

FOR IMMEDIATE RELEASE

**Press Contacts:**

Willie Norkin / Jessica Cheng / Alexandra Schrecengost

Susan Magrino Agency

Tel: 212.957.3005

Email: [willie.norkin@smapr.com](mailto:willie.norkin@smapr.com) / [jessica.cheng@smapr.com](mailto:jessica.cheng@smapr.com) / [alexandra.schrecengost@smapr.com](mailto:alexandra.schrecengost@smapr.com)



## 2011 JAMES BEARD FOUNDATION AWARDS NOMINEES ANNOUNCED

**New York, NY (March 21, 2011)** – The James Beard Foundation is proud to announce the final nominees for the 2011 James Beard Foundation Awards, the nation's most prestigious recognition program honoring professionals in the food and beverage industries. The nominees were announced today during a press conference at the Oregon Culinary Institute in Portland, OR, hosted by Susan Ungaro, James Beard Foundation President, Woodrow W. Campbell, James Beard Foundation Board Chairman, and Eric Stromquist, Oregon Culinary Institute President. This is the third year that the Foundation has taken its nominations announcement "on the road," and with Portland being James Beard's birthplace and hometown, it was the ideal setting for the annual nominations event. Nominees in 55 categories were announced in the Foundation's various awards programs – Restaurant and Chef, Restaurant Design and Graphics, Book, Broadcast and Journalism – in addition to special achievement award honorees including Lifetime Achievement, Humanitarian of the Year, Who's Who of Food & Beverage in America and America's Classics. A complete list of nominees can be found at the end of this release, as well as on [www.JBAwards.com](http://www.JBAwards.com).

On **Friday, May 6, 2011**, the **James Beard Foundation Book, Broadcast & Journalism Awards Dinner**, an exclusive event honoring the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Espace in New York City. The evening will be hosted by **Ted Allen** and **Gail Simmons**. On **Monday, May 9, 2011**, **Tom Colicchio, Ming Tsai and Traci Des Jardins** will host the **James Beard Foundation Awards Ceremony and Gala Reception** at Lincoln Center's Avery Fisher Hall in New York City. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design and Graphics categories will be handed out, along with special achievement awards including Humanitarian of the Year, Lifetime Achievement, Who's Who and the America's Classics award honorees. During the Gala Reception immediately following, top culinary talents from across the country will serve dishes that reflect the nation's diverse and multi-cultural influences in a nod to this year's awards theme, "The Ultimate Melting Pot."

In addition, for the first time in the history of the Journalism awards category, judging will be based solely on content and not on the outlet or type of specific media. This year, the Journalism awards will be platform neutral, giving more opportunities to reward excellent work, regardless of whether a story appears in a newspaper, a magazine or an online outlet. Name and format changes have also been made to the individual categories, and there are also a number of new Journalism awards categories, including Humor, Personal Essay and Profile. A special Publication of the Year Award has been added as well.

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. Each award 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.

Tickets to the May 9<sup>th</sup> Awards Ceremony and Gala Reception are now on sale and can be purchased at [www.JBFAwards.com](http://www.JBFAwards.com) or through the Awards Box Office at 212.925.0054. General public tickets are \$450 (\$400 for James Beard Foundation members).

The 2011 James Beard Foundation Awards are presented with support by the following partners: In Association Sponsors: All-Clad Metalcrafters, Groupon; Premier Sponsors: Green & Black's® Organic Chocolate, Lenox Tableware and Gifts, Mercedes-Benz; Supporting Sponsors: The Coca-Cola Company, Delta Air Lines, Lavazza, Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Certified Angus Beef® Brand, Ecolab, Pernod Ricard USA, Rums of Puerto Rico, S.Pellegrino® Sparkling Natural Mineral Water; and with additional support from Chefwear and St. Giles Hotel.

#### **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](http://Delights & Prejudices). Join the James Beard Foundation on [Facebook](http://Facebook). Follow the James Beard Foundation on [Twitter](http://Twitter).

