

FOR IMMEDIATE RELEASE



2016 **James Beard Awards**

Press Contacts:

Mary Blanton Ogushwitz / Amy Stein

MAGRINO

Tel: 212.957.3005

Email: mary.blanton@smapr.com / amy.stein@smapr.com

2016 JAMES BEARD FOUNDATION AWARDS RESTAURANT AND CHEF SEMIFINALISTS ANNOUNCED

New York, NY (February 17, 2016) – The James Beard Foundation announced today its list of Restaurant and Chef Award semifinalists for the 26th annual James Beard Foundation Awards. Selected from a list of more than 20,000 online entries, the prestigious group of semifinalists in 21 categories represents a wide range of culinary talent, from exceptional chefs and dining destinations in ten different regions across the U.S., to the nation’s top wine and spirits professionals, best new restaurants, rising star chefs, pastry chefs and bakers. See this year’s full semifinalist list at the end of this press release or online at jamesbeard.org/awards.

On **Tuesday, March 15, 2016**, the Foundation will announce the final nominees for all award categories during a press conference at the Presidio Officers’ Club in San Francisco, California. Nominations will also be announced live via the Foundation’s Twitter feed at twitter.com/beardfoundation.

On **Tuesday, April 26, 2016**, the **James Beard Foundation Book, Broadcast & Journalism Awards**, an exclusive event honoring the nation’s top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Pier Sixty at Chelsea Piers in New York City.

The **James Beard Awards Gala** will take place at Lyric Opera of Chicago on **Monday, May 2, 2016**. During the event, which is open to the public, awards in the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards, including Humanitarian of the Year, Lifetime Achievement, Who’s Who of Food and Beverage in America, and America’s Classics. A gala reception will immediately follow, featuring top chefs and beverage professionals from across the country.

How the Restaurant and Chef Awards Work

The James Beard Foundation holds an online open call for entries beginning in mid-October of each year. This year, more than 20,000 entries were received, a list which the Restaurant and Chef Committee reviews to determine eligibility and regional representation. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the semifinalists in each of the 21 Restaurant and Chef Award categories, some of which include Outstanding Chef, Outstanding Restaurant, Best Chef in ten different U.S. regions, Outstanding Service, Outstanding Bar Program, and Best New Restaurant.

The list of semifinalists is then sent to an independent volunteer panel of more than 600 judges from across the country. This panel, which comprises leading regional restaurant critics, food and wine editors, culinary educators, and past James Beard Foundation Restaurant and Chef Award winners, votes on specific award categories to determine the final five nominees in each category. The same judges then vote on these five nominees to select the winners. Tabulations to determine the nominees and winners are done by independent auditors, Lutz & Carr. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote, and the results are kept confidential until the presentation of winners in May. Awards policies and procedures can be reviewed on the James Beard site at www.jamesbeard.org/awards/resources.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and further the Foundation's mission to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2016 James Beard Awards are presented in association with HMSHost, Lexus, and Mariano's; and the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, Lenox Tableware and Gifts, True Refrigeration®; Supporting Sponsors: Acqua Panna® Natural Spring Water, Breville, Goose Island Beer Company, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, Skuna Bay Salmon, Valrhona; Gala Reception Sponsors: Braveheart Black Angus Beef® from PERFORMANCE Foodservice, Ecolab, Groupon, Royal Caribbean International, Waldorf Astoria Hotels & Resorts; with additional support from: Chefwear, VerTerra Dinnerware, and Wisconsin Cheese. The James Beard Foundation also gratefully acknowledges the generous support of the Chicago Department of Aviation, Choose Chicago, and the Illinois Restaurant Association.

About The James Beard Foundation

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit jamesbeard.org. Get food news, recipes, and more at the James Beard Foundation's [blog](#). Follow the James Beard Foundation on [Facebook](#), [Twitter](#) and [Instagram](#).

2016 James Beard Foundation Awards Restaurant and Chef Award Semifinalists

BEST NEW RESTAURANT

A restaurant opened in the calendar year before the award will be given that already displays excellence in food, beverage, and service, and that is likely to make a significant impact in years to come.

