



**The  
James  
Beard  
Foundation  
Awards**

**FOR IMMEDIATE RELEASE**

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**2008 JAMES BEARD FOUNDATION AWARDS  
RESTAURANT AND CHEF SEMIFINALIST NOMINEES NOW AVAILABLE**

***FINAL NOMINATIONS TO BE ANNOUNCED ON MARCH 24, 2008***

**New York, NY** (28 February 2008) - The list of Restaurant and Chef semifinalists for the 2008 James Beard Foundation Awards, the nation's most prestigious honors for culinary professionals, is now available at [www.jamesbeard.org](http://www.jamesbeard.org). Selected from thousands of online entries, the prestigious group of semifinalists in the 19 Restaurant and Chef categories represents a wide variety of culinary talent, from legendary chefs and dining destinations in 10 different regions across the United States, to the nation's best new restaurants and rising star chefs. On Monday, March 24, 2008, the James Beard Foundation will announce the final nominees – five in each category, narrowed down from the list of semifinalists by a panel of more than 400 judges – during an invitation-only press breakfast at the historic James Beard House in New York City's West Village. The winners will be announced on Sunday, June 8, 2008 at the Awards Ceremony and Gala Reception, the highly-anticipated annual celebration taking place at Avery Fisher Hall at Lincoln Center.

The James Beard Foundation Awards is the nation's preeminent recognition program honoring professionals in the food and beverage industries. The Awards celebrate outstanding achievement in each of the following categories: Restaurants and Chefs, Books, Journalism, Restaurant Design and Graphics, Broadcast Media, 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.

**How the Restaurant and Chef Awards Work**

The James Beard Foundation holds open calls for entries beginning in mid-October of each year. This year, over 9,600 entries were received. These entries are tabulated for the Restaurant and Chef Committee by the independent accounting firm Lutz & Carr. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the 20 semifinalists in each of the 19 Restaurant and Chef awards categories, which include Outstanding Restaurant, Best Chef in 10 different U.S. regions, Rising Star Chef of the Year, Outstanding Wine Service, and Best New Restaurant.

The list of semifinalists is then sent to an independent volunteer panel of more than 400 judges from across the country (including leading regional restaurant critics, food and wine editors, culinary educators, and past James Beard Foundation Award winners), who vote on specific award categories to determine the final nominees. Lutz & Carr tallies the votes that narrow them down to the final list of five nominees in each category, which are announced during the nominations breakfast at the James Beard House in March. The same judges then vote on these five nominees to select the winners. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote. The results are kept confidential until the presentation of winners at the Awards Ceremony in June.

Renowned chefs Dan Barber (Blue Hill, Blue Hill at Stone Barns) and Odessa Piper (L'Etoile) will serve as Chef Co-Chairs of the 2008 James Beard Foundation Awards. This year's events will celebrate "Artisanal America" and honor those artisans and craftsmen who work to provide the finest ingredients to the nation's top restaurants and chefs. The annual Media Awards Dinner will take place on Friday, June 6, 2008 at the Hudson Theatre, an invitation-only event hosted by celebrated writers and cookbook authors, Matt and Ted Lee. The Media Awards honor the nation's preeminent food journalists and culinary broadcast programs. This will be followed by the Awards Ceremony and Gala Reception on Sunday, June 8, 2008 at Avery Fisher Hall at Lincoln Center, during which the Restaurant and Chef awards will be handed out, along with book honors and a number of special achievement awards. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia.

#### About the James Beard Foundation

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).

