NOMINEES
2007 James Beard Foundation Book Awards
For cookbooks published in 2006
Winners will be announced May 7, 2007

Category: Asian Cooking

Cradle of Flavor
Author: James Oseland
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price: $35.00

Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors
Author: Andrea Nguyen
Publisher: Ten Speed Press
Editor: Aaron Wehner
Price: $35.00

The Sushi Experience
Author: Hiroko Shimbo
Publisher: Alfred A. Knopf
Editor: Judith Jones
Price: $40.00

Category: Baking and Dessert

Baking: From My Home to Yours
Author: Dorie Greenspan
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $40.00

Heirloom Baking with the Brass Sisters
Authors: Marilyn Brass and Sheila Brass
Publisher: Black Dog & Leventhal Publishers
Editors: Judy Pray
Price: $29.95

King Arthur Flour Whole Grain Baking
Authors: The Bakers at King Arthur Flour
Publisher: The Countryman Press
Editors: Kermit Hummel
Price: $35.00

Category: Cooking from a Professional Point of View

Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries
Authors: Alain Ducasse and Frédéric Robert
Publisher: Les Éditions d’Alain Ducasse
Editor: Stephanie Ruyer
Price: $195.00

Happy in the Kitchen
Authors: Michel Richard with Susie Heller and Peter Kaminsky
Publisher: Artisan
Editor: Ann Bramson
Price: $45.00

The Professional Chef, 8th Edition
Author: The Culinary Institute of America
Publisher: John Wiley & Sons
Editors: Pam Chirls
Price: $70.00

Category: Entertaining

The Big Book of Appetizers
Authors: Meredith Deeds and Carla Snyder
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $19.95

The Big Book of Outdoor Cooking and Entertaining
Author: Cheryl Alters Jamison and Bill Jamison
Publisher: HarperCollins Publishers
Editor: Harriet Bell
Price: $24.95

Opera Lover’s Cookbook
Author: Francine Segan
Publisher: Stewart, Tabori & Chang
Editor: Leslie Stoker
Price: $35.00

Category: Food of the Americas

Dishes from the Wild Horse Desert: Norteño Cooking of South Texas
Author: Melissa Guerra
Publisher: John Wiley & Sons
Editor: Anne Ficklen
Price: $29.95

Kathy Casey’s Northwest Table
Author: Kathy Casey
Publisher: Chronicle Books
Editor: Bill LeBlond
Price: $35.00

The Lee Bros. Southern Cookbook
Authors: Matt Lee and Ted Lee
Publisher: W. W. Norton
Editor: Maria Guarnaschelli
Price: $35.00

Category: General

The Family Kitchen
Author: Debra Ponzek
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $25.00

The Improvisational Cookbook
Author: Sally Schneider
Publisher: HarperCollins Publishers
Editor: Harriett Bell
Price: $34.95

Tasty: Get Great Food on the Table Every Day
Author: Roy Finamore
Publisher: Houghton Mifflin Company
Editor: Rux Martin
Price: $30.00

Category: Healthy Focus

The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends
Authors: Barbara Scott-Goodman and Kalia Doner
Publisher: John Wiley & Sons
Editor: Justin Schwartz
Price: $29.95

EatingWell Serves Two
Author: Jim Romanoff
Publisher: The Countryman Press
Editor: Kermit Hummel
Price: $24.95

Whole Grains Every Day, Every Way
Author: Lorna Sass
Publisher: Clarkson Potter
Editor: Rica Allannic
Price: $44.00
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

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 Josephy
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, Newsletter 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>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>R. W. Apple, Jr.</td>
<td>Departures</td>
<td>&quot;A Taste of South Africa&quot;</td>
<td>5-6/06</td>
</tr>
<tr>
<td>James Villas</td>
<td>Saveur</td>
<td>&quot;Vive le Restaurant&quot;</td>
<td>4/06</td>
</tr>
<tr>
<td>Pete Wells</td>
<td>Food &amp; Wine</td>
<td>&quot;New Era of the Recipe Burglar&quot;</td>
<td>11/06</td>
</tr>
</tbody>
</table>