Alter, Miami
Bardot Brasserie, Las Vegas
The Blanchard, Chicago
Bracero Cocina de Raíz, San Diego
Cala, San Francisco
Cassia, Santa Monica, CA
Coquine, Portland, OR
The Dabney, Washington, D.C.
Death & Taxes, Raleigh, NC
Eloisa, Santa Fe
Girin Steakhouse & Ssam Bar, Seattle
Helen Greek Food and Wine, Houston
The Honey Paw, Portland, ME
Intro, Chicago
Kinship, Washington, D.C.
Launderette, Austin
Liholiho Yacht Club, San Francisco
Mabel Gray, Hazel Park, MI
Morcilla, Pittsburgh
Público, University City, MO
Shaya, New Orleans
Shepard, Cambridge, MA
Staplehouse, Atlanta
Superiority Burger, NYC
Wildair, NYC

OUTSTANDING BAKER

A chef or baker who prepares breads, pastries or desserts in a retail bakery, and who serves as a national standard-bearer of excellence. Must have been a baker or pastry chef for at least five years.

Robert Alexander, The General Muir, Atlanta
Evan Andres, Columbia City Bakery, Seattle
Kim Boyce, Bakeshop, Portland, OR

Joanne Chang, Flour Bakery + Café, Boston
Andre Chin and Amanda Eap, Artisan Boulanger Patisserie, Philadelphia
Rick Easton, Bread and Salt, Pittsburgh
Mark Furstenberg, Bread Furst, Washington, D.C.
Michelle Gayer, Salty Tart, Minneapolis
Zachary Golper, Bien Cuit, Brooklyn, NY
Marie Jackson, The Flaky Tart, Atlantic Highlands, NJ
John Kraus, Patisserie 46, Minneapolis
Phoebe Lawless, Scratch Bakery, Durham, NC
Belinda Leong and Michel Suas, B. Patisserie, San Francisco
Cheryl Maffei and Jonathan Stevens, Hungry Ghost Bread, Northampton, MA
Dave and Megan Miller, Baker Miller Bakery & Millhouse, Chicago
Moshit Mizrachi-Gabbitas, Janjou Pâtisserie, Boise, ID
Sarah O'Brien, The Little Tart, Atlanta
Lionel Vatinet, La Farm Bakery, Cary, NC
Melissa Weller, Sadelle's, NYC
William Werner, Craftsman and Wolves, San Francisco

OUTSTANDING BAR PROGRAM

A restaurant or bar that demonstrates excellence in cocktail, spirits and/or beer service.

Anvil Bar & Refuge, Houston
Arnaud's French 75 Bar, New Orleans
Bar Agricole, San Francisco
Barmini, Washington, D.C.
Café ArtScience, Cambridge, MA
Canon, Seattle
Clyde Common, Portland, OR
Cure, New Orleans
Kimball House, Decatur, GA
Lost Lake, Chicago
Maison Premiere, Brooklyn, NY
Mockingbird Hill, Washington, D.C.
The Patterson House, Nashville
Polite Provisions, San Diego
The Olde Bar, Philadelphia
Row 34, Boston
The Side Project Cellar, Maplewood, MO
Tired Hands Fermentaria, Ardmore, PA
Trick Dog, San Francisco
The Varnish, Los Angeles

OUTSTANDING CHEF

A working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Eligible candidates must have been working as a chef for the past five years.

Sean Brock, Husk, Nashville
Andrew Carmellini, Locanda Verde, NYC
Ashley Christensen, Poole's Downtown Diner, Raleigh, NC
Tyson Cole, Uchi, Austin
Matt Dillon, Bar Sajor, Seattle
Suzanne Goin, Lucques, Los Angeles

Jennifer Jasinski, Rioja, Denver
David Kinch, Manresa, Los Gatos, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Donald Link, Herbsaint, New Orleans
Tony Mantuano, Spiaggia, Chicago
Tory Miller, L'Etoile, Madison, WI
Carrie Nahabedian, Naha, Chicago
Nancy Oakes, Boulevard, San Francisco
Gabriel Rucker, Le Pigeon, Portland, OR
Michael Solomonov, Zahav, Philadelphia
Ana Sortun, Oleana, Cambridge, MA
Jerry Traunfeld, Poppy, Seattle
Michael Tusk, Quince, San Francisco
Marc Vetri, Vetri, Philadelphia

OUTSTANDING PASTRY CHEF

A chef or baker who prepares desserts, pastries or breads in a restaurant, and who serves as a national standard bearer of excellence. Must have been a pastry chef or baker for the past five years.

