



## THE JAMES BEARD FOUNDATION AWARDS

### FOR IMMEDIATE RELEASE

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### NOMINEES ANNOUNCED FOR THE 2005 JAMES BEARD FOUNDATION AWARDS Recognizing excellence in the culinary industry Chefs' Tribute to Julia Child to Follow Awards Ceremony

New York – April 6, 2005 – Nominees were announced today for The 2005 James Beard Foundation Awards, the nation's top honors for culinary professionals, at a breakfast held at the historic James Beard House in Greenwich Village.

Joe Crea, chairman of The James Beard Foundation Awards Board of Governors and Food and Restaurants Editor for the *Cleveland Plain Dealer*, named nominees in 61 categories for cookbooks, restaurants and chefs, restaurant design, journalism and broadcasting. Winners will be announced at The 15th Annual James Beard Foundation Awards Monday, May 2, at the New York Marriott Marquis. More than 1600 food and beverage industry leaders attend the awards gala each year. Information about The James Beard Foundation, the awards and a full list of nominees and honorees can be found at [www.jamesbeard.org](http://www.jamesbeard.org).

Today's announcements included the following:

Cookbook author and television cooking show host, **Jacques Pépin**, Dean of Special Programs at The French Culinary Institute in New York City, will receive the 2005 James Beard Foundation Lifetime Achievement Award. "Jacques Pépin represents the most anyone of us could hope to become as a culinarian," said Awards Board of Governors Chairman Joe Crea. "His contributions to the field are seemingly endless, from his years as a working chef to his transition as author, teacher, television performer, advisor and mentor. The depth of his knowledge of business, education and the arts, as well as his true gentlemanliness, are storied. Our profession, and our world, are elevated by his presence." Pépin, a close friend of the late Julia Child, will also oversee the "Chefs Tribute to Julia Child" reception following the awards ceremony.

Five inductees were announced for the 2005 Contessa Premium Foods Who's Who of Food and Beverage in America, which honors food and beverage professionals for their significant and lasting achievements in the food and beverage industry. They are: **Joseph Bastianich**, co-owner of Italian Wine Merchants and Babbo, Becco, Lupa, Esca and Bistro du Vent restaurants, New York City; **Greg Drescher**, Senior Director for Strategic Initiatives, The Culinary Institute of America, Greystone, St. Helena, CA; **Carol Field**, book author and food writer, San Francisco, CA; **Corby Kummer**, Senior Editor, *The Atlantic Monthly*, Boston, MA; and, **Deborah Madison**, chef, cookbook author and journalist, Galisteo, NM.

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Crea noted that both the recipients of The James Beard Foundation/Southern Wine and Spirits of New York America's Classics, presented to four casual, locally owned and operated regional landmark restaurants, and The James Beard Foundation/Williams-Sonoma Humanitarian of the Year will be announced May 2. There are no nominees in these categories.

Established in 1990, The James Beard Foundation Awards recognize cookbook authors, restaurants, chefs, food and beverage journalists, broadcasters, and restaurant and graphic designers. To select the nominees and winners, independent volunteer panels of more than 600 food and beverage professionals from around the country vote on specific award categories. The accounting firm, Lutz & Carr, tabulates ballots. Winners' identities remain confidential until the awards ceremonies. Winners receive a bronze medallion engraved with the image of James Beard. Membership in, service to and fundraising for The James Beard Foundation are neither requirements for nor in any way relevant to awards consideration or nomination. The trustees and staff of The James Beard Foundation do not vote.

This year, under an important reorganization, The Awards Board of Governors has assumed all responsibility for oversight of the policies, procedures and finances of the awards. In prior years, Foundation trustees had served on the awards board; this is no longer the case. The awards will continue as a program of The James Beard Foundation, and the Foundation will continue to have a fiduciary responsibility for the Awards.

The May 2 Awards ceremony and reception theme will be a Chefs' Tribute to Julia Child and will feature tribute dishes prepared by over 30 chefs, many of whom cooked with or knew Child over the years. **Charles Gibson**, co-host ABC's Good Morning America, will serve as master of ceremonies of the awards ceremony. Child was a regular guest on the show. Child was also a close friend and colleague of James Beard, and it was her idea to do something to preserve his memory when Beard died in 1985. Later, colleagues and protégés of Beard established what is now The James Beard Foundation in 1986.

Information and tickets to the May 2 Awards ceremony and reception, which are open to the public, can be reserved by visiting [www.jamesbeard.org/tickets](http://www.jamesbeard.org/tickets) or calling (212) 367-9490 or 866-362-6442. Tickets are \$250 for Foundation Members and \$300 for the public. The American Express® Card is the Official Card of The James Beard Foundation Awards. For those unable to attend the Awards, it will be webcast at [www.jamesbeard.org](http://www.jamesbeard.org), courtesy of starchefs.com.