## **2011 James Beard Foundation Awards Nominees**

### **2011 James Beard Foundation Book Awards Presented by Green & Black's® Organic Chocolate**

For cookbooks published in English in 2010  
Winners will be announced May 6, 2011

#### **American Cooking**

<b><i>The Food, Folklore, and Art of Lowcountry Cooking</i></b> by Joseph E. Dabney (Cumberland House)	<b><i>The Frankies Spuntino Kitchen Companion &amp; Cooking Manual</i></b> by Frank Castronovo, Frank Falcinelli, and Peter Meehan (Artisan)	<b><i>Pig: King of the Southern Table</i></b> by James Villas (John Wiley & Sons)
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## Baking and Dessert

<b>Good to the Grain: Baking with Whole-Grain Flours</b> by Kim Boyce (Stewart, Tabori & Chang)	<b>My Sweet Mexico: Recipes for Authentic Pastries, Breads, Candies, Beverages, and Frozen Treats</b> by Fany Gerson (Ten Speed Press)	<b>Sarabeth's Bakery: From My Hands to Yours</b> by Sarabeth Levine (Rizzoli New York)
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## Beverage

<b>Opus Vino</b> by DK Publishing (DK Publishing)	<b>Reading Between the Wines</b> by Terry Theise (University of California Press)	<b>Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals</b> by Jordan Mackay and Rajat Parr (Ten Speed Press)
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## Cooking from a Professional Point of View

<b>Michael Chiarello's Bottega</b> by Michael Chiarello (Chronicle Books)	<b>The Modern Café</b> by Francisco J. Migoya and The Culinary Institute of America (John Wiley & Sons)	<b>Noma: Time and Place in Nordic Cuisine</b> by René Redzepi (Phaidon Press)
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## General Cooking

<b>The Essential New York Times Cook Book: Classic Recipes for a New Century</b> by Amanda Hesser (W.W. Norton & Company)	<b>Heart of the Artichoke and Other Kitchen Journeys</b> by David Tanis (Artisan)	<b>Radically Simple: Brilliant Flavors with Breathtaking Ease</b> by Rozanne Gold (Rodale)
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## Healthy Focus

<b>Clean Start: Inspiring You to Eat Clean and Live Well</b> by Terry Walters (Sterling/Epicure)	<b>The Simple Art of EatingWell Cookbook</b> by Jessie Price & the EatingWell Test Kitchen (The Countryman Press)	<b>The Very Best Recipes for Health: 250 Recipes and More from the Popular Feature on NYTimes.com</b> by Martha Rose Shulman (Rodale)
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## International

<b>Cook Italy</b> by Katie Caldesi (Kyle Books)	<b>Oaxaca al Gusto: An Infinite Gastronomy</b> by Diana Kennedy (University of Texas Press)	<b>Stir-Frying to the Sky's Edge: The Ultimate Guide to Mastery, with Authentic Recipes and Stories</b> by Grace Young (Simon & Schuster)
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## Photography

<b>The Blue Chair Jam Cookbook</b> Photographer: Sara Remington (Andrews McMeel Publishing)	<b>Noma: Time and Place in Nordic Cuisine</b> Photographer: Ditte Isager (Phaidon Press)	<b>Tartine Bread</b> Photographer: Eric Wolfinger (Chronicle Books)
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### Reference and Scholarship

<b>Encyclopedia of Jewish Food</b> by Gil Marks (John Wiley & Sons)	<b>Salted: A Manifesto on the World's Most Essential Mineral, with Recipes</b> by Mark Bitterman (Ten Speed Press)	<b>What I Eat: Around the World in 80 Diets</b> by Faith D'Aluisio and Peter Menzel (Material World Books/Ten Speed Press)
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### Single Subject

<b>Good Meat: The Complete Guide to Sourcing and Cooking Sustainable Meat</b> by Deborah Krasner (Stewart, Tabori & Chang)	<b>Ham: An Obsession with the Hindquarter</b> by Mark Scarborough and Bruce Weinstein (Stewart, Tabori & Chang)	<b>Meat: A Kitchen Education</b> by James Peterson (Ten Speed Press)
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### Writing and Literature

<b>Empires of Food: Feast, Famine, and the Rise and Fall of Civilizations</b> by Evan D. G. Fraser and Andrew Rimas (Free Press)	<b>Four Fish: The Future of the Last Wild Food</b> by Paul Greenberg (The Penguin Press)	<b>Peace Meals: Candy-Wrapped Kalashnikovs and Other War Stories</b> by Anna Badkhen (Free Press)
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The winner of Cookbook of the Year selected from all nominees in the Book Category and the Cookbook Hall of Fame Inductee will be announced on May 6, 2011.