Antonio Bachour, The St. Regis Bal Harbour Resort, Bal Harbour, FL
Aggie Chin, The Grill Room, Washington, D.C.
Melissa Chou, Mourad, San Francisco
Juan Contreras, Atelier Crenn, San Francisco
Kelly Fields, Willa Jean, New Orleans
Meg Galus, Boka, Chicago
Kate Jacoby, Vedge, Philadelphia
Michelle Karr-Ueoka, MW Restaurant, Honolulu
Maura Kilpatrick, Oleana, Cambridge, MA
Margarita Manzke, République, Los Angeles
Dolester Miles, Highlands Bar & Grill, Birmingham, AL
Junko Mine, Café Juanita, Kirkland, WA
Kristen Murray, Maurice, Portland, OR
Kimiko Nishimura, Tomo, Atlanta
Dahlia Narvaez, Osteria Mozza, Los Angeles
Ghaya Oliveira, Daniel, NYC
Laura Sawicki, Launderette, Austin
Cynthia Wong, Rhubarb, Asheville, NC
Diane Yang, Spoon and Stable, Minneapolis
Jennifer Yee, Lafayette, NYC

OUTSTANDING RESTAURANT

A restaurant in the United States that serves as a national standard bearer of consistent quality and excellence in food, atmosphere and service. Eligible restaurants must have been in operation 10 or more consecutive years.

A.O.C., Los Angeles
Acquerello, San Francisco
Alinea, Chicago
Bluestem, Kansas City, MO
Craft, NYC
Five & Ten, Athens, GA
Fore Street, Portland, ME
Foreign Cinema, San Francisco
Fork, Philadelphia

Frankies 457, Brooklyn, NY
Frasca Food & Wine, Boulder, CO
Highlands Bar and Grill, Birmingham, AL
Jaleo, Washington, D.C.
Lark, Seattle
Momofuku Noodle Bar, NYC
Pizzeria Bianco, Phoenix
Providence, Los Angeles
Rasika, Washington, D.C.
Restaurant Gary Danko, San Francisco
The Spotted Pig, NYC

OUTSTANDING RESTAURATEUR

A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Candidates must have been in the restaurant business for at least 10 years. Candidates must not have won a James Beard Foundation chef award in the past five years.

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (The Bombay Club, The Oval Room, Rasika, and others)
Elizabeth Blau and Kim Canteenwalla, Blau and Associates, Las Vegas (Honey Salt, Made LV, Andiron, and others)
Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, Girl & the Goat, Momotaro, Swift & Sons, and others)
Frank Bonanno, Bonanno Concepts, Denver (Mizuna, Luca, Osteria Marco, and others)
Roy Choi, Los Angeles (Chego, Sunny Spot, A-Frame, Pot, LocoL)
JoAnn Clevenger, Upperline, New Orleans
Sam Fox, Fox Restaurant Concepts, Phoenix (The Arrogant Butcher, Culinary Dropout, Olive & Ivy, and others)
Ken Friedman, NYC (The Spotted Pig, The Breslin, Tosca Café)
Ford Fry, Atlanta (The Optimist, St. Cecilia, State of Grace, and others)
Benjamin and Max Goldberg, Strategic Hospitality, Nashville (The Catbird Seat, Pinewood Social, The Patterson House, and others)
Garrett Harker, Boston (Eastern Standard Kitchen & Drinks, Island Creek Oyster Bar, Row 34, The Hawthorne, Branch Line)
Martha Hoover, Patachou Inc., Indianapolis (Café Patachou, Petite Chou Bistro, Napolese, and others)
Ouita Michel, Lexington, KY (Holly Hill Inn, Windy Corner, Wallace Station Deli, Smithtown Seafood, and others)
Michael Mina, Mina Restaurants, San Francisco (Michael Mina, Bourbon Steak, RN74, and others)
Cindy Pawlcyn, Napa, CA (Mustards Grill, Cindy's Backstreet Kitchen, Cindy's Waterfront at the Monterey Bay Aquarium)
Stephen Starr, Starr Restaurants, Philadelphia (Serpico, The Dandelion, Talula's Garden, and others)
Ethan Stowell, Ethan Stowell Restaurants, Seattle (Staple & Fancy, How to Cook a Wolf, Anchovies & Olives, and others)
Andrew Tarlow, Brooklyn, NY (Diner, Marlow & Sons, Reynard, and others)
Nate Tilden, Portland, OR (Clyde Common, Olympia Provisions, Spirit of 77, The Richmond)
Tracy Vaught, Houston (Hugo's, Caracol, Backstreet Café)