### Category: Magazine Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Colman Andrews</td>
<td>Saveur</td>
<td>&quot;Ireland—From Farm to Fork&quot;</td>
<td>3/06</td>
</tr>
<tr>
<td>Nancy Coons</td>
<td>Saveur</td>
<td>&quot;Provence Noël&quot;</td>
<td>12/06</td>
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<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>&quot;Old-School Madrid&quot;</td>
<td>11/06</td>
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</table>

### Category: Magazine Feature Writing Without Recipes

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<th>Author</th>
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<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>&quot;Searching for the Innard Truth&quot;</td>
<td>8/06</td>
</tr>
<tr>
<td>Scott Simon</td>
<td>Departures</td>
<td>&quot;Conflict Cuisine&quot;</td>
<td>4/06</td>
</tr>
<tr>
<td>Gretchen Vanesselstyn</td>
<td>Chile Pepper Magazine</td>
<td>&quot;Tales from the Texas BBQ Trail&quot;</td>
<td>6/06</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>John T. Edge</td>
<td>Gourmet</td>
<td>&quot;The Long View&quot;</td>
<td>2/06</td>
</tr>
<tr>
<td>Michael Greenberg</td>
<td>Departures</td>
<td>&quot;The Volcano Lovers&quot;</td>
<td>5-6/06</td>
</tr>
<tr>
<td>Fiona Morrison, MW</td>
<td>Wine &amp; Spirits Magazine</td>
<td>&quot;Chambolle-Musigny&quot;</td>
<td>10/06</td>
</tr>
</tbody>
</table>

### Category: Newspaper Section

<table>
<thead>
<tr>
<th>Publication</th>
<th>Authors</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>The Boston Globe</td>
<td>Sheryl Julian</td>
<td></td>
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<tr>
<td>Chicago Tribune</td>
<td>Carol Mighton Haddix</td>
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<tr>
<td>San Francisco Chronicle</td>
<td>Miriam Morgan and Jon Bonne</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Website</th>
<th>Authors</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Vino’s Wine Blog</td>
<td>Tyler Colman</td>
<td></td>
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<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
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<tr>
<td>Leite’s Culinaria</td>
<td>David Leite and Linda Avery</td>
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</tr>
</tbody>
</table>

### Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Author</th>
<th>Website</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>William H. Daley</td>
<td>Chicago Tribune</td>
<td>&quot;Winter’s Kiss&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Edward Deitch</td>
<td>MSNBC.com/NBC Mobile</td>
<td>&quot;On the Trail of Great California Syrah&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Monica Eng with Chris Brown and Geng Wang</td>
<td>Chicago Tribune</td>
<td>&quot;Mastering Ethiopia’s Injera&quot;</td>
<td>3/16/06</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
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</tr>
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<tbody>
<tr>
<td>David Halberstam</td>
<td>Gourmet</td>
<td>&quot;The Boys of Saigon&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td>Los Angeles</td>
<td>&quot;Wheels of Fortune&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td>Gourmet</td>
<td>&quot;American Like Me&quot;</td>
<td>8/06</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Program</th>
<th>Host/Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>CBS 2 Chicago</td>
<td><strong>Vince Gerasole</strong>&lt;br&gt;Network: WBBM-TV, CBS&lt;br&gt;Producer: Vince Gerasole</td>
</tr>
<tr>
<td>CBS News “Sunday Morning”</td>
<td><strong>Charles Osgood</strong>&lt;br&gt;Correspondent: <strong>Martha A. Teichner</strong>&lt;br&gt;Network: CBS&lt;br&gt;Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt</td>
</tr>
<tr>
<td>The Martha Stewart Show</td>
<td><strong>Martha Stewart</strong>&lt;br&gt;Network: NBC Universal Domestic Television Distribution&lt;br&gt;Executive Producers: Martha Stewart and Mark Burnett&lt;br&gt;Producers: Greta Anthony, Stephanie Carl</td>
</tr>
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<td>CBS News “Sunday Morning”</td>
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### Category: Television Food Special