## **2011 James Beard Foundation Broadcast Media Awards** **Presented by Lenox Tableware and Gifts**

For television, webcast, and radio programs aired in 2010  
Winners will be announced on May 6, 2011

### Audio Webcast or Radio Show

<b>CBC Ideas: "Pasta: The Long and Short of It"</b> Host: Megan Williams Area: Canada and Online Producers: Susan Mahoney and Megan Williams	<b>The Canadian Table</b> Hosts: Don Genova and Amy Jo Ehman Area: Canada and Online Producers: Don Genova and Amy Jo Ehman	<b>Martha Stewart Living Radio: Anthony Bourdain and Eric Ripert: Turn and Burn</b> Hosts: Anthony Bourdain and Eric Ripert Area: National Producers: Naomi Gabay, Neil Golub, and Chris Hauselt
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### TV Food Personality/Host

<b>Alton Brown</b> Show: Good Eats Network: Food Network	<b>Bobby Flay</b> Show: Brunch @ Bobby's Network: Cooking Channel	<b>Duff Goldman</b> Show: Ace of Cakes Network: Food Network
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### Television Program, In Studio or Fixed Location

<b>Alex's Day Off</b> Host: Alexandra Guarnaschelli Network: Food Network Producers: Fran Alswang and Kim Martin	<b>Spice Goddess</b> Host: Bal Arneson Network: Food Network Canada and Cooking Channel Producer: Johanna Eliot	<b>Top Chef: Season 7</b> Host: Padma Lakshmi Network: Bravo Producers: Tom Colicchio, Dan Cutforth, Jane Lipsitz, and Dave Serwatka
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### Television Program, On Location

<b>Ace of Cakes</b> Host: Duff Goldman Network: Food Network Producers: Jeanne Begley, Lauren Lexton, and Tom Rogan	<b>Avec Eric</b> Host: Eric Ripert Network: PBS, Online Producers: Justin Barocas, Heather Brown, and Geoffrey Drummond	<b>Bizarre Foods with Andrew Zimmern</b> Host: Andrew Zimmern Network: Travel Channel Producer: Andrew Zimmern
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### Television Segment

<b>60 Minutes: "Chef José Andrés"</b> Host: Anderson Cooper Network: CBS Producers: Bill Owens and Kara Vaccaro	<b>CBS News Sunday Morning: "Recipe for Success," "Fields of Green," and "Striking a Gourd"</b> Host: Martha Teichner Network: CBS Producers: David Bhagat, Jon Carras, Ed Forgotson, David Small, and Douglas W. Smith	<b>CBS News Sunday Morning: "Worth a Shot"</b> Host: Seth Doane Network: CBS Producers: Seth Doane and Jack Renaud
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### Television Special/Documentary

<b>Emeril Green: Emeril's Culinary Adventure: Vermont</b> Host: Emeril Lagasse Network: Planet Green Producers: Dominique Andrews, Jim Brennan, Elina Brown, Karen Katz, Emeril Lagasse, Charissa Melnick, Marie Ostrosky, and Nancy Swenton	<b>Milk War</b> Host: Colm Feore Network: ichannel Producers: Declan O'Driscoll and Kevin O'Keefe	<b>The Four Coursemen</b> Hosts: Randolph Dudley, Nancy Lind, Matthew Palmerlee, Eddie Russell, Damien Schaefer, and Patrick Stubbers Network: Cooking Channel Producers: Blair Bess, Garrett Bess, and Evan Strome
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### Video Webcast

<b>Food. Curated.</b> Foodcurated.com Host: Liza de Guia Producer: Liza de Guia	<b>Ozersky.TV</b> Ozersky.TV Host: Josh Ozersky Producers: Jeff Larson, Ben Leventhal, Laurie Pila Horowitz, and JP Saladin	<b>GrapeRadio</b> Graperradio.com Hosts: Eric Anderson, Brian Clark, and Jay Selman Producers: Mark Ryan and Jay Selman
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# 2011 James Beard Foundation Journalism Awards

For articles published in English in 2010

Winners will be announced on May 6, 2011

## Cooking, Recipes, or Instruction

<b>Sara Dickerman, Harris Salat, and Lonnée Hamilton</b> <i>Saveur</i> “A Thing of Beauty,” “The Beauty of Nori,” “Green Goddess”	<b>Amy Thielen</b> <i>Minneapolis Star Tribune</i> “A Good Catch,” “Low-Tech Wonder,” “From the Bean Patch: Plenty”	<b>Cassandra Vires</b> <i>Feast Magazine</i> The Cheat: “Duck Confit,” “Turducken,” “Holiday Leftovers”
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## Craig Claiborne Distinguished Restaurant Review Award