OUTSTANDING SERVICE

A restaurant in operation five or more years that demonstrates high standards of hospitality and service.

Aubergine at L'Auberge Carmel, Carmel-by-the-Sea, CA
Bacchanalia, Atlanta
Blue Hill at Stone Barns, Pocantico Hills, NY
Brigtsen's, New Orleans
Café Juanita, Kirkland, WA
Charleston Grill, Charleston, SC

Eleven Madison Park, NYC
Komi, Washington, D.C.
L'Espalier, Boston
Marcel's by Robert Wiedmaier, Washington, D.C.
North Pond, Chicago
The Pass, Houston
Quince, San Francisco
Restaurant August, New Orleans
Saam at the Bazaar by José Andrés, Beverly Hills, CA
Saison, San Francisco
Stone Soup Cottage, Cottleville, MO
Strip-T's, Watertown, MA
Topolobampo, Chicago
Zahav, Philadelphia

OUTSTANDING WINE PROGRAM

A restaurant in operation five or more years that serves as a standard bearer for excellence in wine service through a well-presented wine list, knowledgeable staff, and efforts to educate customers about wine.

Addison at the Grand Del Mar, San Diego
Benu, San Francisco
Bern's Steakhouse, Tampa, FL
Canlis, Seattle
Charleston, Baltimore
Commander's Palace, New Orleans
Element 47, The Little Nell, Aspen, CO
Empire State South, Atlanta
FIG, Charleston, SC
Four Seasons Resort & Club Dallas at Las Colinas, Irving, TX
Jory Restaurant at the Allison Inn & Spa, Newberg, OR
Miller Union, Atlanta
Momofuku Ko, NYC
Nopa, San Francisco
Press, St. Helena, CA
The Red Hen, Washington, D.C.
Sepia, Chicago
Spago, Beverly Hills, CA
Studio at the Montage, Laguna Beach, CA
Wild Ginger, Seattle

OUTSTANDING WINE, SPIRITS, OR BEER PROFESSIONAL

A beer, wine or spirits professional who has made a significant national impact on the restaurant industry.

Mannie Berk, Rare Wine Co., Brisbane, CA
Sam Calagione, Dogfish Head Craft Brewery, Milton, DE
Wayne Carpenter, Skagit Valley Malting, Burlington, WA
Vinnie Cilurzo, Russian River Brewing Company, Santa Rosa, CA
Ron Cooper, Del Maguey Single Village Mezcal, Ranchos de Taos, NM
Rutger de Vink, RdV, Delaplane, VA
Diane Flynt, Foggy Ridge Cider, Dugspur, VA
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA
Jeppe Jarnit-Bjergsø, Evil Twin Brewing, Brooklyn, NY

Charles Joly, Crafthouse, Chicago
Jim Koch, The Boston Beer Company, Boston
Manfred Krankl, Sine Qua Non, Oak View, CA
Drew Kulsveen, Willett Distillery, Bardstown, KY
Ted Lemon, Littorai Wines, Sebastopol, CA
Steve Matthiasson, Matthiasson Wines, Napa, CA
Steve McCarthy, Clear Creek Distillery, Portland, OR
Aldo Sohm, Zalto Glass, NYC
Rob Tod, Allagash Brewing Company, Portland, ME
Harlen Wheatley, Buffalo Trace Distillery, Frankfort, KY
Lance Winters, St. George Spirits, Alameda, CA

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 impact on the industry in years to come.