The semifinalist nominees for the Restaurant and Chef Awards are as follows:

#### **Outstanding Chef**

Grant Achatz, Alinea, Chicago, IL  
José Andrés, Minibar, Washington, D.C.  
Dan Barber, Blue Hill, New York, NY  
James Boyce, Studio, Laguna Beach, CA  
Sanford D'Amato, Sanford, Milwaukee, WI  
Suzanne Goin, Lucques, Los Angeles, CA  
Vincent Guerithault, Vincent on Camelback, Phoenix, AZ  
Sam Hayward, Fore Street, Portland, ME  
Lee Hefter, Spago, Beverly Hills, CA  
Greg Higgins, Higgins, Portland, OR  
Jean Joho, Everest, Chicago, IL  
Michael Mina, Michael Mina, San Francisco, CA  
Stephan Pyles, Stephan Pyles, Dallas, TX  
Anne Quatrano, Bacchanalia, Atlanta, GA  
Thierry Rautureau, Rover's, Seattle, WA

Frank Stitt, Highlands Bar & Grill, Birmingham, AL  
Alessandro Stratta, Alex, Las Vegas, NV  
Allen Susser, Chef Allen's, Aventura, FL  
Marc Vetri, Vetri, Philadelphia, PA  
Alan Wong, Alan Wong's, Honolulu, HI

### **Outstanding Restaurateur**

Bob Amick  
Concentrics Restaurants, including One Midtown Kitchen, Two Urban Licks, and Trois, Atlanta, GA.

Ashok Bajaj  
Ardeo, Bardeo, The Bombay Club, The Oval Room, Rasika, and 701 Restaurant, Washington, D.C.

Tom Baron  
Big Burrito Restaurant Group including Casbah, Kaya, Mad Mex, and Umi, Pittsburgh, PA.

Joe Bastianich/Mario Batali  
Including Babbo Ristorante e Enoteca, Esca, Del Posto, Otto, Casa Mono, New York, NY. Pizzeria Mozza and Osteria Mozza, Los Angeles, CA. B&B Ristorante, Las Vegas, NV.

Jimmy Bradley  
Red Cat Restaurants: The Red Cat and The Harrison, New York, NY.

Larry and Richard D'Amico  
D'Amico & Partners, including D'Amico Cucina, Campiello, Café & Bar Lurcat, Masa, and D'Amico & Sons, Minneapolis, MN. Campiello, Café & Bar Lurcat, and D'Amico & Sons, Naples, FL.

Tom Douglas  
Tom Douglas Restaurants: Dahlia Lounge, Etta's Seafood, Palace Kitchen, Lola, Serious Pie, and Dahlia Bakery, Seattle, WA.

Steve Ells  
Chipotle Mexican Grill, Inc., Denver, CO. More than 500 locations nationwide.

Sam Fox  
Fox Restaurant Concepts, including The Greene House, Olive & Ivy, and Bloom, Scottsdale, AZ. Wildflower and Blanco, Tucson, AZ. North, Scottsdale and Glendale, AZ. Sauce, Tuscon, AZ, and Denver, CO.

Jim Goode  
Goode Company: Goode Co. Texas Seafood, Goode Co. Texas Bar-B-Q, Goode Co. Taqueria & Hamburgers, and Goode's Armadillo Palace, Houston, TX.

Stephen P. Hanson  
B.R. Guest Restaurants, including Fiamma, Ruby Foo's, Ocean Grill, Atlantic Grill, Blue Water Grill, Vento, Isabella's, Primehouse New York, and Dos Caminos, New York, NY. Fiamma Trattoria and Dos Caminos Las Vegas, Las Vegas, NV. Blue Water Grill and David Burke's Primehouse, Chicago, IL.

Keith McNally  
Balthazar, Schiller's Liquor Bar, Pastis, Morandi, Lucky Strike, and Pravda, New York, NY.

Richard Melman

Lettuce Entertain You Enterprises, including Everest, Tru, Shaw's Crab House, and Brasserie Jo, Chicago, IL. Eiffel Tower, Las Vegas, NV.

Christopher Myers

Radius, Myers & Chang, Via Matta, and Great Bay, Boston, MA.

Wolfgang Puck

Wolfgang Puck Fine Dining Group, including Cut, Beverly Hills, CA. Chinois on Main, Santa Monica, CA. Postrio, San Francisco, CA and Las Vegas, NV. Spago, Beverly Hills, CA, Las Vegas, NV, Maui, HI, and Beaver Creek, CO.