<b>Dara Moskowitz Grumdahl</b> <i>Minnesota Monthly</i> “The Kids Are All Right,” “Island Adventure,” “Heart Warming”	<b>Patric Kuh</b> <i>Los Angeles</i> “Animal Magnetism,” “Making Their Move,” “Time for a Redo?”	<b>Adam Platt</b> <i>New York</i> “Locavorism Grows Up,” “Pizza à la McNally,” “Chang Heads North”
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## Environment, Food Politics, and Policy

<b>Monica Eng</b> <i>Chicago Tribune</i> “CPS Won’t Let Kids Eat Their Vegetables”	<b>Barry Estabrook</b> <i>Gastronomica</i> “A Tale of Two Dairies”	<b>Carl Safina</b> <i>EatingWell</i> “Sea Change”
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## Food Culture and Travel

<b>Bill Addison</b> <i>Atlanta Magazine</i> “BBQ 2010”	<b>Rick Bragg, Francine Maroukian, and Robb Walsh</b> <i>Garden &amp; Gun</i> “The Southerner’s Guide to Oysters”	<b>Matt Gross</b> <i>Saveur</i> “Taipei, Family Style”
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## Food-related Columns and Commentary

<b>Tim Carman</b> <i>Washington City Paper</i> “Ignore the Pizza Police,” “Supply and Da Men,” “Schmeer Campaign”	<b>Tom Philpott</b> <i>Grist.org</i> “Time for the Public to Reinvest in Food-System Infrastructure,” “How the Agrichemical Industry Turns Failure into Market Opportunity,” “The History of Urban Agriculture Should Inspire Its Future”	<b>Lettie Teague</b> <i>The Wall Street Journal</i> “Why I Hate Ordering Wine by the Glass,” “Are the Wines in First Class Truly First-Rate?,” “Wines that Pack a Little Extra Kick”
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## Food-related Feature

<b>Jonathan Gold</b> <i>LA Weekly</i> “99 Things to Eat in L.A. Before You Die”	<b>Dan Koeppel</b> <i>Saveur</i> “Fruit of the Future”	<b>Corby Kummer</b> <i>Theatlantic.com</i> “The Great Grocery Smackdown”
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## Food Section of a General Interest Publication

<b>GQ</b> The Editors of GQ	<b>San Francisco Chronicle</b> Jon Bonné and Miriam Morgan	<b>The Washington Post</b> Joe Yonan
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## Group Food Blog

<b>City of Ate</b> <a href="http://Blogs.dallasobserver.com/cityofate">Blogs.dallasobserver.com/cityofate</a> Hanna Raskin	<b>The Epi-Log</b> <a href="http://Epicurious.com/articlesguides/blogs/editor">Epicurious.com/articlesguides/blogs/editor</a> Tanya Steel	<b>Grub Street New York</b> <a href="http://Newyork.grubstreet.com">Newyork.grubstreet.com</a> Daniel Maurer, Jenny Miller, and Alan Sytsma
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## Health and Nutrition

<b>Joe Fassler</b> <a href="http://Theatlantic.com">Theatlantic.com</a> “In Iowa Egg Country: Stench, Suspicion, and Fear,” “Before Iowa’s Tainted Eggs, There was Maine,” “Timeline of Shame: Decades of DeCoster Egg Factory Violations”	<b>Rachael Moeller Gorman</b> <a href="http://EatingWell">EatingWell</a> “Captain of the Happier Meal”	<b>Peter Jaret</b> <a href="http://Runner's World">Runner's World</a> “Pasta Perfect”
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## Humor

<b>Rosecrans Baldwin</b> <a href="http://Slate.com">Slate.com</a> “Popcorn: Cinema’s Worst Enemy”	<b>Ruth Bourdain</b> <a href="http://Twitter.com/RuthBourdain">Twitter.com/RuthBourdain</a>	<b>Alice Laussade</b> <a href="http://Dallas Observer">Dallas Observer</a> “OK, Who Put Food in My Beer?”
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## Individual Food Blog

