## 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>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cradle of Flavor</td>
<td>James Oseland</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
</tr>
<tr>
<td>Into the Vietnamese Kitchen:</td>
<td>Andrea Nguyen</td>
<td>Ten Speed Press</td>
<td>Aaron Wehner</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Sushi Experience</td>
<td>Hiroko Shimbo</td>
<td>Alfred A. Knopf</td>
<td>Judith Jones</td>
<td>$40.00</td>
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<td>Judith Jones</td>
<td>$40.00</td>
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### Category: Baking and Dessert

<table>
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<tr>
<th>Title</th>
<th>Author</th>
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<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baking: From My Home to Yours</td>
<td>Dorie Greenspan</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$40.00</td>
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<tr>
<td>Heirloom Baking with the Brass Sisters</td>
<td>Marilyn Brass and Sheila Brass</td>
<td>Black Dog &amp; Leventhal Publishers</td>
<td>Judy Pray</td>
<td>$29.95</td>
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<tr>
<td>King Arthur Flour Whole Grain Baking</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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### Category: Cooking from a Professional Point of View

<table>
<thead>
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<tbody>
<tr>
<td>Grand Livre de Cuisine: Alain Ducasse’s</td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Éditions d’Alain Ducasse</td>
<td>Stephanie Ruyer</td>
<td>$195.00</td>
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<tr>
<td>Desserts and Pastries</td>
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<tr>
<td>Happy in the Kitchen</td>
<td>Michel Richard with Susie Heller and Peter Kaminsky</td>
<td>Artisan</td>
<td>Ann Bramson</td>
<td>$45.00</td>
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<tr>
<td>The Professional Chef, 8th Edition</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>
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<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Big Book of Appetizers</td>
<td>Meredith Deeds and Carla Snyder</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$19.95</td>
</tr>
<tr>
<td>The Big Book of Outdoor Cooking</td>
<td>Cheryl Alterns Jamison and Bill Jamison</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$24.95</td>
</tr>
<tr>
<td>Opera Lover’s Cookbook</td>
<td>Francine Segan</td>
<td>Stewart, Tabori &amp; Chang</td>
<td>Leslie Stoker</td>
<td>$35.00</td>
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### Category: Food of the Americas

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>Dishes from the Wild Horse Desert: Norteño Cooking of South Texas</td>
<td>Melissa Guerra</td>
<td>John Wiley &amp; Sons</td>
<td>Anne Ficklen</td>
<td>$29.95</td>
</tr>
<tr>
<td>Kathy Casey’s Northwest Table</td>
<td>Kathy Casey</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Lee Bros. Southern Cookbook</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>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Family Kitchen</td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
<td>$25.00</td>
</tr>
<tr>
<td>The Improvisational Cookbook</td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$34.95</td>
</tr>
<tr>
<td>Tasty: Get Great Food on the Table Every Day</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

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<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends</td>
<td>Barbara Scott-Goodman and Kalia Doner</td>
<td>John Wiley &amp; Sons</td>
<td>Justin Schwartz</td>
<td>$29.95</td>
</tr>
<tr>
<td>EatingWell Serves Two</td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$24.95</td>
</tr>
<tr>
<td>Whole Grains Every Day, Every Way</td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
<td>$44.00</td>
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</tbody>
</table>
Category: International

Arabesque
Author: Claudia Roden
Publisher: Alfred A. Knopf
Editor: Judith Jones
Price: $35.00

The Soul of a New Cuisine
Author: Marcus Samuelsson
Publisher: John Wiley & Sons
Editor: Pam Chirls
Price: $40.00

Spice
Author: Ana Sortun
Publisher: Regan Books/HarperCollins Publishers
Editor: Cassie Jones
Price: $34.95

Category: Reference

Culinary Biographies:
A Dictionary of the World's Great Historic Chefs, Cookbook Authors and Collectors, Farmers, Gourmets, Home Economists, Nutritionists, Restaurateurs, Philosophers, Physicians, Scientists, Writers, and Others Who Influenced the Way We Eat Today
Editor: Alice Arndt (deceased)
Publisher: Yes Press, Inc.
Price: $48.00

The Organic Cook's Bible
Author: Jeff Cox
Publisher: John Wiley & Sons
Editor: Linda Ingroia
Price: $40.00

What to Eat
Author: Marion Nestle
Publisher: North Point/Farrar, Straus and Giroux
Editor: Paul Elie
Price: $30.00