<table>
<thead>
<tr>
<th>Program</th>
<th>Host/Producer</th>
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<tbody>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong>&lt;br&gt;Network: KQED, Channel 9&lt;br&gt;Air date: 12/21/06&lt;br&gt;Producers: Tina Salter, June Ouellette, Carol Ganga</td>
</tr>
<tr>
<td>Food Trip with Todd English</td>
<td><strong>Todd English</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 10/06&lt;br&gt;Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey</td>
</tr>
<tr>
<td>Living on the Wedge</td>
<td><strong>Mariana Coyne</strong>, Gaylon Emerzian</td>
</tr>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong>&lt;br&gt;Network: KQED Public Television&lt;br&gt;Air date: 3/23/06&lt;br&gt;Producer: Tina Salter</td>
</tr>
<tr>
<td>In Wine Country</td>
<td><strong>Mary Babbitt</strong>&lt;br&gt;Network: NBC 11/KNTV&lt;br&gt;Air date: 12/16/06&lt;br&gt;Executive Producer: Mary Orlin</td>
</tr>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong>&lt;br&gt;Network: KQED Public Television&lt;br&gt;Air date: 3/23/06&lt;br&gt;Producer: Tina Salter</td>
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### Category: Television Food Show, Local

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<thead>
<tr>
<th>Program</th>
<th>Host/Producer</th>
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<tbody>
<tr>
<td>Bay Cafe</td>
<td><strong>Joey Altman</strong>&lt;br&gt;Network: KRON-TV San Francisco&lt;br&gt;Air date: 12/17/06&lt;br&gt;Producer: Christa Resing</td>
</tr>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong>&lt;br&gt;Network: KQED Public Television&lt;br&gt;Air date: 3/23/06&lt;br&gt;Producer: Tina Salter</td>
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### Category: Television Food Show, National

<table>
<thead>
<tr>
<th>Program</th>
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</thead>
<tbody>
<tr>
<td>America’s Test Kitchen from Cooks Illustrated</td>
<td><strong>Christopher Kimball with guests</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 1/06&lt;br&gt;Producers: <strong>Geof Drummond</strong>, Nat Katzman</td>
</tr>
<tr>
<td>Gourmet’s Diary of a Foodie</td>
<td><strong>Ruth Reichl</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 10/06&lt;br&gt;Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran</td>
</tr>
<tr>
<td>Lidia’s Family Table</td>
<td><strong>Lidia Bastianich</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 1/06&lt;br&gt;Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra</td>
</tr>
<tr>
<td>America’s Test Kitchen from Cooks Illustrated</td>
<td><strong>Christopher Kimball with guests</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 1/06&lt;br&gt;Producers: <strong>Geof Drummond</strong>, Nat Katzman</td>
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<td>Lidia’s Family Table</td>
<td><strong>Lidia Bastianich</strong>&lt;br&gt;Network: public television stations&lt;br&gt;Air date: 1/06&lt;br&gt;Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra</td>
</tr>
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### Category: Radio Food Show

<table>
<thead>
<tr>
<th>Program</th>
<th>Host/Producer</th>
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<tbody>
<tr>
<td>A Chef’s Table “Aging”</td>
<td><strong>Jim Coleman</strong>&lt;br&gt;Area: WHYY-FM, Public Radio Satellite System&lt;br&gt;Executive Producer: Elisabeth Perez-Luna&lt;br&gt;Producer: Lari Robling</td>
</tr>
<tr>
<td>The Leonard Lopate Show’s Holiday Recipe Swap</td>
<td><strong>Leonard Lopate</strong>&lt;br&gt;Area: WNYC, Podcast, XM Satellite&lt;br&gt;Producer: Melissa Eagan</td>
</tr>
<tr>
<td>The Splendid Table</td>
<td><strong>Lynne Rossetto Kasper</strong>&lt;br&gt;Area: APM&lt;br&gt;Producer: Sally Swift</td>
</tr>
<tr>
<td>A Chef’s Table “Aging”</td>
<td><strong>Jim Coleman</strong>&lt;br&gt;Area: WHYY-FM, Public Radio Satellite System&lt;br&gt;Executive Producer: Elisabeth Perez-Luna&lt;br&gt;Producer: Lari Robling</td>
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### Category: Webcast