André Rochat

Gastronomy Management Group: Andre's, Alizé, and Andre's at the Monte Carlo Resort & Casino, Las Vegas, NV.

Joachim Splichal

Patina Restaurant Group, including Patina, Los Angeles, CA. Paperfish, Beverly Hills, CA. Nick and Stef's Steakhouse, New York, NY and Los Angeles, CA. Pinot Provence and Catal Restaurant and Uva Bar, Orange County, CA. Pinot Brasserie, Las Vegas, NV.

Stephen Starr

Starr Restaurant Organization: Alma de Cuba, Barclay Prime, Buddakan, The Continental, The Continental Mid-town, El Vez, Jones, Morimoto, Pod, Striped Bass, and Tangerine, Philadelphia, PA. Buddakan and Morimoto, New York, NY. Buddakan and The Continental, Atlantic City, NJ.

Laurent Tourondel

BLT Restaurants, including BLT Steak, New York, NY, Dallas, TX, and White Plains, NY. BLT Fish, BLT Prime, BLT Market, and BLT Burger, New York, NY.

Jean-Georges Vongerichten/Phil Suarez

Jean-Georges Management LLC, including Jean Georges, Spice Market, JoJo, The Mercer Kitchen, Vong, and Perry Street, New York, NY. Prime Steakhouse, Las Vegas, NV.

### **Outstanding Restaurant**

The American Restaurant, Kansas City, MO

Arun's, Chicago, IL

Bern's Steak House, Tampa, FL

Boulevard, San Francisco, CA

Brennan's of Houston, Houston, TX

Campanile, Los Angeles, CA

Canlis, Seattle, WA

The Dining Room, The Ritz-Carlton, Buckhead, Atlanta, GA

Emeril's New Orleans, New Orleans, LA

Gramercy Tavern, New York, NY

Greens, San Francisco, CA

Hamersley's Bistro, Boston, MA

Jean Georges, New York, NY

Lucia's Restaurant and Wine Bar, Minneapolis, MN

Magnolia Grill, Durham, NC

Peninsula Grill, Charleston, SC

The Slanted Door, San Francisco, CA

Spiaggia, Chicago, IL  
Terra, St. Helena, CA  
Vidalia, Washington, D.C.

### **Outstanding Wine Service**

Acquerello, San Francisco, CA  
Aureole, Las Vegas, NV  
BIN 36, Chicago, IL  
Blackberry Farm, Walland, TN  
Café Central, El Paso, TX  
Enotria Restaurant & Wine Bar, Sacramento, CA  
Eleven Madison Park, New York, NY  
Emeril's New Orleans, New Orleans, LA  
Il Capriccio, Waltham, MA  
Kazimierz World Wine Bar, Scottsdale, AZ  
La Belle Vie, Minneapolis, MN  
Lacroix at the Rittenhouse, Philadelphia, PA  
Napa Rose, Anaheim, CA  
One Market, San Francisco, CA  
Palme d'Or, Biltmore, Coral Gables, FL  
Park & Orchard, East Rutherford, NJ  
Picasso, Bellagio, Las Vegas, NV  
The River Café, Brooklyn, NY  
The Slanted Door, San Francisco, CA  
Vidalia, Washington, D.C.