The James Beard Foundation presents its annual awards with generous support from the following contributors: All-Clad Bakeware, All-Clad Cookware, American Express Company, Cattlemen's Beef Board and National Cattlemen's Beef Association, Chefwear, Colavita Extra Virgin Olive Oil, Contessa Premium Foods, Ecolab, Gallo of Sonoma Winery, illy caffè North America, Inc., KitchenAid Home Appliances, Kobrand Corporation, Melissa's, S.Pellegrino, Smithfield Foods, Southern Wine & Spirits of New York, Viking Range Corporation, Waterford Wedgwood, and Williams-Sonoma. The Journalism Awards, which will be held at a separate awards dinner on April 29, are underwritten solely by The James Beard Foundation.

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The James Beard Foundation, based in New York City, is dedicated to furthering the practice and appreciation of the culinary arts through scholarships, special events, educational programs, a culinary library and The James Beard Foundation Awards. For further information on The James Beard Foundation, call (800) 36-BEARD or 212-627-2308.

# NOMINEES

## 2005 James Beard Foundation/KitchenAid Book Awards

For cookbooks published in 2004

Winners will be announced May 2, 2005

### Category: Baking and Desserts

#### **A Blessing of Bread: Recipes and Rituals, Memories and Mitzvah**

Author: Maggie Glezer  
Publisher: Artisan  
Editor: Ann Bramson  
Price \$35.00

#### **Chocolate American Style**

Author: Lora Brody  
Publisher: Clarkson Potter Publishers  
Editor: Pam Krauss  
Price: \$35.00

#### **Pure Chocolate**

Authors: Fran Bigelow with Helene Siegel  
Publisher: Broadway Books  
Editor: Jennifer Josephy  
Price: \$35.00

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

#### **Bouchon**

Authors: Thomas Keller with Jeff Cerciello, Susie Heller and Michael Ruhlman  
Publisher: Artisan  
Editors: Ann Bramson, Deborah Weiss Geline  
Price: \$50.00

#### **Frank Stitt's Southern Table: Recipes and Gracious Traditions from Highlands Bar and Grill**

Author: Frank Stitt  
Publisher: Artisan  
Editors: Ann Bramson, Pamela Cannon  
Price: \$40.00

#### **John Ash Cooking One on One: Private Lessons in Simple, Contemporary Food from a Master Teacher**

Authors: John Ash and Amy Mintzer  
Publisher: Clarkson Potter Publishers  
Editor: Pam Krauss  
Price: \$37.50

### Category: Entertaining and Special Occasions

#### **A Matter of Taste**

Authors: Lucy Waverman and James Chatto  
Publisher: HarperCollins Publishers  
Editor: Kirsten Hanson  
Price: \$50.00

#### **Feast**

Author: Nigella Lawson  
Publisher: Hyperion  
Editor: Leslie Wells  
Price: \$35.00

#### **Serena, Food & Stories**

Author: Serena Bass  
Publisher: Stewart, Tabori & Chang  
Editors: Sandy Gilbert, Leslie Stoker  
Price: \$32.50

### Category: Focus on Health

#### **The Essential *EatingWell* Cookbook**

Edited by: Patsy Jamieson  
Publisher: The Countryman Press  
Editor: Kermit Hummel  
Price: \$29.95

#### **The New Mayo Clinic Cookbook**

Authors: Donald Hensrud, M.D., Jennifer Nelson, R.D. & Mayo Clinic Staff  
Publisher: Oxmoor House  
Editor: Christopher Frye  
Price: \$34.95

#### **Williams-Sonoma Essentials of Healthful Cooking**

Authors: Mary Abbott Hess, Dana Jacobi and Marie Simmons  
Publisher: Oxmoor House  
Editor: Chuck Williams  
Price: \$34.95

### Category: Food of the Americas

#### **Arthur Schwartz's New York City Food**

Author: Arthur Schwartz  
Publisher: Stewart, Tabori & Chang  
Editor: Leslie Stoker  
Price: \$45.00

#### **Cooking New American: How to Cook the Food You Love to Eat**

Publisher: The Taunton Press  
Editor: Maria Taylor  
Price: \$29.95

#### **Foods of the Americas: Native Recipes and Traditions**

Authors: Fernando and Marlene Divina  
Publisher: Ten Speed Press  
Editor: Holly Taines White  
Price: \$39.95

### Category: General

#### **Jamie's Dinners**

Author: Jamie Oliver  
Publisher: Hyperion  
Editor: Will Schwalbe  
Price: \$34.95

#### **Rick & Lanie's Excellent Kitchen Adventures**

Authors: Rick Bayless and Lanie Bayless  
Publisher: Stewart, Tabori & Chang  
Editor: Leslie Stoker  
Price: \$29.95

#### **Weir Cooking in the City**

Author: Joanne Weir  
Publisher: Simon & Schuster  
Editor: Sydney Miner  
Price: \$35.00

### Category: International

#### **1,000 Italian Recipes**

Author: Michele Scicolone  
Publisher: John Wiley & Sons  
Editor: Linda Ingroia  
Price: \$35.00

#### **Italian Slow and Savory**

Author: Joyce Goldstein  
Publisher: Chronicle Books  
Editor: William Leblond  
Price: \$40.00

#### **Provence Cookbook**

Author: Patricia Wells  
Publisher: HarperCollins Publishers  
Editor: Susan Friedland  
Price: \$29.95