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<tr>
<th>Program</th>
<th>Host/Producer</th>
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<tbody>
<tr>
<td>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</td>
<td><strong>Bill Briwa</strong>&lt;br&gt;Website: <a href="http://www.ciapochef.com">www.ciapochef.com</a>&lt;br&gt;Producers: <strong>John Barkley</strong>, Greg Drescher</td>
</tr>
<tr>
<td>Spatulatta.com</td>
<td><strong>Olivia Gerasole and Isabella Gerasole</strong>&lt;br&gt;Website: <a href="http://www.spatulatta.com">www.spatulatta.com</a>&lt;br&gt;Producers: Gaylon Emerzian, Heidi Umbhau</td>
</tr>
<tr>
<td>Winery Profile: Staglin Family Vineyards</td>
<td><strong>Jay Selman</strong>, Eric Anderson&lt;br&gt;Website: <a href="http://www.graperadio.com">www.graperadio.com</a>&lt;br&gt;Producer: Jay Selman</td>
</tr>
<tr>
<td>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</td>
<td><strong>Bill Briwa</strong>&lt;br&gt;Website: <a href="http://www.ciapochef.com">www.ciapochef.com</a>&lt;br&gt;Producers: <strong>John Barkley</strong>, Greg Drescher</td>
</tr>
<tr>
<td>Spatulatta.com</td>
<td><strong>Olivia Gerasole and Isabella Gerasole</strong>&lt;br&gt;Website: <a href="http://www.spatulatta.com">www.spatulatta.com</a>&lt;br&gt;Producers: Gaylon Emerzian, Heidi Umbhau</td>
</tr>
<tr>
<td>Winery Profile: Staglin Family Vineyards</td>
<td><strong>Jay Selman</strong>, Eric Anderson&lt;br&gt;Website: <a href="http://www.graperadio.com">www.graperadio.com</a>&lt;br&gt;Producer: Jay Selman</td>
</tr>
</tbody>
</table>
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
212-388-9758
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 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
Chefs/Owners:
Donald Link and Stephen Strojewski
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.

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
6000 E. Camelback Rd.
Scottsdale, AZ 85251
480-941-8200

Michel Richard
Citroneille
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
1000 Lodi Lane
St. Helena, CA 94574
888-354-8885

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 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)

Traci Des Jardins
Jardinière
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)