Category: Single Subject

Braise: A Journey Through International Cuisine
Authors: Daniel Boulud and Melissa Clark
Publisher: HarperCollins Publishers
Editors: Daniel Halpern and Emily Takoudes
Price: $32.50

The Essence of Chocolate
Authors: John Scharffenberger and Robert Steinberg
Publisher: Hyperion Books
Editor: Leslie Wells
Price: 35.00

Vegetable Soups from Deborah Madison's Kitchen
Author: Deborah Madison
Publisher: Broadway Books
Editor: Jennifer Joseph
Price: $19.95

Category: Wine and Spirits

Keys to the Cellar: Strategies and Secrets of Wine Collecting
Author: Peter D. Meltzer
Publisher: John Wiley & Sons
Editor: Linda Ingroia
Price: $29.95

Romancing the Vine
Author: Alan Tardi
Publisher: St. Martin's Press
Editor: Elizabeth Beier
Price: $25.95

Author: Jacqueline Friedrich
Publisher: Ten Speed Press
Editor: Meghan Keefe
Price: $19.95

Category: Writing on Food

Heat
Author: Bill Buford
Publisher: Alfred A. Knopf
Editor: Sonny Mehta
Price: $25.95

The Omnivore's Dilemma
Author: Michael Pollan
Publisher: The Penguin Press
Editor: Ann Godoff
Price: $26.95

The United States of Arugula: How We Became a Gourmet Nation
Author: David Kamp
Publisher: Broadway Books
Editor: Charlie Conrad
Price: $26.00

Category: Photography

Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant
Photographer: Masashi Kuma
Publisher: Kodansha International
Editor: Greg Starr
Price: $45.00

Michael Mina
Photographer: Karl Petzke
Publisher: Bulfinch Press/Little, Brown and Company
Editor: Michael Sand
Price: $50.00

Tartine
Photographer: France Ruffenach
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $35.00

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>R. W. Apple, Jr.</td>
<td>Departures</td>
<td>“A Taste of South Africa”</td>
<td>5-6/06</td>
</tr>
<tr>
<td>James Villas</td>
<td>Saveur</td>
<td>“Vive le Restaurant”</td>
<td>4/06</td>
</tr>
<tr>
<td>Pete Wells</td>
<td>Food &amp; Wine</td>
<td>“New Era of the Recipe Burglar”</td>
<td>11/06</td>
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### Category: Magazine Feature Writing With Recipes

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<tr>
<th>Name</th>
<th>Magazine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Colman Andrews</td>
<td>Saveur</td>
<td>“Ireland—From Farm to Fork”</td>
<td>3/06</td>
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<tr>
<td>Nancy Coons</td>
<td>Saveur</td>
<td>“Provence Noël”</td>
<td>12/06</td>
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<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>“Old-School Madrid”</td>
<td>11/06</td>
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<tr>
<td>Pete Wells</td>
<td>Food &amp; Wine</td>
<td>“New Era of the Recipe Burglar”</td>
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### Category: Magazine Feature Writing Without Recipes

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<tr>
<th>Name</th>
<th>Magazine</th>
<th>Title</th>
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</thead>
<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>“Searching for the Innard Truth”</td>
<td>8/06</td>
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<tr>
<td>Scott Simon</td>
<td>Departures</td>
<td>“Conflict Cuisine”</td>
<td>4/06</td>
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<tr>
<td>Gretchen Vanesselstyn</td>
<td>Chile Pepper Magazine</td>
<td>“Tales from the Texas BBQ Trail”</td>
<td>6/06</td>
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### Category: Magazine Writing on Spirits, Wine, or Beer

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>John T. Edge</td>
<td>Gourmet</td>
<td>“The Long View”</td>
<td>2/06</td>
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<tr>
<td>Michael Greenberg</td>
<td>Departures</td>
<td>“The Volcano Lovers”</td>
<td>5-6/06</td>
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<tr>
<td>Fiona Morrison, MW</td>
<td>Wine &amp; Spirits Magazine</td>
<td>“Chambolle-Musigny”</td>
<td>10/06</td>
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### Category: Newspaper Section

<table>
<thead>
<tr>
<th>Name</th>
<th>Magazine</th>
<th>Title</th>
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<tbody>
<tr>
<td>Sheryl Julian</td>
<td>The Boston Globe</td>
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<tr>
<td>Carol Mighton Haddix</td>
<td>Chicago Tribune</td>
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<tr>
<td>Miriam Morgan and Jon Bonne</td>
<td>San Francisco Chronicle</td>
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### Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