### **Outstanding Service**

Andre's, Las Vegas, NV  
Brennan's of Houston, Houston, TX  
Canlis, Seattle, WA  
Charleston Grill, Charleston, SC  
Courtright's, Willow Springs, IL  
Gary Danko, San Francisco, CA  
Jeffrey's, Austin, TX  
La Grenouille, New York, NY  
Montagna, The Little Nell, Aspen, CO  
Nobhill, MGM Grand Hotel & Casino, Las Vegas, NV  
The Oakroom, The Seelbach Hilton Louisville, Louisville, KY  
Palme d'Or, Biltmore, Coral Gables, FL  
Pigalle, Boston, MA  
Radius, Boston, MA  
Sanford, Milwaukee, WI  
Sona, Los Angeles, CA  
Spiaggia, Chicago, IL  
Terra, St. Helena, CA  
Upperline, New Orleans, LA  
Vetri, Philadelphia, PA

### **Rising Star Chef**

Adam Alderin, Max Fish, Glastonbury, CT  
Nate Appleman, A16, San Francisco, CA  
Cory Barrett, Lola, Cleveland, OH

Ian Begg, Cafe Majestic, San Francisco, CA  
Sean Brock, McCrady's, Charleston, SC  
Richard J. Corbo, Ducca, San Francisco, CA  
Gerard Craft, Niche, St. Louis, MO  
Wesley Genovart, Degustation, New York, NY  
Gavin Kaysen, Café Boulud, New York, NY  
Adam Keough, Stonehill Tavern, Dana Point, CA  
Jeff Michaud, Osteria, Philadelphia, PA  
Matt Molina, Osteria Mozza, Los Angeles, CA  
Johnny Monis, Komi, Washington, D.C.  
Kris Morningstar, Blue Velvet, Los Angeles, CA  
Dave Racicot, Lautrec, Nemacolin Woodlands Resort, Farmington, PA  
Chip Roman, Blackfish, Conshohocken, PA  
Gabriel Rucker, Le Pigeon, Portland, OR  
Jeremy Sabo, South, Raleigh, NC  
Jonathon Sawyer, Bar Cento, Cleveland, OH  
Alon Shaya, The Besh Steakhouse, Harrah's, New Orleans, LA  
Ryan Skeen, Resto, New York, NY  
Michael Solomonov, Marigold Kitchen, Philadelphia, PA  
James Syhabout, Manresa, Los Gatos, CA  
Enrique Tariga, Seascape Ma'alaia Restaurant, Maui Ocean Center, Wailuku, HI  
Tarver King, The Dining Room, Woodlands Resort & Inn, Summerville, SC  
Sameh Wadi, Saffron, Minneapolis, MN  
Rachel Yang/Seif Chirchi, Joule, Seattle, WA  
Sue Zemanick, Gautreau's, New Orleans, LA

### **Outstanding Pastry Chef**

Adrian Vasquez, Providence, Los Angeles, CA  
Megan Garrelts, Bluestem, Kansas City, MO  
Pichet Ong, P\*ONG, New York, NY  
Mindy Segal, Hot Chocolate, Chicago, IL  
Gina DePalma, Babbo, New York, NY  
Elisabeth Prueitt/Chad Robertson, Tartine Bakery, San Francisco, CA  
James Miller, Cafe Besalu, Seattle, WA  
Maura Kilpatrick, Oleana, Cambridge, MA  
Michael London, Mrs. London's, Saratoga Springs, NY  
Naomi Gallego, PS 7's, Washington, D.C.  
Ken Forkish, Ken's Artisan Bakery, Portland, OR  
Letty Flatt, Deer Valley Resort, Park City, UT  
Lauren Mitterer, The Red Drum Gastropub, Mount Pleasant, SC  
Kate Honeyman, The Continental Mid-town, Philadelphia, PA  
Marie Jackson, The Flaky Tart, Atlantic Highlands, NJ  
Dunia Borga, La Duni, Dallas, TX  
Jean-Philippe Maury, Bellagio, Las Vegas, NV  
Nicole Plue, Redd, Yountville, CA  
Beth Biundo, Lillette, New Orleans, LA  
Aaron Russell, The Chocolate Bar, Decatur, GA

### **Wine & Spirits Professional**

Mannie Berk, The Rare Wine Co., Sonoma, CA  
Richard Betts, Montagna, The Little Nell, Aspen, CO  
T.A. Breaux, Jade Liqueurs, New Orleans, LA  
Dale DeGroff, Dale DeGroff Co., New York, NY