## Category: Reference

### **On Food and Cooking**

Author: Harold McGee  
Publisher: Scribner  
Editors: Beth Wareham, Rica Allannic  
Price: \$35.00

### **Oxford Encyclopedia of Food and Drink in America**

Author: Andrew F. Smith  
Publisher: Oxford University Press  
Editor: Stephen Wagley  
Price: \$250.00

### **The Compleat Squash: A Passionate Grower's Guide to Pumpkins, Squash, and Gourds**

Author: Amy Goldman  
Publisher: Artisan  
Editors: Pamela Cannon, Deborah Weiss Geline  
Price: \$40.00

## Category: Single Subject

### **All About Braising**

Author: Molly Stevens  
Publisher: W.W. Norton & Company  
Editor: Maria Guarnaschelli  
Price: \$35.00

### **Berry Bible**

Author: Janie Hibler  
Publisher: HarperCollins Publishers  
Editor: Harriet Bell  
Price: \$29.95

### **Rick Stein's Complete Seafood**

Author: Rick Stein  
Publisher: Ten Speed Press  
Editor: Lorena Jones  
Price: \$40.00

## Category: Vegetarian

### **A Year in a Vegetarian Kitchen: Easy Seasonal Dishes for Family and Friends**

Author: Jack Bishop  
Publisher: Houghton Mifflin  
Editor: Rux Martin  
Price: \$35.00

### **Café Paradiso**

Author: Denis Cotter  
Publisher: Hylas Publishing  
Editor: Beth Adelman  
Price: \$35.00

### **Olive Trees and Honey: A Treasury of Vegetarian Recipes from Jewish Communities Around the World**

Author: Gil Marks  
Publisher: John Wiley & Sons  
Editor: Linda Ingroia  
Price: \$29.95

## Category: Wine and Spirits

### **Noble Rot**

Author: William Echikson  
Publisher: W.W. Norton & Company  
Editor: Starling Lawrence  
Price: \$24.95

### **Scotch Whisky**

Author: Charles MacLean  
Publisher: Cassell Illustrated  
Editor: Jonathan Lewis  
Price: \$39.95

### **The Wines of Bordeaux**

Author: Clive Coates  
Publisher: University of California Press  
Editor: Danette Davis  
Price: \$60.00

## Category: Writing on Food

### **Last Chance to Eat**

Author: Gina Mallet  
Publisher: W.W. Norton & Company  
Editor: Maria Guarnaschelli  
Price: \$25.95

### **Spice**

Author: Jack Turner  
Publisher: Alfred A. Knopf  
Editor: Jon Segal  
Price: \$25.95

### **Toast: The Story of a Boy's Hunger**

Author: Nigel Slater  
Publisher: Gotham Books  
Editor: Erin Moore  
Price: \$25.00

## Category: Photography

### **Bouchon**

Photographer: Deborah Jones  
Publisher: Artisan  
Editors: Ann Bramson, Deborah Weiss Geline  
Price: \$50.00

### **The Compleat Squash: A Passionate Grower's Guide to Pumpkins, Squashes, and Gourds**

Photographer: Victor Schrager  
Publisher: Artisan  
Editors: Pamela Cannon, Deborah Weiss Geline  
Price: \$40.00

### **The Spiaggia Cookbook**

Photographer: Jeff Kauck  
Publisher: Chronicle Books  
Editor: Leslie Jonath  
Price: \$40.00

## CATEGORY: KITCHENAID COOKBOOK OF THE YEAR

*Winner will be selected from the list of this year's nominees*

## CATEGORY: KITCHENAID COOKBOOK HALL OF FAME

*Winner will be announced May 2, 2005*

# NOMINEES

## 2005 James Beard Foundation Journalism Awards

For articles published in 2004

Winners will be announced on April 29, 2005

### Category: Newspaper Feature Writing About Restaurants and/or Chefs With or Without Recipes

**Rick Nelson**

*Star Tribune, Minneapolis*

"Sweet Success"

4/15/04

**Robb Walsh**

*Houston Press*

"Grande Plans"

12/2/04

**Robert Sietsema**

*The Village Voice, New York City*

"100 Best Italian Restaurants"

6/9/04

### Category: Newspaper Feature Writing With Recipes

**Kitty Crider**

*Austin American-Statesman*

"Anything for Mother: Remembering One

February Morning with Mom and a Batch of

Angel Biscuits"

5/5/04

**Rick Nelson**

*Star Tribune, Minneapolis*

"The Producers: Berry Bonanza"

8/19/04

**Robb Walsh**

*Houston Press*

"Sex, Death, and Oysters"

3/25/04

### Category: Newspaper Feature Writing Without Recipes

**Carol Ness**

*San Francisco Chronicle*

"The New Egg – There's a Dizzying Array of

Designer Eggs on the Market, But What Are

You Getting for The Extra \$?"

4/7/04

**Dai Huynh**

*Houston Chronicle*

"A Mountain of Hope"

11/28/04

**Mark Stuertz**

*Dallas Observer*

"How Now Mad Cow?"

