# 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>Nominee</th>
<th>Author/Series</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>Alfred A. Knopf</td>
<td>Judith Jones</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

## Category: Baking and Dessert

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</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>
</tr>
</tbody>
</table>

## Category: Cooking from a Professional Point of View

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Livre de Cuisine: Alain Ducasse's Desserts and Pastries</td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Editions 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>
</tr>
</tbody>
</table>

## Category: Entertaining

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<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>
</tr>
</tbody>
</table>

## Category: Food of the Americas

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</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>
</tr>
</tbody>
</table>

## Category: General

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Family Kitchen</td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
<td>$25.00</td>
</tr>
<tr>
<td>The Improvisational Cookbook</td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$34.95</td>
</tr>
<tr>
<td>Tasty: Get Great Food on the Table Every Day</td>
<td>Roy Finamore</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$30.00</td>
</tr>
</tbody>
</table>

## Category: Healthy Focus

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Author/Series</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>John Wiley &amp; Sons</td>
<td>Justin Schwartz</td>
<td>$29.95</td>
</tr>
<tr>
<td>EatingWell Serves Two</td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$24.95</td>
</tr>
<tr>
<td>Whole Grains Every Day, Every Way</td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
<td>$44.00</td>
</tr>
<tr>
<td>Category: International</td>
<td>The Soul of a New Cuisine</td>
<td>Spice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>--------------------------------</td>
<td>--------------------------------</td>
<td>-------------------------</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Arabesque</td>
<td>Author: Marcus Samuelsson</td>
<td>Author: Ana Sortun</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Author: Claudia Roden</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: Regan Books/</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Publisher: Alfred A. Knopf</td>
<td>Editor: Pam Chirls</td>
<td>HarperCollins Publishers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Editor: Judith Jones</td>
<td>Price: $40.00</td>
<td>Editor: Cassie Jones</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Price: $35.00</td>
<td></td>
<td>Price: $34.95</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category: Reference</th>
<th>The Organic Cook's Bible</th>
<th>What to Eat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Biographies:</td>
<td>Author: Jeff Cox</td>
<td>Author: Marion Nestle</td>
</tr>
<tr>
<td>A Dictionary of the World's</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: North Point/</td>
</tr>
<tr>
<td>Great Historic Chefs,</td>
<td>Editor: Linda Ingroia</td>
<td>Farrar, Straus and</td>
</tr>
<tr>
<td>Cookbook Authors and</td>
<td></td>
<td>Giroux</td>
</tr>
<tr>
<td>Collectors, Farmers, Gourmets,</td>
<td></td>
<td>Editor: Paul Elie</td>
</tr>
<tr>
<td>Home Economists, Nutritionists,</td>
<td></td>
<td>Price: $30.00</td>
</tr>
<tr>
<td>Restaurateurs, Philosophers,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scientists, Writers, and Others</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Who Influenced the Way We Eat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Today</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Editor: Alice Arndt (deceased)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Publisher: Yes Press, Inc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Price: $48.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Category: Single Subject       | The Essence of Chocolate       | Vegetable Soups from    |
|--------------------------------|--------------------------------|Deborah Madison's Kitchen|
| Braise: A Journey Through      | Author: John Scharffenberger   | Author: Deborah Madison |
| International Cuisine          | and Robert Steinberg           | Publisher: Broadway Books|
| Authors: Daniel Boulu and      | Publisher: Hyperion Books      | Editor: Jennifer Josephy|
| Melissa Clark                  | Editor: Leslie Wells           | Price: $19.95           |
| Publisher: HarperCollins       |                                |                         |
| Publishers                     |                                |                         |
| Editors: Daniel Halpern and    |                                |                         |
| Emily Takoudes                 |                                |                         |
| Price: $32.50                   |                                |                         |

| Category: Wine and Spirits     | Romancing the Vine             | The Wines of France:    |
|--------------------------------|--------------------------------|The Essential Guide for  |
| Keys to the Cellar:            | Author: Alan Tardi             | Savvy Shoppers          |
| Strategies and Secrets of Wine | Publisher: St. Martin's Press  | Author: Jacqueline      |
| Collecting                      | Editor: Elizabeth Beier        | Friedrich                |
| Author: Peter D. Meltzer       |                                | Publisher: Ten Speed    |
| Publisher: John Wiley & Sons   |                                | Press                    |
| Editor: Linda Ingroia          |                                | Editor: Meghan Keefe    |
| Price: $29.95                   |                                | Price: $19.95           |