Merry Edwards, Merry Edwards Wines, Sebastopol, CA  
Josh Jensen, Calera, Hollister, CA  
Jim Koch, The Boston Beer Company, Boston, MA  
David Lett, The Eyrie Vineyards, Dundee, OR  
Stephen R. McCarthy, Clear Creek Distillery, Portland, OR  
Garrett Oliver, The Brooklyn Brewery, Brooklyn, NY  
Rajat Parr, Michael Mina, San Francisco, CA  
Sasha Petraske, Milk & Honey, New York, NY  
Bobby Stuckey, Frasca Food and Wine, Boulder, CO  
Eric Solomon, Eric Solomon Selections, Charlotte, NC  
Anthony Terlato, Terlato Wine Group, Bannockburn, IL  
Terry Theise, Terry Theise Estate Selections, Silver Spring, MD  
Todd Thrasher, Restaurant Eve, Alexandria, VA  
Albert Trummer, Fraîche, Culver City, CA  
Julian P. Van Winkle, III, Old Rip Van Winkle Distillery, Louisville, KY  
Sang Yoon, Father's Office, Santa Monica, CA

### **Best New Restaurant**

Ashley's, The Capital Hotel, Little Rock, AR  
Anthos, New York, NY  
Basa, Louisville, KY  
Central Michel Richard, Washington, D.C.  
Dante, Valley View, OH  
Daryl, New Brunswick, NJ  
Fearing's, The Ritz-Carlton, Dallas, TX  
The Foundry on Melrose, Los Angeles, CA  
Fruition, Denver, CO  
Joule, Seattle, WA  
Justus Drugstore, Smithville, MO  
Marché Moderne, Costa Mesa, CA  
Michael's Genuine Food & Drink, Miami, FL  
MiLa, New Orleans, LA  
Myers & Chang, Boston, MA  
O Ya, Boston, MA  
Osteria, Philadelphia, PA  
Osteria Mozza, Los Angeles, CA  
Reef, Houston, TX  
Rue Dumaine, Centerville, OH  
Sepia, Chicago, IL  
Soto, New York, NY  
The Source, Washington, D.C.  
SPQR, San Francisco, CA  
Spruce, San Francisco, CA  
Table 45, Cleveland, OH  
Tinto, Philadelphia, PA  
Ubuntu, Napa, CA  
Watts Grocery, Durham, NC  
Xochitl, Philadelphia, PA

### **Best Chef Great Lakes**

Graham Elliot Bowles, Avenues, The Peninsula Chicago, Chicago, IL  
Zack Bruell, Table 45, Cleveland, OH  
Michael Bulkowski, Revolver, Findlay, OH

Suzy Crofton, Crofton on Wells, Chicago, IL  
Jean-Robert de Cavel, Jean-Robert at Pigall's, Cincinnati, OH  
Luciano Del Signore, Bacco, Southfield, MI  
Kendal Duque, Sepia, Chicago, IL  
Mark Kelly, Mosaic, Detroit, MI  
Carrie Nahabedian, Naha, Chicago, IL  
Martial Noguier, One Sixtyblue, Chicago, IL  
Steven J. Oakley, Oakley's Bistro, Indianapolis, IN  
Brian Polcyn, Five Lakes Grill, Milford, MI  
Bruce Sherman, North Pond, Chicago, IL  
John Somerville, The Lark, West Bloomfield, MI  
Michael Symon, Lola, Cleveland, OH  
David Tallent, Restaurant Tallent, Bloomington, IN  
Giuseppe Tentori, Boka, Chicago, IL  
Paul Virant, Vie, Western Springs, IL  
Alex Young, Zingerman's Roadhouse, Ann Arbor, MI