4/15/04

### Category: Newspaper Restaurant Review or Critique

**Charles Ferruzza**

*The Pitch, Kansas City, MO*

"Honky-Tonkin", "Mimi's Playhouse", "French Impressions"

1/1/04, 9/16/04, 11/4/04

**Dara Moskowitz**

*City Pages, Minneapolis*

"The Many Shades of Red", "Levain Unleavened", "Texture and Snap"

6/2/04, 2/18/04, 7/28/04

**Jonathan Gold**

*LA Weekly*

"Beyond Urban Rustic", "Post-Puck Generation – Cooking in the Age of Anxiety", "Koreatown's Top 40"

10/1/04, 7/16/04, 2/6/04

### Category: Newspaper or Magazine Reporting on Nutrition or Food-Related Consumer Issues

**Lauren Gard**

*East Bay Express, Emeryville, CA*

"Good Kids, Bad Blood"

8/11/04

**Malcolm Gay**

*Riverfront Times, St. Louis*

"Eat Me"

6/9/04

**Tracie McMillan**

*City Limits, New York City*

"The Action Diet"

7/04

### Category: Newspaper Columns

**Lauren Chapin**

*Kansas City Star*

Cream of the Crop: "Sweet Strawberry

Memories", "Reaping Rewards from the

Sweetest Season" "In-Season Cherries Hard

to Top in Cobbler"

6/2/04/, 6/16/04, 7/28/04

**Stephen Lemons**

*Phoenix New Times*

"Lush Luau", "RenFest Retch", "Billy Goat

Gruff"

3/4/04, 3/11/04, 7/8/04

**Todd Kliman**

*Washington City Paper*

"Auteur de Force", "Mex Appeal", "Kid You

Not"

5/14/04, 5/21/04, 5/28/04

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

**Allie Johnson**

*The Pitch, Kansas City, MO*

"Wine Makes Us Wet"

9/30/04

**Elliot Essman**

*Crosswinds Weekly, Albuquerque, NM*

"Can the Corona for your Cinco de Mayo

Party"

5/29/04

**Randall Roberts**

*Riverfront Times, St. Louis*

"Raising the Bar"

3/10/04

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

**Alexander Lobrano**

*Epicurious.com*

"Essential Restaurant Guide: Paris"

8/04

**Jennifer Rosen**

*Vinchartzi.com*

"When Corks Attach – They Do It With TCA

2/8/04

**Mark Rozzo**

*Epicurious.com*

"Going Global: Argentina"

9/04

## Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

**Maile Carpenter**

*San Francisco Magazine*

"King of the Mall"

8/04

**Miles Chapin**

*Saveur*

"Through the Doors of Lüchow's"

4/04

**Peter Jon Lindberg**

*Travel & Leisure*

"Battle of the Burgers: New York vs.

Los Angeles"

10/04

## Category: Magazine Feature Writing With Recipes

**Carolynn Carreño, Lynne Sampson and**

**Margo True**

*Saveur*

"Potato World"

11/04

**Julie Powell**

*Archaeology Magazine*

"The Trouble with Blood: A Modern Chef

Takes on the Challenge of Ancient Cooking"

11-12/04

**Raghavan Iyer**

*EatingWell Magazine*

"South Indian with Ease: Aromatic, Simplified

Home Cooking with a Tamil Heritage of

Spices and Love"

Winter/04

## Category: Magazine Feature Writing Without Recipes

**James Lawrence**

*EatingWell Magazine*

"Catch of the Day: Choosing the Right

Seafood in a World of Scaremongers,

Fishmongers, and Scientists Trolling for

Credible Answers"

Spring/04

**Mark Schatzker**

*Saturday Night, Toronto*

"Canadian Culture?"

May/04

**Matt Lee and Ted Lee**

*Travel & Leisure*

"Napa Valley, Reconsidered"

9/04

## Category: Magazine Restaurant Review or Critique

**Adam Platt**

*New York Magazine*

"Riingo Is No Star", "Holy Mackerel",

"Killer Keller"

3/22/04, 4/26/04, 6/28/04

**Alan Richman**

*GQ*

"The Restaurant Commandments",

"The Thing That Ate New York",

"Stick a Fork in Jean-Georges"

7/04, 11/04/, 12/04

**Jay Cheshes**

*Gourmet*

"Small Wonders", "Miracle on 52nd Street",

"Start Spreading the News"

4/04, 9/04, 11/04

## Category: Magazine Columns

**Jeffrey Steingarten**

*Vogue*

"Cooking Large", "To Kill A Woodcock",

"Brahmin Miracle Diet"

3/04, 2/04, 4/04

**Lettie Teague**

*Food & Wine*

Wine Matters -

"Educating Peter",

"Educating Peter: Geography Class",

"Educating Peter: The Rules of Pairing"

9/04, 10/04, 11/04

**Mark Seal**

*American Way*

"Celebrated Weekend"

8/1/04, 9/1/04, 11/1/04

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

**Lettie Teague**

*Food & Wine*

"Wine Matters – The Latest from Argentina"

5/04

**Michael Steinberger**

*Saveur*

"Kings of the Rhône (Chaves)"

5/04

**Natalie MacLean**

*Ottawa City Magazine*

"Waiter, There's a Flaw in My Wine"