| Category: Writing on Food      | The Omnivore's Dilemma         | The United States of    |
|--------------------------------|--------------------------------|Arugula: How We Became   |
| Heat                           | Author: Michael Pollan         | a Gourmet Nation        |
| Author: Bill Buford            | Publisher: The Penguin Press   | Author: David Kamp      |
| Publisher: Alfred A. Knopf     | Editor: Ann Godoff             | Publisher: Broadway     |
| Editor: Sonny Mehta            | Price: $26.95                  | Books                    |
| Price: $25.95                   |                                | Editor: Charlie Conrad  |
|                                |                                | Price: $26.00            |

| Category: Photography          | Michael Mina                    | Tartine                  |
|--------------------------------|--------------------------------|Photographer: France      |
| Kaiseki: The Exquisite Cuisine | Photographer: Karl Petzke        | Ruffenach                |
| of Kyoto's Kikanoji Restaurant | Publisher: Bulfinch Press/      | Photographer: Chronicle  |
| Photographer: Masashi Kuma     | Little, Brown and Company      | Books                    |
| Publisher: Kodansha International|                                | Editor: Bill LeBlond    |
| Editor: Greg Starr             |                                | Price: $35.00            |
| Price: $45.00                   |                                |                         |

**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

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Katy McLaughlin</strong></td>
<td>The Wall Street Journal</td>
<td>&quot;Gourmet Canned Cuisine&quot;</td>
<td>12/2/06</td>
</tr>
<tr>
<td><strong>Besha Rodell</strong></td>
<td>Creative Loafing Atlanta</td>
<td>&quot;2006 Food Issue- From the Farm to Your Table&quot;</td>
<td>10/12/06</td>
</tr>
<tr>
<td><strong>Barbara Yost</strong></td>
<td>The Arizona Republic</td>
<td>&quot;Bringing a Restaurant to Life&quot;</td>
<td>10/29/06</td>
</tr>
</tbody>
</table>

### Category: Newspaper Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stacy Finz</strong></td>
<td>San Francisco Chronicle</td>
<td>&quot;Thanksgiving 101: Turkey Training Camp&quot;</td>
<td>11/15/06</td>
</tr>
<tr>
<td><strong>Janet Fletcher</strong></td>
<td>San Francisco Chronicle</td>
<td>&quot;Bringing Duck Home&quot;</td>
<td>10/25/06</td>
</tr>
<tr>
<td><strong>John Kessler</strong></td>
<td>Atlanta Journal-Constitution</td>
<td>&quot;What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami&quot;</td>
<td>6/22/06</td>
</tr>
</tbody>
</table>

### Category: Newspaper Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Elaine Cicora</strong></td>
<td>Cleveland Scene</td>
<td>&quot;Soul Kitchen&quot;</td>
<td>2/1/06</td>
</tr>
<tr>
<td><strong>Gail Shepherd</strong></td>
<td>New Times Broward/Palm Beach</td>
<td>&quot;Eat My Meat&quot;</td>
<td>10/26/06</td>
</tr>
<tr>
<td><strong>Inara Verzemnieks</strong></td>
<td>The Oregonian</td>
<td>&quot;A Cherry on Top&quot;</td>
<td>2/12/06</td>
</tr>
</tbody>
</table>

### Category: Newspaper or Magazine Restaurant Review or Critique

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rebekah Denn</strong></td>
<td>Seattle Post-Intelligencer</td>
<td>&quot;Heads Up on Lovely Veil: Not One of the Best Yet&quot;, &quot;We Went Trolling for the City's Best Crab Cakes&quot;, &quot;Tiny Sitka and Spruce Makes a Big Splash&quot;</td>
<td>2/10/06, 5/12/06, 5/26/06</td>
</tr>
<tr>
<td><strong>Brad A. Johnson</strong></td>
<td>Angeleno: Modern Luxury</td>
<td>&quot;Wilshire&quot;, &quot;Cut&quot;, &quot;Katsuya&quot;</td>
<td>1/06, 9/06, 10/06</td>
</tr>
<tr>
<td><strong>Patric Kuh</strong></td>
<td>Los Angeles</td>
<td>&quot;Beyond Sushi&quot;, &quot;Small Order&quot;, &quot;Beefed Up&quot;</td>
<td>3/06, 9/06, 11/06</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rachael Moeller Gorman</td>
<td>EatingWell</td>
<td>&quot;Miracle Up North: How the People of Finland Took a Healthy Message to Heart&quot;</td>
<td>6-7/06</td>
</tr>
<tr>
<td>Nicci Micco</td>
<td>EatingWell</td>
<td>&quot;These Supplements May Save Your Life... Or Not&quot;</td>
<td>12/06</td>
</tr>
<tr>
<td>Colleen Pierce, R.D.</td>
<td>Child</td>
<td>&quot;Solving the Sugar Crisis&quot;</td>
<td>6-7/06</td>
</tr>
</tbody>
</table>

