### 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: Treasured Foodways, Modern Flavors</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>Judith Jones</td>
<td>$40.00</td>
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</table>

#### Category: Baking and Dessert

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</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>
</tr>
<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>
</tr>
<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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</table>

#### Category: Cooking from a Professional Point of View

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Grand Livre de Cuisine: Alain Ducasse's Desserts and Pastries</td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Éditions d'Alain Ducasse</td>
<td>Stephanie Ruyer</td>
<td>$195.00</td>
</tr>
<tr>
<td>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>
</tr>
<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>
<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 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 and Entertaining</td>
<td>Cheryl Alters 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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</table>

#### 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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</thead>
<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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</table>

#### Category: General

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>The Family Kitchen</td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$25.00</td>
</tr>
<tr>
<td>The Improvisational Cookbook</td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriett 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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</table>

#### Category: Healthy Focus

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</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>Clarkson Potter</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 Allannic</td>
<td>$44.00</td>
</tr>
</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

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 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>Publication</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>
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</table>

### Category: Magazine Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Publication</th>
<th>Title</th>
<th>Date</th>
</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>
</tr>
<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>&quot;Old-School Madrid&quot;</td>
<td>11/06</td>
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### Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Publication</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<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>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Publication</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>
</tr>
</thead>
<tbody>
<tr>
<td>The Boston Globe</td>
<td>Sheryl Julian</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicago Tribune</td>
<td>Carol Mighton Haddix</td>
<td></td>
<td></td>
</tr>
<tr>
<td>San Francisco Chronicle</td>
<td>Miriam Morgan and Jon Bonne</td>
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### 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>
<td></td>
</tr>
<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leite’s Culinaria</td>
<td>David Leite and Linda Avery</td>
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</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Publication</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>
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### Category: M.F.K. Fisher Distinguished Writing Award

<table>
<thead>
<tr>
<th>Author</th>
<th>Publication</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<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>
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</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>CBS 2 Chicago</th>
<th>CBS News “Sunday Morning”</th>
<th>The Martha Stewart Show</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: <strong>Vince Gerasole</strong>&lt;br&gt;Network: WBBM-TV, CBS&lt;br&gt;Producer: Vince Gerasole</td>
<td>Host: <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>
<td>Host: <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>
</tbody>
</table>

## Category: Television Food Special

<table>
<thead>
<tr>
<th>Check, Please! Bay Area</th>
<th>Food Trip with Todd English</th>
<th>Living on the Wedge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: <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>
<td>Host: <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, J ord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courrey</td>
<td>Host: <strong>Mariana Coyne</strong>&lt;br&gt;Network: WHA-Madison&lt;br&gt;Air date: 8/10/06&lt;br&gt;Producers: Mariana Coyne, Gaylon Emerzian</td>
</tr>
</tbody>
</table>

## Category: Television Food Show, Local

<table>
<thead>
<tr>
<th>Bay Cafe</th>
<th>Check, Please! Bay Area</th>
<th>In Wine Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: <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>
<td>Host: <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>
<td>Host: <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>
</tbody>
</table>

## Category: Television Food Show, National

<table>
<thead>
<tr>
<th>America's Test Kitchen from Cooks Illustrated</th>
<th>Gourmet’s Diary of a Foodie</th>
<th>Lidia’s Family Table</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: Christopher Kimball with guests&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>
<td>Host: <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>
<td>Host: <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>
</tbody>
</table>

## Category: Radio Food Show

<table>
<thead>
<tr>
<th>A Chef’s Table “Aging”</th>
<th>The Leonard Lopate Show's Holiday Recipe Swap</th>
<th>The Splendid Table</th>
</tr>
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</table>

## Category: Webcast

<table>
<thead>
<tr>
<th>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</th>
<th>Spatulatta.com</th>
<th>Winery Profile: Staglin Family Vineyards</th>
</tr>
</thead>
</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
NOMINEES

2007 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 7, 2007

CATEGORY: OUTSTANDING RESTAURATEUR AWARD PRESENTED BY WATERFORD WEDGWOOD
A working restaurateur, actively involved in multiple restaurants in the United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Candidates must have been in the restaurant business for at least 10 years.

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

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

Richard Melman
Letto Eatery
5419 N. Sheridan Rd.
Chicago, IL 60640
773-878-7340

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-299-3900

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
3000 M. Street NW
Washington, DC 20007
202-625-2150

CATEGORY: OUTSTANDING RESTAURANT AWARD PRESENTED BY S.PELLEGRINO
The restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Restaurant must have been in operation for at least 10 or more consecutive years.

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

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

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

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

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

CATEGORY: BEST NEW RESTAURANT
A restaurant opened in 2006 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

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

Cochon
Chef/Owners:
Donald Link and Stephen Strrywski
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
Chef/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
312-573-6654

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

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

Daniel Humm
Eleven Madison Park
11 Madison Avenue
New York, NY 10010
212-889-0905
CATEGORY: OUTSTANDING PASTRY CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS
A chef or baker who prepares desserts, pastries, or breads and who serves as a national standard-bearer for excellence. Candidates must have been a pastry chef or baker for at least the past 5 years.

Will Goldfarb
Room 4 Dessert
17 Cleveland Pl.
New York, NY 10012
212-941-5405

Michael Laskonis
Le Bernardin
155 West 51st Street
New York, NY 10019
212-554-1515

Leslie Mackie
Macrina Bakery & Cafe
2408 First Avenue
Seattle, WA 98121
206-448-4032

Elisabeth Prueitt and Chad Robertson
Tartine Bakery
600 Guerrero Street
San Francisco, CA 94110
415-487-2600

Mindy Segal
HotChocolate
1747 N. Damen Avenue
Chicago, IL 60647
773-489-1747

CATEGORY: OUTSTANDING WINE SERVICE AWARD PRESENTED BY WATERFORD
A restaurant that displays and encourages excellence in wine service through a well-presented wine list, a knowledgeable staff, and efforts to educate customers about wine. Restaurant must have been in operation for at least 5 years.

Bin 36
Wine Director:
Brian Duncan
339 N. Dearborn Street
Chicago, IL 60610
312-755-9463

i Trulli
Wine Director:
Charles Scicolone
122 East 27th Street
New York, NY 10016
212-481-7372

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

Michel Richard Citronelle
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
3 East 52nd Street
New York, NY 10022
212-752-1495

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 94110
415-776-5577

Craig Stoll
Delfina
3621 18th Street
San Francisco, CA 94110
415-552-4055

Michael Tusk
Quince
1701 Octavia Street
San Francisco, CA 94109
415-775-8500
CATEGORY: BEST CHEF: MID-ATLANTIC (DC, DE, MD, NJ, PA, VA)

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

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

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

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

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

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

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

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

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

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

Celina Tio
The American Restaurant
200 E 25th St
Kansas City, MO 64108
816-454-8000

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

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

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

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

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

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

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

Terrance Brennan
Picholine
35 West 64th Street
New York, NY 10023
212-724-8585

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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