### **Best Chef Mid-Atlantic**

Michael Adams, The Farmhouse, Emmaus, PA  
Cathal Armstrong, Restaurant Eve, Alexandria, VA  
Alison Barshak, Alison at Blue Bell, Blue Bell, PA  
Jim Burke, James, Philadelphia, PA  
Steven Cameron, Blue, Surf City, NJ  
Jay Caputo, Espuma, Rehoboth Beach, DE  
Melissa Close, Palladio, Barboursville, VA  
Michael DiBianca, Moro, Wilmington, DE  
Douglass Dick, Bona Terra, Sharpsburg, PA  
Jose Garces, Amada, Philadelphia, PA  
Carole Greenwood, Buck's Fishing & Camping, Washington, D.C.  
Frits Huntjens, 1 North Belmont, Richmond, VA  
Todd Jurich, Todd Jurich's Bistro, Norfolk, VA  
Matthew Levin, Lacroix at the Rittenhouse, Philadelphia, PA  
Maricel Presilla, Cucharamama, Hoboken, NJ  
Joe Romanowski, Bay Avenue Trattoria, Highlands, NJ  
Daniel Stern, Rae, Philadelphia, PA  
Koji Terano, Sushi-Ko, Washington, D.C.  
Cindy Wolf, Charleston, Baltimore, MD  
Eric Ziebold, CityZen, Mandarin Oriental, Washington, D.C.

### **Best Chef Midwest**

M.J. Adams, The Corn Exchange, Rapid City, SD  
Isaac Becker, 112 Eatery, Minneapolis, MN  
Jennifer Coco, The Flatiron Cafe, Omaha, NE  
George Formaro, Centro, Des Moines, IA  
Colby Garrelts, Bluestem, Kansas City, MO  
Jason Gorman, Dream Dance, Potawatomi Bingo Casino, Milwaukee, WI  
Ted Habiger, Room 39, Kansas City, MO  
Tami Lax, Harvest, Madison, WI  
Tim McKee, La Belle Vie, Minneapolis, MN  
Andrew Meek, Sage, Des Moines, IA  
Shinji Muramoto, Restaurant Muramoto, Madison, WI  
Thomas Peschong, The Riversite, Mequon, WI  
Alexander Roberts, Restaurant Alma, Minneapolis, MN



Michael Roberts, Atlas Restaurant, St. Louis, MO  
Lou Rook, III, Annie Gunn's, Chesterfield, MO  
Lenny Russo, Heartland, St. Paul, MN  
Adam Siegel, Bartolotta's Lake Park Bistro, Milwaukee, WI  
Matt Steigerwald, Lincoln Café, Mount Vernon, IA  
Nathan Strei, Monte's Downtown, Fargo, ND  
Jim Webster, Wild Rice, Bayfield, WI

**Best Chef New York City**

Michael Anthony, Gramercy Tavern  
April Bloomfield, The Spotted Pig  
Terrance Brennan, Picholine  
Marco Canora, Hearth  
David Chang, Momofuku Ssäm Bar  
Polo Dobkin, Dressler  
Wylie Dufresne, WD-50  
Iocopo Falai, Falai  
Kurt Gutenbrunner, Wallsé  
Gabrielle Hamilton, Prune  
Craig Koketsu, Park Avenue  
Gabriel Kreuther, The Modern  
Marc Ladner, Del Posto  
Anita Lo, Annisa  
Andy Nusser, Casa Mono  
Michael Psilakis, Anthos  
Bill Telepan, Telepan  
Jonathan Waxman, Barbuto  
Michael White, Alto  
Naomichi Yasuda, Sushi Yasuda