### Category: Newspaper, Newsletter or Magazine Columns

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>John T. Edge</strong></td>
<td>Atlanta Journal-Constitution</td>
<td>&quot;The Pit and the Pendulum&quot;, &quot;Roadside Renaissance&quot;, &quot;Where Coconut Cake Meets Sweet Tea Pie&quot;</td>
<td>4/27/06, 7/20/06, 11/9/06</td>
</tr>
<tr>
<td><strong>Dara Moskowitz</strong></td>
<td>City Pages (Minneapolis)</td>
<td>&quot;Take the Cannoli&quot;, &quot;The Importance of Burgers&quot;, &quot;Weirded Out by Wine&quot;</td>
<td>4/12/06, 5/17/06, 10/18/06</td>
</tr>
<tr>
<td><strong>Lettie Teague</strong></td>
<td>Food &amp; Wine</td>
<td>&quot;Are the Wine Lists at Steak Houses Any Good?&quot;, &quot;Secret Life of a Wine Salesman&quot;, &quot;Are Super-Tuscans Still Super?&quot;</td>
<td>7/06, 10/06, 12/06</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Adam Cayton-Holland</strong></td>
<td>Westword, Denver</td>
<td>&quot;Life of the Party&quot;</td>
<td>12/21/06</td>
</tr>
<tr>
<td><strong>Eric Felten</strong></td>
<td>The Wall Street Journal</td>
<td>&quot;He Drinks, She Drinks&quot;</td>
<td>10/21/06</td>
</tr>
<tr>
<td><strong>Dara Moskowitz</strong></td>
<td>City Pages (Minneapolis)</td>
<td>&quot;Asked and Answered&quot;</td>
<td>11/08/06</td>
</tr>
</tbody>
</table>
Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

R. W. Apple, Jr.
Departures
“A Taste of South Africa”
5-6/06

James Villas
Saveur
“Vive le Restaurant”
4/06

Pete Wells
Food & Wine
“New Era of the Recipe Burglar”
11/06

Category: Magazine Feature Writing With Recipes

Colman Andrews
Saveur
“Ireland—From Farm to Fork”
3/06

Nancy Coons
Saveur
“Provence Noël”
12/06

Anya von Bremzen
Saveur
“Old-School Madrid”
11/06

Category: Magazine Feature Writing Without Recipes

Robert Sietsema
Gourmet
“Searching for the Innard Truth”
8/06

Scott Simon
Gourmet
“Conflict Cuisine”
4/06

Gretchen Vannesselstyn
Chile Pepper Magazine
“Tales from the Texas BBQ Trail”
6/06

Category: Magazine Writing on Spirits, Wine, or Beer

John T. Edge
Gourmet
“The Long View”
2/06

Michael Greenberg
Departures
“The Volcano Lovers”
5-6/06

Fiona Morrison, MW
Wine & Spirits Magazine
“Chambolle-Musigny”
10/06

Category: Newspaper Section

The Boston Globe
Sheryl Julian

Chicago Tribune
Carol Mighton Haddix

San Francisco Chronicle
Miriam Morgan and Jon Bonne

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

Dr. Vino’s Wine Blog
Tyler Colman

Epicurious
Tanya Steel

Leite’s Culinaria
David Leite and Linda Avery

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

William H. Daley
Chicago Tribune
“Winter’s Kiss”
12/6/06

Edward Deitch
MSNBC.com/NBC Mobile
“On the Trail of Great California Syrah”
12/6/06

Monica Eng with Chris Brown and Geng Wang
Chicago Tribune
“Mastering Ethiopia’s Injera”
3/16/06