<b>Politics of the Plate</b> <a href="http://Politicsoftheplate.com">Politicsoftheplate.com</a> Barry Estabrook	<b>Poor Man’s Feast</b> <a href="http://Poormansfeast.com">Poormansfeast.com</a> Elissa Altman	<b>Red Cook</b> <a href="http://Redcook.net">Redcook.net</a> Kian Lam Kho
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## M.F.K. Fisher Distinguished Writing Award

<b>Colman Andrews</b> <i>Departures</i> “Everything Comes from the Sea”	<b>Jonathan Gold</b> <i>LA Weekly</i> “A Movable Beast”	<b>Patric Kuh</b> <i>Saveur</i> “Nights on the Town”
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## Multimedia Food Feature

<b>Michael Gebert and Julia Thiel</b> <i>The Chicago Reader</i> Key Ingredient: “Kluwak Kupas,” “Chinese Black Beans,” “Geraniums”	<b>Katherine Shilcutt</b> <i>Houston Press</i> “Designer Meats”	<b>Andrew Zimmern</b> <i>Msn.com</i> “Appetite for Life”
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## Personal Essay

<b>Rick Bragg</b> <i>Gourmet Live</i> “The Guiltless Pleasure”	<b>Daniel Duane</b> <i>Food &amp; Wine</i> “How to Become an Intuitive Cook”	<b>Tom Junod</b> <i>Esquire</i> “My Mom Couldn’t Cook”
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## Profile

<b>Barry Estabrook</b> <i>The New York Times Magazine</i> "The Catch"	<b>Brian Halweil</b> <i>Edible Manhattan</i> "Joan Gussow, Teacher of Teachers"	<b>Benjamin Wallace</b> <i>New York</i> "The Restaurant Auteur"
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## Wine and Spirits

<b>Jon Bonné</b> <i>Saveur</i> "The New California Wine"	<b>Jon Fine</b> <i>Food &amp; Wine</i> "Natural Wine: Weird or Wonderful?"	<b>Alan Richman</b> <i>GQ</i> "The Second Bottle"
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The winner of Publication of the Year will be announced on May 6, 2011.

## 2011 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 9, 2011

### Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2008

<b>Design Firm: Aidlin Darling Design</b> Designers: Joshua Aidlin, Roslyn Cole, and David Darling Project: Bar Agricole, San Francisco	<b>Design Firm: Bestor Architecture</b> Designers: Barbara Bestor, John Colter, and Cathy Johnson Project: Pitfire Pizza, Los Angeles	<b>Design Firm: Natoma Architects Inc.</b> Designer: Stanley Saitowitz Project: Toast, Novato, CA
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### Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2008

<b>Design Firm: Katie Barcelona</b> Designer: Katie Barcelona Project: L'Artusi, NYC	<b>Design Firm: Love and War</b> Designer: Katie Tully Project: The National Bar & Dining Rooms, NYC	<b>Design Firm: JNL Graphic Design</b> Designers: Donald Madia and Jason Pickleman Project: The Publican, Chicago
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## 2011 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 9, 2011

### Best New Restaurant

#### **Presented by Mercedes-Benz**

A restaurant opened in 2010 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

<b>ABC Kitchen</b> NYC Chef/Owner: Jean-Georges Vongerichten Owner: Phil Suarez	<b>Benu</b> San Francisco Chef/Owner: Corey Lee	<b>Girl &amp; the Goat</b> Chicago Chef/Owner: Stephanie Izard Owners: Kevin Boehm, Rob Katz, and Daniel Russo	<b>Menton</b> Boston Chef/Owner: Barbara Lynch	<b>Torrisi Italian Specialties</b> NYC Chefs/Owners: Mario Carbone and Rich Torrisi
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### **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.

<b>José Andrés</b> Minibar Washington, D.C.	<b>Gary Danko</b> Restaurant Gary Danko San Francisco	<b>Suzanne Goin</b> Lucques Los Angeles	<b>Paul Kahan</b> Blackbird Chicago	<b>Charles Phan</b> The Slanted Door San Francisco
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### **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.

<b>Joanne Chang</b> Flour Bakery + Café Boston	<b>Patrick Fahy</b> Blackbird Chicago	<b>Dahlia Narvaez</b> Osteria Mozza Los Angeles	<b>Angela Pinkerton</b> Eleven Madison Park NYC	<b>Mindy Segal</b> Mindy's HotChocolate Chicago
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### **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.