**Best Chef Northeast**

Mike Andrzejewski, Sea Bar, Williamsville, NY  
Addison Chase/Meg Chase/Penny Chase/Phoebe Chase/Ted LaFage, Chase's Daily, Belfast, ME  
Patrick Connolly, Radius, Boston, MA  
Rob Evans, Hugo's, Portland, ME  
Clark Frasier/Mark Gaier, Arrows Restaurant, Ogunquit, ME  
Billy Grant, Restaurant Bricco, West Hartford, CT  
Rich Hanson, Cleonice, Ellsworth, ME  
Brian Hill, Francine Bistro, Camden, ME  
Andy Husbands, Tremont 647, Boston, MA  
Peter Ireland, Carpenter & Main, Norwich, VT  
Steve Johnson, Rendezvous in Central Square, Cambridge, MA  
Peter Xavier Kelly, Xavier's at Piermont, Piermont, NY  
Michael Leviton, Lumière, West Newton, MA  
Amanda Lydon, Straight Wharf Restaurant, Nantucket, MA  
Tony Maws, Craigie Street Bistrot, Cambridge, MA  
Marc Orfaly, Pigalle, Boston, MA  
Guy Reuge, Mirabelle, St. James, NY  
Bruce Tillinghast, New Rivers, Providence, RI  
Sai Viswanath, DeWolf Tavern, Bristol, RI  
Nicola Zanghi, Zanghi, Stamford, CT

### **Best Chef Northwest**

William Belickis, Mistral, Seattle, WA  
Jack Czarnecki, Joel Palmer House, Dayton, OR  
Kevin Davis, Steelhead Diner, Seattle, WA  
Matt Dillon, Sitka & Spruce, Seattle, WA  
Scott Dolich, Park Kitchen, Portland, OR  
John Gorham, Toro Bravo, Portland, OR  
Maria Hines, Tilth, Seattle, WA  
Christopher Israel, 23 Hoyt, Portland, OR  
Joseba Jiménez de Jiménez, The Harvest Vine, Seattle, WA  
Jon Mortimer, Mortimer's, Boise, ID  
Paul Myers, 515, Missoula, MT  
Andy Ricker, Pok Pok and Whiskey Soda Lounge, Portland, OR  
Charlene Rollins, New Sammy's Cowboy Bistro, Talent, OR  
Gabriel Rucker, Le Pigeon, Portland, OR  
Brian Scheehser, Trellis, Kirkland, WA  
Holly Smith, Cafe Juanita, Kirkland, WA  
Scott Staples, Restaurant Zoë, Seattle, WA  
Ethan Stowell, Union, Seattle, WA  
Cathy Whims, Nostrana, Portland, OR  
Jason Wilson, Crush, Seattle, WA

### **Best Chef Pacific**

Michael Cimarusti, Providence, Los Angeles, CA  
John Cuevas, The Loft, Laguna Beach, CA  
Jaime Martin del Campo/Ramiro Arvizu, La Casita Mexicana, Bell, CA  
Bev Gannon, Joe's, Wailea, HI  
Gerald Hirigoyen, Piperade, San Francisco, CA  
Douglas Keane, Cyrus, Healdsburg, CA  
David Kinch, Manresa, Los Gatos, CA  
Salvatore Marino, Il Grano, Los Angeles, CA  
Florent Marneau, Marché Moderne, Costa Mesa, CA  
Peter Merriman, Merriman's, Waimea, HI  
Joe Miller, Joe's, Venice, CA  
David Myers, Sona, Los Angeles, CA  
Mirko Paderno, All'Angelo, Los Angeles, CA  
Roland Passot, La Folie, San Francisco, CA  
Richard Reddington, Redd, Yountville, CA  
Carl Schroeder, Market, Del Mar, CA  
Cal Stamenov, Bernardus Lodge, Carmel Valley, CA  
Craig Stoll, Delfina, San Francisco, CA  
Michael Tusk, Quince, San Francisco, CA  
Phil West, Range, San Francisco, CA

### **Best Chef South**

René Bajeux, La Provence, Lacombe, LA  
Zach Bell, Café Boulud, The Brazilian Court, Palm Beach, FL  
Michelle Bernstein, Michy's, Miami, FL  
Scott Boswell, Stella!, New Orleans, LA  
John Currence, City Grocery, Oxford, MS  
Hubert Des Marais, Four Seasons Resort Palm Beach, Palm Beach, FL  
Derek Emerson, Walker's Drive-In, Jackson, MS