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

David Halberstam
Gourmet
“The Boys of Saigon”
10/06

Jesse Katz
Los Angeles
“Wheels of Fortune”
10/06

Monique Truong
Gourmet
“American Like Me”
8/06
## 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 Name</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>CBS 2 Chicago</td>
<td><strong>Vince Gerasole</strong></td>
<td>WBBM-TV, CBS</td>
<td><strong>Vince Gerasole</strong></td>
</tr>
<tr>
<td>CBS News “Sunday Morning”</td>
<td><strong>Charles Osgood</strong></td>
<td>CBS</td>
<td><strong>Martha A. Teichner</strong></td>
</tr>
<tr>
<td>The Martha Stewart Show</td>
<td><strong>Martha Stewart</strong></td>
<td>NBC Universal Domestic Television Distribution</td>
<td><strong>Greta Anthony, Stephanie Carl</strong></td>
</tr>
</tbody>
</table>

### Category: Television Food Special

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Host</th>
<th>Network</th>
<th>Air Date</th>
<th>Producers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong></td>
<td>KQED, Channel 9</td>
<td>12/21/06</td>
<td><strong>Tina Salter, June Ouellette, Carol Ganga</strong></td>
</tr>
<tr>
<td>Food Trip with Todd English</td>
<td><strong>Todd English</strong></td>
<td>Public television stations</td>
<td>10/06</td>
<td><strong>Laurie Donnelly, Deborah Hurley, Jordan Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey</strong></td>
</tr>
<tr>
<td>Living on the Wedge</td>
<td><strong>Mariana Coyne</strong></td>
<td>WHA-Madison</td>
<td>8/10/06</td>
<td><strong>Mariana Coyne, Gaylon Emerzian</strong></td>
</tr>
</tbody>
</table>

### Category: Television Food Show, Local

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Host</th>
<th>Network</th>
<th>Air Date</th>
<th>Producers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bay Cafe</td>
<td><strong>Joey Altman</strong></td>
<td>KRON-TV San Francisco</td>
<td>12/17/06</td>
<td><strong>Christa Resing</strong></td>
</tr>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong></td>
<td>KQED Public Television</td>
<td>3/23/06</td>
<td><strong>Tina Salter</strong></td>
</tr>
<tr>
<td>In Wine Country</td>
<td><strong>Mary Babbitt</strong></td>
<td>NBC 11/KNTV</td>
<td>12/16/06</td>
<td><strong>Mary Orlin</strong></td>
</tr>
</tbody>
</table>

### Category: Television Food Show, National

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Host</th>
<th>Network</th>
<th>Air Date</th>
<th>Producers</th>
</tr>
</thead>
<tbody>
<tr>
<td>America’s Test Kitchen from Cooks I Illustrated</td>
<td><strong>Christopher Kimball</strong> with guests</td>
<td>Public television stations</td>
<td>1/06</td>
<td><strong>Geof Drummond, Nat Katzman</strong></td>
</tr>
<tr>
<td>Gourmet’s Diary of a Foodie</td>
<td><strong>Ruth Reichl</strong></td>
<td>Public television stations</td>
<td>10/06</td>
<td><strong>Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran</strong></td>
</tr>
<tr>
<td>Lidia’s Family Table</td>
<td><strong>Lidia Bastianich</strong></td>
<td>Public television stations</td>
<td>1/06</td>
<td><strong>Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra</strong></td>
</tr>
</tbody>
</table>

### Category: Radio Food Show

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

### Category: Webcast

<table>
<thead>
<tr>
<th>Program Name</th>
<th>Host</th>
<th>Website</th>
<th>Producers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</td>
<td><strong>Bill Briwa</strong></td>
<td><a href="http://www.ciaprochef.com">www.ciaprochef.com</a></td>
<td><strong>John Barkley, Greg Drescher</strong></td>
</tr>
<tr>
<td>Spatulatta.com</td>
<td><strong>Olivia Gerasole and Isabella Gerasole</strong></td>
<td><a href="http://www.spatulatta.com">www.spatulatta.com</a></td>
<td><strong>Gaylon Emerzian, Heidi Umbhau</strong></td>
</tr>
<tr>
<td>Winery Profile: Staglin Family Vineyards</td>
<td><strong>Jay Selman</strong></td>
<td><a href="http://www.graperadio.com">www.graperadio.com</a></td>
<td><strong>Jay Selman</strong></td>
</tr>
</tbody>
</table>

**Website:** www.ciaprochef.com
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
Lettuce 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
1002 Ninth Street
Durham, NC 27705
919-286-3609

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 Strżyewski
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
312-573-6754

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 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  
100 Lodi Lane  
St. Helena, CA 94574  
888-354-8885

Terry Theise  
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 AMERCIAN 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  
Jardinerie  
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