<b>Blue Hill</b> NYC Chef/Owner: Dan Barber Owners: David Barber and Laureen Barber	<b>Boulevard</b> San Francisco Chef/Owner: Nancy Oakes Owner: Pat Kuleto	<b>Eleven Madison Park</b> NYC Owner: Danny Meyer	<b>Highlands Bar and Grill</b> Birmingham, AL Chef/Owner: Frank Stitt Owner: Pardis Stitt	<b>Vetri</b> Philadelphia Chefs/Owners: Marc Vetri and Jeff Benjamin
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### **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.

<b>Bruce Bromberg and Eric Bromberg</b> Blue Ribbon Restaurants NYC	<b>Tom Douglas</b> Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Seatawn Seabar & Rotisserie, and Serious Pie Seattle	<b>Pat Kuleto</b> Boulevard, Epic Roasthouse, Farallon, Jardinière, Martini House, Nick's Cove, and Waterbar San Francisco	<b>Richard Melman</b> Lettuce Entertain You Enterprises Chicago	<b>Phil Suarez</b> ABC Kitchen, Co., Gigino Trattoria, Gigino Wagner Park, Jean Georges, JoJo, J&G Steakhouse, Market, The Mark Restaurant by Jean Georges, Mercer Kitchen, Perry St, Pipa, Prime Steakhouse, Spice Market, and wd~50 Various Cities
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**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.

<b>Canlis</b> Seattle Owners: Brian Canlis and Mark Canlis	<b>Emeril's</b> New Orleans Chef/Owner: Emeril Lagasse	<b>La Grenouille</b> NYC Owners: Charles Masson and Gisèle Masson	<b>Per Se</b> NYC Chef/Owner: Thomas Keller	<b>Topolobampo</b> Chicago Chef/Owner: Rick Bayless
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**Outstanding Wine and Spirits Professional Award****Presented by Southern Wine & Spirits of New York**

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.

<b>Sam Calagione</b> Dogfish Head Craft Brewery Milton, DE	<b>Merry Edwards</b> Merry Edwards Winery Sebastopol, CA	<b>Paul Grieco</b> Hearth NYC	<b>Rajat Parr</b> Mina Group San Francisco	<b>Julian P. Van Winkle, III</b> Old Rip Van Winkle Distillery Louisville, KY
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**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.

<b>A16</b> San Francisco Wine Director: Shelley Lindgren	<b>Blackberry Farm</b> Walland, TN Wine Director: Andy Chabot	<b>Frasca Food and Wine</b> Boulder, CO Wine Director: Bobby Stuckey	<b>Picasso at Bellagio</b> Las Vegas Wine Director: Robert Smith	<b>The Modern</b> NYC Wine Director: Belinda Chang
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**Rising Star Chef of the Year Award**

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.

<b>Aaron London</b> Ubuntu Napa, CA	<b>Thomas McNaughton</b> flour + water San Francisco	<b>Gabriel Rucker</b> Le Pigeon Portland, OR	<b>Christina Tosi</b> Momofuku Milk Bar NYC	<b>Sue Zemanick</b> Gautreau's New Orleans
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**Best Chefs in America****Presented by Groupon**

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.

**Best Chef: Great Lakes (IL, IN, MI, OH)**

<b>Michael Carlson</b> Schwa Chicago	<b>Curtis Duffy</b> Avenues at the Peninsula Chicago	<b>Bruce Sherman</b> North Pond Chicago	<b>Paul Virant</b> Vie Western Springs, IL	<b>Alex Young</b> Zingerman's Roadhouse Ann Arbor, MI
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**Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)**

<b>Cathal Armstrong</b> Restaurant Eve Alexandria, VA	<b>Johnny Monis</b> Komi Washington, D.C.	<b>Peter Pastan</b> Obelisk Washington, D.C.	<b>Maricel Presilla</b> Cucharamama Hoboken, NJ	<b>Michael Solomonov</b> Zahav Philadelphia
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**Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)**

<b>Justin Aprahamian</b> Sanford Milwaukee	<b>Isaac Becker</b> 112 Eatery Minneapolis	<b>Colby Garrelts</b> Bluestem Kansas City, MO	<b>Tory Miller</b> L'Etoile Madison, WI	<b>Lenny Russo</b> Heartland St. Paul, MN
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**Best Chef: New York City (Five Boroughs)**