12/04

## Category: Newsletter Writing on Food, Beverage, Restaurant, and Nutrition

**Nat Decants Wine E. Newsletter**

Natalie MacLean

**PinotReport**

Gregory S. Walter

**Rosengarten Report**

David Rosengarten

**Category: Newspaper Section**

***Atlanta Journal-Constitution***

Susan Puckett

***Pittsburgh Post-Gazette***

Suzanne Martinson

***Reno Gazette-Journal***

Kathleen Stebbins

**Category: MFK Fisher Distinguished Writing Award**

**Mei Chin**

*Saveur*

"Eat Drink Mother Daughter"

3/04

**Natalie MacLean**

*www.nataliemaclean.com*

"American Idol"

7/16/04

**Rick Bragg**

*Bon Appétit*

"Back to the Bayou"

11/04

# NOMINEES

## 2005 James Beard Foundation/Viking Range Broadcast Media Awards

For television and radio programs aired in 2004

Winners will be announced on May 2, 2005

### Category: Television Food Segment, National or Local

#### **ABC 7 News at 11:00**

Host: Steve Dolinsky  
Network: WLS-TV (ABC), Chicago, NW  
Indiana, SW Michigan, Southern Wisconsin  
Producer: Casey Klaus

#### **Good Morning America**

Hosts: Charles Gibson, Diane Sawyer, Emeril  
Lagasse, Wolfgang Puck  
Network: ABC/National  
Producers: Margo Baumgart, Maria Licari

#### **Martha Stewart Living**

Host: Martha Stewart  
Network: Syndicated  
Executive Producer: Linda Corradina  
Producers: Greta Anthony, Elena Ferretti

### Category: Television Food Show, Local

#### **Bay Café**

Host: Joey Altman  
Network: KRON San Francisco Bay Area  
Producer: Joey Altman

#### **Bringing It Home With Laura McIntosh**

Host: Laura McIntosh  
Networks: IND, Los Angeles; UPN, San Diego;  
ABC, Las Vegas, Santa Barbara, Palm Beach;  
CBS, Bakersfield, CA  
Producers: Laura McIntosh, Daniel Moznnett

#### **In Wine Country: "Cool Kitchen"**

Host: Mary Babbitt  
Network: NBC 11/KNTV, San Francisco  
Producer: Mary Orlin

### Category: Television Food Show, National

#### **Bobby Flay Chef Mentor**

Host: Bobby Flay  
Network: The Food Network  
Executive Producer: Kim Martin  
Producer: Michael Sheridan

#### **Hot and Spicy Fiesta with Bon Appétit**

Hosts: Bobby Flay and Michael Symon  
Network: The Food Network  
Producer: Stuart Zanger

#### **Jacques Pépin: Fast Food My Way**

Host: Jacques Pépin  
Network: National Public Television (APT)  
Executive Producer: D.L. McGuire  
Producer: Susie Heller

### Category: Radio Food Show, Local

#### **848**

Host: Steve Dolinsky  
Area: WBEZ-FM, Chicago, Indiana, Wisconsin,  
Michigan  
Producer: Justin Kaufmann

#### **Holiday Special**

Host: Sue Zelickson  
Area: WCCO-AM/CBS, Minnesota/Wisconsin  
Producers: Rocco Bonello, Dan Geiger

#### **Mouthful**

Host: Michele Anna Jordan  
Area: KRCB-FM, North San Francisco Bay  
Area  
Producer: Nancy Lorenz

### Category: Radio Food Show, National

#### **Here & Now**

Host: Scott Haas  
Network: WBUR-FM  
Producer: Lindsay Crudele

#### **Hidden Kitchens**

Hosts: Davia Nelson, Nikki Silva  
Network: NPR  
Producers: Davia Nelson, Nikki Silva, Jay Nelson

#### **P.R.I.'s the World**

Host: Steve Dolinsky  
Network: Public Radio International  
Producer: David Leveille

# NOMINEES

## 2005 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 2, 2005

### Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2002

Design Firm: **Asfour Guzy Architects**

Designers: Peter Guzy, Edward Asfour  
594 Broadway, Suite 1204  
New York, NY 10012  
212-334-9350

Project: **Blue Hill at Stone Barns**

630 Bedford Road  
Pocantico Hills, NY 10591  
914-366-9606

Design Firm: **Studio Gaia**

Designer: Ilan Waisbrod  
401 Washington Street  
New York, NY 10013  
212-680-3500

Project: **Solea Restaurant, W Mexico City**

Campos Eliscos 252  
Mexico City, Mexico 11560  
011-5255-9138-1818

Design Firm: **Thomas Schlessner Design  
James & Kutyla Architecture**

Designers: Thomas Schlessner, Mhairi McVicar,  
Donald Madia  
406 North Aberdeen  
Chicago, IL 60622  
312-715-0708

Project: **Avec**

615 West Randolph Street  
Chicago, IL 60661  
312-377-2002

### Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2002

Design Firm: **James Barondess**

Designer: James Barondess  
66 Beacon Street  
Boston, MA 02108  
617-367-1945

Project: **The Butcher Shop**

552 Tremont Street  
Boston, MA 02118  
617-423-4800

Design Firm: **JNL Graphic Design**

Designers: Jason Pickleman, Donald Madia  
216 West Chicago Avenue  
Chicago, IL 60610  
312-640-1999