Tru  
Owners: Rick Tramonto, Gale Gand, and Richard Melman  
676 N. St. Clair Street  
Chicago, IL 60611  
312-202-0001
### CATEGORY: BEST CHEF: MID-ATLANTIC (DC, DE, MD, NJ, PA, VA)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street 12234</td>
<td>Old Town Alexandria, VA</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street 215-625-2450</td>
<td>Philadelphia, PA 19106</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Maricel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street 201-420-1700</td>
<td>Hoboken, NJ 07030</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connecticut Ave 202-537-9250</td>
<td>Washington, D.C. 20008</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colby Garrelts</td>
<td>Bluestem</td>
<td>900 Westport Rd 816-561-1101</td>
<td>Kansas City, MO 64111</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave 612-874-6440</td>
<td>Minneapolis, MN 55403</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave Se 612-379-4909</td>
<td>Chicago, IL 60614</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta’s Lake Park Bistro</td>
<td>3133 E Newberry Blvd 414-962-6300</td>
<td>Milwaukee, WI 53211</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St 734-663-3663</td>
<td>Kansas City, MO 64108</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grant Achatz</td>
<td>Alinea</td>
<td>1723 N Halsted Street 312-867-0110</td>
<td>Chicago, IL 60614</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street 312-321-6242</td>
<td>Chicago, IL 60610</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr 773-477-5845</td>
<td>Chicago, IL 60614</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd. 216-771-5652</td>
<td>Cleveland, OH 44113</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman’s Roadhouse</td>
<td>2501 Jackson Avenue 734-663-3663</td>
<td>Ann Arbor, MI 48103</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrance Brennan</td>
<td>Picholine</td>
<td>35 West 64th Street 212-724-8585</td>
<td>New York, NY 10023</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue 212-889-0667</td>
<td>New York, NY 10010</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Wylie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street 212-477-2900</td>
<td>New York, NY 10002</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Gabriel Kreutcher</td>
<td>The Modern</td>
<td>West 53rd Street 212-333-1220</td>
<td>New York, NY 10019</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chanterelle</td>
<td>2 Harrison Street 212-966-6960</td>
<td>New York, NY 10013</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rob Evans</td>
<td>Hugo’s</td>
<td>88 Middle Street 207-774-8538</td>
<td>Portland, ME 04101</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Clark Frasier and Mark Gaier</td>
<td>Arrows</td>
<td>Berwick Road, Box 803 207-361-1100</td>
<td>Seattle, WA 98103</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>Lumière</td>
<td>1293 Washington Street 617-244-9199</td>
<td>West Newton, MA 02465</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Frank McClelland</td>
<td>L'Espalier</td>
<td>30 Gloucester Street 617-262-3023</td>
<td>Boston, MA 02115</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Marc Orfaly</td>
<td>Pigalle</td>
<td>75 Charles Street South 617-423-4944</td>
<td>Boston, MA 02116</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scott Dolich</td>
<td>Park Kitchen</td>
<td>422 NW 8th Avenue 503-223-7275</td>
<td>Portland, OR 97209</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tilth</td>
<td>1411 N 45th Street 206-633-0801</td>
<td>Seattle, WA 98103</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Joseba Jiménez de Jiménez</td>
<td>The Harvest Vine</td>
<td>2701 E. Madison 206-320-9771</td>
<td>Seattle, WA 98112</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Holly Smith</td>
<td>Café Juana</td>
<td>9702 NE 120th Place 425-823-1505</td>
<td>Kirkland, WA 98034</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>John Sundstrom</td>
<td>Lark</td>
<td>926 12th Avenue 206-323-5275</td>
<td>Seattle, WA 98122</td>
<td>703-706-0450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hugh Acheson</td>
<td>Five &amp; Ten</td>
<td>1653 S. Lumpkin Street 706-546-7300</td>
<td>Athens, GA 30606</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Arnaud Berthelier</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead 404-237-2700</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead 404-237-2700</td>
<td>Charleston, SC 29401</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>John Fleer</td>
<td>Blackberry Farm 865-984-8166</td>
<td>Blackberry Farm 865-984-8166</td>
<td>Walland, TN 37866</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Fig</td>
<td>232 Meeting Street 843-805-5900</td>
<td>Charleston, SC 29401</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed 404-378-4900</td>
<td>Watershed 404-378-4900</td>
<td>Decatur, GA 30030</td>
<td>703-706-0450</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