<table>
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<tr>
<th>Name</th>
<th>Website</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>Tyler Colman</td>
<td>Dr. Vino’s Wine Blog</td>
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<tr>
<td>Tanya Steel</td>
<td>Epicurious</td>
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<tr>
<td>David Leite and Linda Avery</td>
<td>Leite’s Culinaria</td>
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### Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

<table>
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<th>Name</th>
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<th>Title</th>
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<tbody>
<tr>
<td>William H. Daley</td>
<td>Chicago Tribune</td>
<td>“Winter’s Kiss”</td>
<td>12/6/06</td>
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<tr>
<td>Edward Deitch</td>
<td>MSNBC.com/NBC Mobile</td>
<td>“On the Trail of Great California Syrah”</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Monica Eng with Chris Brown and Geng Wang</td>
<td>Chicago Tribune</td>
<td>“Mastering Ethiopia’s Injera”</td>
<td>3/16/06</td>
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### Category: M.F.K. Fisher Distinguished Writing Award

<table>
<thead>
<tr>
<th>Name</th>
<th>Magazine</th>
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<tbody>
<tr>
<td>David Halberstam</td>
<td>Gourmet</td>
<td>“The Boys of Saigon”</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td>Los Angeles</td>
<td>“Wheels of Fortune”</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td>Gourmet</td>
<td>“American Like Me”</td>
<td>8/06</td>
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NOMINEES
2007 James Beard Foundation Broadcast Media Awards
presented by Viking Range
For television, webcast, and radio programs aired in 2006
Winners will be announced on May 6, 2007

Category: Television Food Segment, National or Local

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

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

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

Category: Television Food Special

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

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.ciaporchef.com
Producers: John Barkley, Greg Drescher

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

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

2007 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 7, 2007

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

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
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
Letto Eatery
5149 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
Chefs/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 Joaquin 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
312-573-6874

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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Will Goldfarb</td>
<td>Room 4 Dessert</td>
<td>17 Cleveland Pl. New York, NY 10012</td>
<td>212-941-5405</td>
</tr>
<tr>
<td>Michael Laskonis</td>
<td>Le Bernardin</td>
<td>155 West 51st Street New York, NY 10019</td>
<td>212-554-1515</td>
</tr>
<tr>
<td>Leslie Mackie</td>
<td>Macrina Bakery &amp; Cafe</td>
<td>2408 First Avenue Seattle, WA 98121</td>
<td>206-448-4032</td>
</tr>
<tr>
<td>Elisabeth Prueitt and Chad Robertson</td>
<td>Tartine Bakery</td>
<td>600 Guerrero Street San Francisco, CA 94110</td>
<td>415-487-2600</td>
</tr>
<tr>
<td>Mindy Segal</td>
<td>HotChocolate</td>
<td>1747 N. Damen Avenue Chicago, IL 60647</td>
<td>773-489-1747</td>
</tr>
</tbody>
</table>

### 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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bin 36</td>
<td>Wine Director: Brian Duncan</td>
<td>339 N. Dearborn Street Chicago, IL 60610</td>
<td>312-755-9463</td>
</tr>
<tr>
<td>i Trulli</td>
<td>Wine Director: Charles Scicolone</td>
<td>122 East 27th Street New York, NY 10016</td>
<td>212-481-7372</td>
</tr>
<tr>
<td>Mary Elaine’s at The Phoenician</td>
<td>Master Sommelier: Greg Tresner</td>
<td>6000 E. Camelback Rd. Scottsdale, AZ 85251</td>
<td>480-941-8200</td>
</tr>
<tr>
<td>Michel Richard Citronelle</td>
<td>Wine Director: Mark Slater</td>
<td>3000 M. Street NW Washington, DC 20007</td>
<td>202-625-2150</td>
</tr>
<tr>
<td>Picasso</td>
<td>Wine Director: Robert Smith</td>
<td>3600 Las Vegas Blvd S. Las Vegas, NV 89109</td>
<td>702-693-8105</td>
</tr>
</tbody>
</table>

### 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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Company</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dale DeGroff</td>
<td>King Cocktail</td>
<td>New York, NY</td>
<td><a href="http://www.kingcocktail.com">www.kingcocktail.com</a></td>
</tr>
<tr>
<td>Paul Draper</td>
<td>Ridge Vineyards</td>
<td>17100 Monte Bello Road Cupertino, CA 95014</td>
<td>408-867-3233</td>
</tr>
<tr>
<td>Dan Duckhorn</td>
<td>Duckhorn Vineyards</td>
<td>1000 Lodi Lane St. Helena, CA 94574</td>
<td>888-354-8885</td>
</tr>
<tr>
<td>Terry Theise</td>
<td>Terry Theise Estate Selections</td>
<td>8601 Georgia Avenue Silver Springs, MD 20910</td>
<td>301-562-9099</td>
</tr>
<tr>
<td>Helen Turley</td>
<td>HTM Consultants/ Marcassin Winery</td>
<td>P.O. Box 332 Calistoga, CA 94515</td>
<td>707-258-3608</td>
</tr>
</tbody>
</table>