Project: **Avec**

615 West Randolph Street  
Chicago, IL 60661  
312-377-2002

Design Firm: **Level**

Designers: David Hughes, Cliff Morgan  
2436 Foothill Blvd., # 1  
Calistoga, CA 94515  
707-942-4568

Project: **Per Se**

10 Columbus Circle  
New York, NY 10019  
212-823-9335

# NOMINEES

## 2005 James Beard Foundation Restaurant and Chef Awards

### CATEGORY: WATERFORD WEDGWOOD OUTSTANDING RESTAURATEUR AWARD

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. MUST HAVE BEEN IN THE RESTAURANT BUSINESS FOR AT LEAST TEN YEARS

**Daniel Boulud**  
The Dinex Group  
60 East 65<sup>th</sup> Street  
New York, NY 10021  
212-288-0033

**Thomas Keller**  
French Laundry  
6640 Washington Street  
Yountville, CA 94599  
707-944-0167

**Richard Melman**  
Lettuce Entertain You  
Enterprises  
5419 N. Sheridan Rd. #116  
Chicago, IL 60640  
773-878-7340

**Danny Meyer**  
Union Square Hospitality  
Group  
24 Union Square East  
New York, NY 10003  
212-228-3585

**Drew Nieporent**  
Myriad Restaurant Group  
180 Franklin Street  
New York, NY 10013  
212-219-9500

### CATEGORY: ALL-CLAD COOKWARE OUTSTANDING CHEF AWARD

THE WORKING CHEF IN AMERICA WHOSE CAREER HAS SET NATIONAL INDUSTRY STANDARDS AND WHO HAS SERVED AS AN INSPIRATION TO OTHER FOOD PROFESSIONALS. MUST HAVE BEEN A WORKING CHEF FOR THE PAST FIVE YEARS

**Mario Batali**  
Babbo  
110 Waverly Place  
New York, NY 10011  
212-777-0303

**Paul Bertolli**  
Oliveto Restaurant & Cafe  
5655 College Avenue  
Oakland, CA 94618  
510-547-5356

**Tom Colicchio**  
Gramercy Tavern  
42 East 20<sup>th</sup> Street  
New York, NY 10003  
212-477-0777

**Nobuyuki Matsuhisa**  
Nobu  
105 Hudson Street  
New York, NY 10013  
212-219-0500

**Alfred Portale**  
Gotham Bar & Grill  
12 East 12<sup>th</sup> Street  
New York, NY 10003  
212-620-4020

### CATEGORY: S.PELLEGRINO OUTSTANDING RESTAURANT AWARD

THE RESTAURANT IN THE U.S. THAT SERVES AS A NATIONAL STANDARD BEARER OF CONSISTENCY OF QUALITY AND EXCELLENCE IN FOOD, ATMOSPHERE AND SERVICE. RESTAURANT MUST HAVE BEEN IN OPERATION FOR AT LEAST TEN YEARS.

**Boulevard**  
Chef/Owner: Nancy Oakes  
1 Mission Street  
San Francisco, CA 94105  
415-543-6084

**Everest**  
Chef/Owner: Jean Joho  
440 S. LaSalle Street  
40<sup>th</sup> Floor  
Chicago, IL 60605  
312-663-8920

**Galatoire's**  
Owners: Galatoire Family  
Chef: Ross Eirich  
209 Bourbon Street  
New Orleans, LA 70130  
504-525-2021

**Montrachet**  
Owner: Drew Nieporent  
Chef: Chris Gesualdi  
239 W. Broadway  
New York, NY 10013  
212-219-2777

**Norman's**  
Chef/Owner:  
Norman Van Aken  
21 Almeria Avenue  
Coral Gables, FL 33134  
305-446-6767

### CATEGORY: ILLY BEST NEW RESTAURANT

A RESTAURANT OPENED IN 2004 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE AND SERVICE, AND IS LIKELY TO MAKE A SIGNIFICANT IMPACT IN YEARS TO COME.

**Blue Hill at Stone Barns**  
Owners: Dan Barber  
Chef: Dan Barber &  
Michael Anthony  
630 Bedford Road  
Pocantico Hills, NY 10591  
914-366-9600

**Cru**  
Owner: Roy Welland  
Chef: Shea Gallante  
24 Fifth Avenue  
New York, NY 10010  
212-529-1700

**Per Se**  
Chef/Owner:  
Thomas Keller  
10 Columbus Circle  
New York, NY 10019  
212-823-9335

**Spice Market**  
Owners: Jean-Georges  
Vongerichten & Gray Kunz  
Chef: Stanley Wong  
403 West 13<sup>th</sup> Street  
New York, NY 10014  
212-675-2322

**The Spotted Pig**  
Chef: April Bloomfield  
Owner: Ken Friedman  
314 West 11<sup>th</sup> Street  
New York, NY 10014  
212-620-0393

### CATEGORY: GALLO OF SONOMA RISING STAR CHEF OF THE YEAR

A CHEF, AGE 30 OR YOUNGER, WHO DISPLAYS AN IMPRESSIVE TALENT, AND WHO IS LIKELY TO MAKE A SIGNIFICANT INDUSTRY IMPACT IN YEARS TO COME.