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street, Old Town Alexandria, VA 22314</td>
</tr>
<tr>
<td>R. J. Cooper III</td>
<td>Vidalia</td>
<td>1990 M Street, NW, Washington, DC 20036</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street, Philadelphia, PA 19106</td>
</tr>
<tr>
<td>Marcel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street, Hoboken, NJ 07030</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connecticut Ave, NW, Washington, D.C. 20008</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colby Garrelts</td>
<td>Bluestem</td>
<td>900 Westport Rd, Kansas City, MO 64111</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave, Minneapolis, MN 55403</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave Se, Minneapolis, MN 55414</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta’s Lake Park Bistro</td>
<td>3133 E Newberry Blvd, Milwaukee, WI 53211</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St, Kansas City, MO 64108</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grant Achatz</td>
<td>Alinea</td>
<td>1723 N Halsted Street, Chicago, IL 60614</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street, Chicago, IL 60610</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr, Chicago, IL 60614</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd, Cleveland, OH 44113</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman's Roadhouse</td>
<td>2501 Jackson Avenue, Ann Arbor, MI 48103</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrance Brennan</td>
<td>Picholine</td>
<td>35 West 64th Street, New York, NY 10023</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue, New York, NY 10010</td>
</tr>
<tr>
<td>Wylie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street, New York, NY 10002</td>
</tr>
<tr>
<td>Gabriel Kreuther</td>
<td>The Modern</td>
<td>West 53rd Street, New York, NY 10019</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chanterelle</td>
<td>2 Harrison Street, New York, NY 10013</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rob Evans</td>
<td>Hugo's</td>
<td>88 Middle Street, Portland, ME 04101</td>
</tr>
<tr>
<td>Clark Frasier and</td>
<td>Arrows</td>
<td>Berwick Road, Box 803, Ogunquit, ME 03907</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>Lumière</td>
<td>1293 Washington Street, West Newton, MA 02465</td>
</tr>
<tr>
<td>Frank McCleland</td>
<td>L’Espalier</td>
<td>30 Gloucester Street, Boston, MA 02115</td>
</tr>
<tr>
<td>Marc Orfaly</td>
<td>Pigalle</td>
<td>75 Charles Street South, Boston, MA 02116</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scott Dolich</td>
<td>Park Kitchen</td>
<td>422 NW 8th Avenue, Portland, OR 97209</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tilth</td>
<td>1411 N 45th Street, Seattle, WA 98103</td>
</tr>
<tr>
<td>Joseba Jiménez de</td>
<td>The Harvest Vine</td>
<td>The Harvest Vine</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue, Decatur, GA 30030</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant Name</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hugh Acheson</td>
<td>Five &amp; Ten</td>
<td>1653 S. Lumpkin Street, Athens, GA 30606</td>
</tr>
<tr>
<td>Arnaud Berthelier</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead 3434 Peachtree Road, NE Atlanta, GA 30326</td>
<td></td>
</tr>
<tr>
<td>John Fleer</td>
<td>Blackberry Farm</td>
<td>1471 W. Millers Cove Road, Walland, TN 37886</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Fig</td>
<td>232 Meeting Street, Charleston, SC 29401</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue, Decatur, GA 30030</td>
</tr>
</tbody>
</table>
### CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

- **David Bull**  
  Driskill Grill  
  604 Brazos Street  
  Austin, TX 78701  
  512-391-7162  

- **Nobuo Fukuda**  
  Sea Saw  
  7133 East Stetson Drive  
  Scottsdale, AZ 85251  
  480-481-9463  

- **Sharon Hage**  
  York Street  
  6047 Lewis Street  
  Dallas, TX 75206  
  214-826-0968  

- **Monica Pope**  
  Tafia  
  3701 Travis Street  
  Houston, TX 77002  
  713-524-6922  

- **Andrew Weisman**  
  Restaurant Le Rêve  
  152 E. Pecan Street  
  San Antonio, TX 78205  
  210-212-2221

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

- **Michelle Bernstein**  
  Michy's  
  6927 Biscayne Blvd.  
  Miami, FL 33138  
  305-759-2001  

- **John Currence**  
  City Grocery  
  152 Courthouse Square  
  Oxford, MS 38655  
  662-232-8080  

- **Jonathan Eismann**  
  Pacific Time  
  915 Lincoln Rd.  
  Miami Beach, FL 33139  
  305-534-5979  

- **Chris Hastings**  
  Hot and Hot Fish Club  
  2180 11th Court South  
  Birmingham, AL 35205  
  205-933-5474  

- **Donald Link**  
  Herbsaint  
  701 St. Charles Avenue  
  New Orleans, LA 70130  
  504-524-4114
James Beard Foundation, New York, NY. 167,311 likes · 130 talking about this · 25,411 were here. Good food for good™. “The food and beverage industry, and the Foundation itself, can never go back to accepting inequity as the status quo.” CEO Clare Reichenbach shares the next steps for the James Beard Foundation. jamesbeard.org. How We’re Moving Forward. CEO Clare Reichenbach shares the next steps for the James Beard Foundation. CEO Clare Reichenbach shares the next steps for the James Beard Foundation. James Beard Foundation. 15 hrs ago. COVID-19 has impacted how our food gets from the farm to the kitchen. James Beard Foundation Awards 2020: Winners, News, and Updates. Everything you need to know about the restaurant, chef, and media awards. by Eater Staff. Shared from: From Eater. Here Is the Full List of 2020 James Beard Foundation Media Award Winners. Congratulations to all the winners. by Bradley Martin. James Beard Foundation Awards. Shared from: From Eater Detroit.