### 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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackberry Farm</td>
<td>Owner: Sam Beall</td>
<td>1471 W. Millers Cove Rd Walland, TN 37886</td>
<td>865-984-8166</td>
</tr>
<tr>
<td>Canlis</td>
<td>Owners: The Canlis Family</td>
<td>2576 Aurora Ave North Seattle, WA 98109</td>
<td>206-283-3313</td>
</tr>
<tr>
<td>La Grenouille</td>
<td>Owner: Charles Masson</td>
<td>3 East 52nd Street New York, NY 10022</td>
<td>212-752-1495</td>
</tr>
<tr>
<td>Terra</td>
<td>Owners: Hiro Sone and Lissa Doumani</td>
<td>1345 Railroad Avenue St. Helena, CA 94574</td>
<td>707-963-8931</td>
</tr>
<tr>
<td>Tru</td>
<td>Owners: Rick Tramonto, Gale Gand, and Richard Melman</td>
<td>676 N. St. Clair Street Chicago, IL 60611</td>
<td>312-202-0001</td>
</tr>
</tbody>
</table>

### BEST CHEFS IN AMERICA PRESENTED BY AMERICAN EXPRESS COMPANY

Chefs who have set new or consistent standards of excellence in their respective regions. Each candidate may be employed by any kind of dining establishment and must have been a working chef for at least the past 5 years. The 3 most recent years must have been spent in the region where chef is presently working.

### CATEGORY: BEST CHEF: PACIFIC (CA, HI)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traci Des Jardins</td>
<td>Jardinière</td>
<td>300 Grove Street San Francisco, CA 94102</td>
<td>415-861-5555</td>
</tr>
<tr>
<td>Douglas Keane</td>
<td>Cyrus</td>
<td>29 North Street Healdsburg, CA 95448</td>
<td>707-433-3311</td>
</tr>
<tr>
<td>Roland Passot</td>
<td>La Folie</td>
<td>2316 Polk Street San Francisco, CA 94109</td>
<td>415-776-5577</td>
</tr>
<tr>
<td>Craig Stoll</td>
<td>Delfina</td>
<td>3621 18th Street San Francisco, CA 94110</td>
<td>415-552-4055</td>
</tr>
<tr>
<td>Michael Tusk</td>
<td>Quince</td>
<td>1701 Octavia Street San Francisco, CA 94109</td>
<td>415-775-8500</td>
</tr>
</tbody>
</table>
### CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

<table>
<thead>
<tr>
<th>Name</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</td>
<td>512- 391-7162</td>
</tr>
<tr>
<td>Nobuo Fukuda</td>
<td>Sea Saw</td>
<td>7133 East Stetson Drive</td>
<td>480-481-9463</td>
</tr>
<tr>
<td>Sharon Hage</td>
<td>York Street</td>
<td>6047 Lewis Street</td>
<td>214-826-0968</td>
</tr>
<tr>
<td>Monica Pope</td>
<td>Tafia</td>
<td>3701 Travis Street</td>
<td>713-524-6922</td>
</tr>
<tr>
<td>Andrew Weisman</td>
<td>Restaurant Le Rêve</td>
<td>152 E. Pecan Street</td>
<td>210-212-2221</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</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.</td>
<td>305-759-2001</td>
</tr>
<tr>
<td>John Currence</td>
<td>City Grocery</td>
<td>152 Courthouse Square</td>
<td>662-232-8080</td>
</tr>
<tr>
<td>Jonathan Eismann</td>
<td>Pacific Time</td>
<td>915 Lincoln Rd.</td>
<td>305-534-5979</td>
</tr>
<tr>
<td>Chris Hastings</td>
<td>Hot and Hot Fish Club</td>
<td>2180 11th Court South</td>
<td>205-933-5474</td>
</tr>
<tr>
<td>Donald Link</td>
<td>Herbsaint</td>
<td>701 St. Charles Avenue</td>
<td>504-524-4114</td>
</tr>
</tbody>
</table>