**Daniel Humm**  
Campton Place  
340 Stockton St.  
San Francisco, CA 94108  
415-955-5555

**Christopher Lee**  
Striped Bass  
1500 Walnut Street  
Philadelphia, PA 19102  
215-732-4444

**Melissa Perello**  
Fifth Floor  
12 Fourth Street  
San Francisco, CA 94103  
415-348-1555

**Aarón Sanchez**  
Paladar  
161 Ludlow Street  
New York, NY 10002  
212-473-3535

**Tre Wilcox**  
Abacus  
4511 McKinney Avenue  
Dallas, TX 75205  
214-559-3111

### CATEGORY: ALL-CLAD BAKEWARE OUTSTANDING PASTRY CHEF AWARD

A CHEF OR BAKER WHO PREPARES DESSERTS, PASTRIES OR BREADS, WHO SERVES AS A NATIONAL STANDARD BEARER OF EXCELLENCE. MUST HAVE BEEN A PASTRY CHEF OR BAKER FOR THE PAST FIVE YEARS.

**Karen DeMasco**  
Craft  
43 East 19 Street  
New York, NY 10003  
212-780-0880

**Gina DePalma**  
Babbo  
110 Waverly Place  
New York, NY 10011  
212-777-0303

**Elizabeth Falkner**  
Citizen Cake  
399 Grove Street  
San Francisco, CA 94102  
415-861-2228

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

**Bill Yosses**  
Josephs  
1240 Avenue of the  
Americas  
New York, NY 10020  
212-332-1515

## CATEGORY: WATERFORD OUTSTANDING WINE SERVICE AWARD

A RESTAURANT THAT DISPLAYS AND ENCOURAGES EXCELLENCE IN WINE SERVICE THROUGH A WELL-PRESENTED WINE LIST, KNOWLEDGEABLE STAFF AND EFFORTS TO EDUCATE CUSTOMERS ABOUT WINE. RESTAURANT MUST HAVE BEEN IN OPERATION AT LEAST FIVE YEARS.

### **Aureole, Las Vegas**

Wine Director:  
Andrew Bradbury  
3950 Las Vegas Blvd. South  
Las Vegas, NV 89119  
702-632-7401

### **Emeril's**

Wine Director:  
Matt Lirette  
800 Tchoupitoulas  
New Orleans, LA 70130  
504-528-9393

### **i Trulli**

Wine Director:  
Charles Scicolone  
122 East 27<sup>th</sup> Street  
New York, NY 10016  
212-481-7372

### **Kinthead's**

Wine Director:  
Michael Flynn  
2000 Pennsylvania Avenue,  
NW  
Washington, DC 20006  
202-296-7700

### **Veritas**

Wine Director: Tim Kopec  
43 East 20<sup>th</sup> Street  
New York, NY 10003  
212-353-3700

## CATEGORY: ECOLAB OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD

A WINEMAKER, BREWER OR SPIRITS PROFESSIONAL WHO HAS MADE A SIGNIFICANT NATIONAL IMPACT IN THE WINE AND SPIRITS INDUSTRY. MUST HAVE BEEN IN PROFESSION AT LEAST FIVE YEARS.

### **Joseph Bastianich**

Italian Wine Merchants  
108 East 16<sup>th</sup> Street  
New York, NY 10003  
212-473-2323

### **Dale DeGroff**

King Cocktail  
New York, NY  
www.kingcocktail.com

### **Paul Draper**

Ridge Vineyards  
17100 Monte Bello Road  
Cupertino, CA 95014  
408-867-3233

### **Evan Goldstein**

Allied Domecq Wines, USA  
375 Healdsburg Avenue  
Healdsburg, CA 95448  
800-221-6107

### **Helen Turley**

HTM Consultants/  
Marcassin Winery  
P.O. Box 332  
Calistoga, CA 94515  
707-258-3608

## CATEGORY: SMITHFIELD FOODS OUTSTANDING SERVICE AWARD

A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. MUST HAVE BEEN IN OPERATION FOR THE PAST FIVE YEARS.

### **Spago Beverly Hills**

Owner: Wolfgang Puck  
176 N. Cañon Drive  
Beverly Hills, CA 90210  
310-385-0880

### **Spiaggia**

Owner: Levy Restaurants  
980 North Michigan #2  
Chicago, IL 60611  
312-280-2750

### **Terra**

Owner: Hiro Sone  
1345 Railroad Avenue  
St. Helena, CA 94574  
707-963-8931

### **Topolobampo**

Owners:  
Rick and Deann Bayless  
445 N. Clark Street  
Chicago, IL 60610  
312-661-1434

### **Tru**

Owner: Rick Tramonto  
676 N. St. Clair Street  
Chicago, IL 60611  
312-202-0001

## AMERICAN EXPRESS BEST CHEFS IN AMERICA

CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. CHEFS MAY BE FROM ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR THE LAST FIVE YEARS. THE THREE MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE CHEF IS PRESENTLY WORKING.

