Café Juanita
9702 NE 120th Place
Kirkland, WA 98034
425-823-1502

John Sundstrom
Lark
926 12th Avenue
Seattle, WA 98122
206-323-5275

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

Hugh Acheson
Five & Ten
1653 S. Lumpkin Street
Athens, GA 30606
706-546-7300

Arnaud Berthelier
The Dining Room in the Ritz-Carlton, Buckhead
3434 Peachtree Road, NE
Atlanta, GA 30326
404-237-2700

John Fleer
Blackberry Farm
1471 W. Millers Cove Road
Walland, TN 37886
865-984-8166

Mike Lata
Fig
232 Meeting Street
Charleston, SC 29401
843-805-5900

Scott Peacock
Watershed
406 Ponce De Leon Avenue
Decatur, GA 30030
404-378-4900
### CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Bull</td>
<td>Driskill Grill</td>
<td>604 Brazos Street, Austin, TX 78701</td>
<td>512-391-7162</td>
</tr>
<tr>
<td>Nobuo Fukuda</td>
<td>Sea Saw</td>
<td>7133 East Stetson Drive, Scottsdale, AZ 85251</td>
<td>480-481-9463</td>
</tr>
<tr>
<td>Sharon Hage</td>
<td>York Street</td>
<td>6047 Lewis Street, Dallas, TX 75206</td>
<td>214-826-0968</td>
</tr>
<tr>
<td>Monica Pope</td>
<td>Tafia</td>
<td>3701 Travis Street, Houston, TX 77002</td>
<td>713-524-6922</td>
</tr>
<tr>
<td>Andrew Weisman</td>
<td>Restaurant Le Rêve</td>
<td>152 E. Pecan Street, San Antonio, TX 78205</td>
<td>210-212-2221</td>
</tr>
</tbody>
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### CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelle Bernstein</td>
<td>Michy’s</td>
<td>6927 Biscayne Blvd., Miami, FL 33138</td>
<td>305-759-2001</td>
</tr>
<tr>
<td>John Currence</td>
<td>City Grocery</td>
<td>152 Courthouse Square, Oxford, MS 38655</td>
<td>662-232-8080</td>
</tr>
<tr>
<td>Jonathan Eismann</td>
<td>Pacific Time</td>
<td>915 Lincoln Rd., Miami Beach, FL 33139</td>
<td>305-534-5979</td>
</tr>
<tr>
<td>Chris Hastings</td>
<td>Hot and Hot Fish Club</td>
<td>2180 11th Court South, Birmingham, AL 35205</td>
<td>205-933-5474</td>
</tr>
<tr>
<td>Donald Link</td>
<td>Herbsaint</td>
<td>701 St. Charles Avenue, New Orleans, LA 70130</td>
<td>504-524-4114</td>
</tr>
</tbody>
</table>
Check all the Awards, Winners and Nominations for the James Beard Foundation Award since 1991.

The James Beard Foundation Awards are annual awards presented by the James Beard Foundation for excellence in cuisine, culinary writing, and culinary education in the United States. The Awards were established in 1990. Held on the first weekend in May, the Awards honor the finest chefs, restaurants, wine professionals, journalists, cookbook authors, restaurant designers, and other food professionals in the United States. After spending 24 years in New York City, The James Beard Foundation announced that the Restaurant and Chef Awards would be presented in Chicago for the 2015 ceremony.

Contents
1 2018 winners.