<b>Michael Anthony</b> Gramercy Tavern	<b>April Bloomfield</b> The Spotted Pig	<b>Wylie Dufresne</b> wd~50	<b>Gabrielle Hamilton</b> Prune	<b>Michael White</b> Marea
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**Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)**

<b>Tim Cushman</b> o ya Boston	<b>Krista Kern</b> Desjarlais Bresca Portland, ME	<b>Gerry Hayden</b> The North Fork Table & Inn Southold, NY	<b>Matt Jennings</b> La Laiterie Providence	<b>Tony Maws</b> Craigie On Main Cambridge, MA	<b>Eric Warnstedt</b> Hen of the Wood Waterbury, VT
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**Best Chef: Northwest (AK, ID, MT, OR, WA, WY)**

<b>Matt Dillon</b> Sitka & Spruce Seattle	<b>Christopher Israel</b> Grüner Portland, OR	<b>Andy Ricker</b> Pok Pok Portland, OR	<b>Ethan Stowell</b> Staple & Fancy Mercantile Seattle	<b>Cathy Whims</b> Nostrana Portland, OR
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**Best Chef: Pacific (CA, HI)**

<b>Michael Cimarusti</b> Providence Los Angeles	<b>Christopher Kostow</b> The Restaurant at Meadowood St. Helena, CA	<b>Daniel Patterson</b> COI San Francisco	<b>Richard Reddington</b> Redd Yountville, CA	<b>Michael Tusk</b> Quince San Francisco
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**Best Chef: South (AL, AR, FL, LA, MS)**

<b>Zach Bell</b> Café Boulud at the Brazilian Court Palm Beach, FL	<b>John Harris</b> Lilette New Orleans	<b>Christopher Hastings</b> Hot and Hot Fish Club Birmingham, AL	<b>Tory McPhail</b> Commander's Palace New Orleans	<b>Stephen Stryjewski</b> Cochon New Orleans
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**Best Chef: Southeast (GA, KY, NC, SC, TN, WV)**

<b>Hugh Acheson</b> Five and Ten Athens, GA	<b>Craig Deihl</b> Cypress Charleston, SC	<b>John Fleer</b> Canyon Kitchen at Lonesome Valley Cashiers, NC	<b>Linton Hopkins</b> Restaurant Eugene Atlanta	<b>Edward Lee</b> 610 Magnolia Louisville, KY	<b>Andrea Reusing</b> Lantern Chapel Hill, NC
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### Best Chef: Southwest (AZ, CO, NM, NV, OK, TX, UT)

<b>Bruce Auden</b> Biga on the Banks San Antonio	<b>Bryan Caswell</b> Reef Houston	<b>Saipin Chutima</b> Lotus of Siam Las Vegas	<b>Tyson Cole</b> Uchi Austin, TX	<b>Ryan Hardy</b> Montagna at the Little Nell Aspen, CO
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### **2011 James Beard Foundation Who's Who of Food & Beverage in America Inductees**

<b>Jonathan Gold</b> Writer, <i>LA Weekly</i> Los Angeles	<b>Lee Jones</b> Farmer/ Owner, Chef's Garden Huron, OH	<b>Charles Phan</b> Chef/Owner, The Slanted Door San Francisco	<b>Frank Stitt</b> Chef/Owner, Highlands Bar and Grill Birmingham, AL	<b>Nick Valenti</b> CEO, Patina Restaurant Group NYC
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### **2011 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.

<b>Chef Vola's</b>  111 South Albion Place Atlantic City, NJ  Owners: Louise Esposito, Michael Esposito, Michael Esposito Jr., Louis Esposito	<b>Crook's Corner</b>  610 West Franklin Street Chapel Hill, NC  Owner: Gene Hamer	<b>Noriega Restaurant and Hotel</b>  525 Sumner St. Bakersfield, CA  Owners: Linda Elizalde McCoy and Rochelle Ladd	<b>Le Veau d'Or</b>  129 East 60th Street NYC  Owner: Robert Tréboux	<b>Watts Tea Shop</b>  761 N. Jefferson Street Milwaukee  President and CEO: Sam Watts
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### **2011 James Beard Foundation Lifetime Achievement Award**

Kevin Zraly

### **2011 James Beard Foundation Humanitarian of the Year**

FareStart