## CATEGORY: AMERICAN EXPRESS BEST CHEF: CALIFORNIA

### **Gino Angelini**

Angelini Osteria  
7313 Beverly Blvd.  
Los Angeles, CA 90036  
323-297-0070

### **Traci Des Jardins**

Jardinière  
300 Grove Street  
San Francisco, CA 94102  
415-861-5555

### **Suzanne Goin**

A.O.C.  
8022 West 3rd Street  
Los Angeles, CA 90048  
323-653-6359

### **Lee Hefter**

Spago Beverly Hills  
176 N. Cañon Drive  
Beverly Hills, CA 90210  
310-385-0880

### **Craig Stoll**

Delfina  
3621 18<sup>th</sup> Street  
San Francisco, CA 94110  
415-552-4055

## CATEGORY: AMERICAN EXPRESS BEST CHEF: MID-ATLANTIC

### **Mark Furstenberg**

BreadLine  
1751 Pennsylvania Ave., NW  
Washington, DC 20006  
202-822-8900

### **Todd Gray**

Equinox  
818 Connecticut Ave., NW  
Washington, DC 20006  
202-331-8118

### **Frank Ruta**

Palena  
3529 Connecticut Ave., NW  
Washington, DC 20008  
202-537-9250

### **Fabio Trabocchi**

Maestro at The Ritz-  
Carlton, Tyson's Corner  
1700 Tyson's Blvd.  
McLean, VA 22102  
703-821-1515

### **Marc Vetri**

Vetri  
1312 Spruce Street  
Philadelphia, PA 19107  
215-732-3478

## CATEGORY: AMERICAN EXPRESS BEST CHEF: MIDWEST

### **Sandro Gamba**

NoMi at The Park Hyatt  
800 N. Michigan Avenue  
Chicago, IL 60611  
312-239-4030

### **Michael Kornick**

MK  
868 N. Franklin  
Chicago, IL 60610  
312-482-9179

### **Tony Mantuano**

Spiaggia  
980 N. Michigan Avenue  
Chicago, IL 60611  
312-280-2750

### **Shawn McClain**

Spring  
2039 West North Avenue  
Chicago, IL 60647  
773-395-7100

### **Lucia Watson**

Lucia's  
1432 West 31<sup>st</sup> Street  
Minneapolis, MN 55408  
612-825-1572

**CATEGORY: AMERICAN EXPRESS BEST CHEF: NEW YORK CITY**

**Dan Barber**  
Blue Hill  
75 Washington Place  
New York, NY 10011  
212-539-1776

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

**Andrew Carmellini**  
Café Boulud  
20 East 76<sup>th</sup> Street  
New York, NY 10021  
212-772-2600

**Scott Conant**  
L'Impero  
45 Tudor City Place  
New York, NY 10017  
212-599-5045

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

**CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHEAST**

**Clark Frasier & 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

**Ana Sortun**  
Oleana  
134 Hampshire Street  
Cambridge, MA 02139  
617-661-0505

**CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHWEST/HAWAII**

**Scott Carsberg**  
Lamprea  
2400 First Avenue  
Seattle, WA 98121  
206-443-3301

**Joseba Jiménez de Jiménez**  
The Harvest Vine  
2701 E. Madison  
Seattle, WA 98112  
206-320-9771

**Vitaly Paley**  
Paley's Place Bistro & Bar  
1204 NW 21<sup>st</sup> Avenue  
Portland, OR 97209  
503-243-2403

**Holly Smith**  
Café Juanita  
9702 NE 120<sup>th</sup> Place  
Kirkland, WA 98034  
425-823-1505

**John Sundstrom**  
Lark  
926 12<sup>th</sup> Avenue  
Seattle, WA 98122  
206-323-5275

**CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHEAST**

**Joël Antunes**  
Joël  
The Forum  
3290 Northside Pkwy.  
Atlanta, GA 30327  
404-233-3500

**John Besh**  
Restaurant August  
301 Tchoupitoulas Street  
New Orleans, LA 70130  
504-299-9777

**Kathy Cary**  
Lilly's  
1147 Bardstown Road  
Louisville, KY 40204  
502-451-0447

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

**Greg Sonnier**  
Gabrielle  
3201 Esplanade  
New Orleans, LA 70119  
504-948-6233

**CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHWEST**

**Bruce Auden**  
Biga on the Banks  
203 S. St. Mary's Street  
San Antonio, TX 78205  
210-225-0722

**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

**Mark Kiffin**  
The Compound  
653 Canyon Road  
Santa Fe, NM 87501  
505-982-4353

**David Robins**  
Spago, Las Vegas  
Caesars Palace  
3500 Las Vegas Blvd. S.  
Las Vegas, NV 89109  
702-369-6300

**CATEGORY: SOUTHERN WINE & SPIRITS OF NY AMERICA'S CLASSICS  
WILL BE ANNOUNCED ON MAY 2, 2005**

**CATEGORY: WILLIAMS-SONOMA HUMANITARIAN OF THE YEAR  
WILL BE ANNOUNCED MAY 2, 2005**