James Hale, Acadia, Little Rock, AR  
Christopher Hastings, Hot and Hot Fish Club, Birmingham, AL  
Scott Hunnel, Victoria & Albert's, Disney's Grand Floridian Resort & Spa, Orlando, FL  
Philip Krajeck, Fish Out of Water, WaterColor Inn, Santa Rosa Beach, FL  
Dan Latham, L&M's Kitchen and Salumeria, Oxford, MS  
Ravin Nakjaroen, The Four Rivers, Fort Lauderdale, FL  
Jeannie Pierola, SideBern's, Tampa, FL  
Lee Richardson, Ashley's, The Capital Hotel, Little Rock, AR  
Douglas Rodriguez, Ola, Miami Beach, FL  
Jeanie Roland, The Perfect Caper, Punta Gorda, FL  
Philippe Ruiz, Palme d'Or, Biltmore, Coral Gables, FL  
Michael Schwartz, Michael's Genuine Food & Drink, Miami, FL  
Tony Sindaco, Sunfish Grill, Fort Lauderdale, FL

### **Best Chef Southeast**

Hugh Acheson, Five and Ten, Athens, GA  
Arnaud Berthelier, The Dining Room, The Ritz-Carlton, Buckhead, Atlanta, GA  
Robert Carter, Peninsula Grill, Charleston, SC  
Scott Crawford, Georgian Room, The Cloister, Sea Island, GA  
Jim Gerhardt, Limestone Restaurant, Louisville, KY  
Damian Heath, Lot 12 Public House, Berkeley Springs, WV  
Linton Hopkins, Restaurant Eugene, Atlanta, GA  
Jason Houser, Muse, Charleston, SC  
Scott Howell, Nana's, Durham, NC  
Erling Jensen, Erling Jensen, Memphis, TN  
Mike Lata, Fig, Charleston, SC  
Edward Lee, 610 Magnolia, Louisville, KY  
John Malik, 33 Liberty, Greenville, SC  
Margot McCormack, Margot Café & Bar, Nashville, TN  
Ouita Michel, Holly Hill Inn, Midway, KY  
Andrea Reusing, Lantern, Chapel Hill, NC  
Todd Richards, The Oakroom, The Seelbach Hilton Louisville, Louisville, KY  
Hector Santiago, Pura Vida, Atlanta, GA  
Chip Smith, Bonne Soirée, Chapel Hill, NC  
Robert Stehling, Hominy Grill, Charleston, SC

### **Best Chef Southwest**

Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ  
Anthony Bombaci, Nana, Hilton Anatole Hotel, Dallas, TX  
James Campbell Caruso, La Boca, Santa Fe, NM  
Saipin Chutima, Lotus of Siam, Las Vegas, NV  
Tyson Cole, Uchi, Austin, TX  
Marc Ehrler, The Ventana Room, Loews Ventana Canyon Resort, Tucson, AZ  
Mark Fischer, Six89, Carbondale, CO  
Sharon A. Hage, York Street, Dallas, TX  
Ryan Hardy, Montagna, The Little Nell, Aspen, CO  
Mark LoRusso, Tableau, Wynn Las Vegas, Las Vegas, NV  
Lachlan Mackinnon-Patterson, Frasca Food and Wine, Boulder, CO  
Paul Petersen, Café Cenizo, Marathon, TX  
Armando Pomaes, Café Central, El Paso, TX  
Monica Pope, T'afia, Houston, TX  
Alex Seidel, Fruition, Denver, CO  
David Sellers, Amavi, Santa Fe, NM

Jack Strong, Kai, Sheraton Wild Horse Pass Resort & Spa, Gila River Indian Community,  
Chandler, AZ  
Andrew Weissman, Le Rêve, San Antonio, TX  
Marco Wiles, Da Marco, Houston, TX  
Joseph Wrede, Joseph's Table, Taos, NM



**The James Beard Foundation, 6 West 18th Street New York, NY 10011**