Doug Adams, Imperial, Portland, OR
Tanya Baker, Boarding House, Chicago
Jay Blackinton, Hogstone Wood Oven, Orcas Island, WA
Alex Bois, High Street on Market, Philadelphia
Joseph Cuccia, 17 Summer, Lodi, NJ
Angela Dimayuga, Mission Chinese Food, NYC
Ryan Fox and Ali Matteis, Nomad, Portland, OR
Sara Hauman, Huxley, San Francisco
Sarah Hymanson and Sara Kramer, Madcapra at Grand Central Market, Los Angeles
Bradley Kilgore, Alter, Miami
Elise Kornack, Take Root, Brooklyn, NY
Irene Li, Mei Mei, Boston
Garrett Lipar, Marais, Grosse Pointe, MI
Grae Nonas, Olamaie, Austin
Misti Norris, Small Brewpub, Dallas
Maximillian Petty, Eden Hill, Seattle
Ryan Pollnow, Aatxe, San Francisco
José Ramírez-Ruiz, Semilla, Brooklyn, NY
Matt Rudofker, Momofuku Ssäm Bar, NYC
Beau Schooler, The Rookery, Juneau, AK
Marc Sheehan, Loyal Nine, Cambridge, MA
Daniela Soto-Innes, Cosme, NYC
Cara Stadler, Tao Yuan, Brunswick, ME
Alan Sternberg, Cerulean, Indianapolis
Jarrett Stieber, Eat Me Speak Me, Atlanta
Edward Sura, Perennial Virant, Chicago
Jenner Tomaska, Next, Chicago

BEST CHEFS

Chefs who have set new or consistent standards of excellence in their respective regions. Eligible candidates may be from any kind of dining establishment and must have been working as a chef for at least five years with the three most recent years spent in the region.

BEST CHEF: GREAT LAKES

Jake Bickelhaupt, 42 Grams, Chicago
Zack Bruell, Parallax, Cleveland

Jonathan Brooks, Milktooth, Indianapolis
Abraham Conlon, Fat Rice, Chicago
Curtis Duffy, Grace, Chicago
Paul Fehribach, Big Jones, Chicago
Phillip Foss, EL Ideas, Chicago
Greg Hardesty, Recess, Indianapolis
Eric Heath, Cleveland-Heath, Edwardsville, IL
Andy Hollyday, Selden Standard, Detroit
Nick Janutol, Forest, Birmingham, MI
Anne Kearney, Rue Dumaine, Dayton, OH
Beverly Kim and Johnny Clark, Parachute, Chicago
Ryan McCaskey, Acadia, Chicago
Abbi Merriss, Bluebeard, Indianapolis
Iliana Regan, Elizabeth, Chicago
Jose Salazar, Mita's, Cincinnati
Lee Wolen, Boka, Chicago
Erling Wu-Bower, Nico Osteria, Chicago
Andrew Zimmerman, Sepia, Chicago

BEST CHEF: MID-ATLANTIC

Victor Albisu, Del Campo, Washington, D.C.
Scott Anderson, Elements, Princeton, NJ
Joey Baldino, Zeppoli, Collingswood, NJ
Erik Bruner-Yang, Maketto, Washington, D.C.
Hari Cameron, a(MUSE.), Rehoboth Beach, DE
Peter Chang, Peter Chang, Arlington, VA
Joe Cicala, Le Virtù, Philadelphia
Jose De Brito, The Alley Light, Charlottesville, VA
Tarver King, The Restaurant at Patowmack Farm, Lovettsville, VA
Eli Kulp, Fork, Philadelphia
Rich Landau, Vedge, Philadelphia
Cedric Maupillier, Convivial, Washington, D.C.
Sydney Meers, Stove, The Restaurant, Portsmouth, VA
Konstantinos Pitsillides, Kanella South, Philadelphia
Dan Richer, Razza Pizza Artigianale, Jersey City, NJ
Justin Severino, Cure, Pittsburgh
David Shannon, L'Opossum, Richmond, VA
Aaron Silverman, Rose's Luxury, Washington, D.C.
Greg Vernick, Vernick Food & Drink, Philadelphia
Cindy Wolf, Charleston, Baltimore

BEST CHEF: MIDWEST

Paul Berglund, The Bachelor Farmer, Minneapolis
Thomas Boemer, Corner Table, Minneapolis
Mike Brown, Bob Gerken, and James Winberg, Travail Kitchen & Amusements, Robbinsdale, MN
Justin Carlisle, Ardent, Milwaukee
Jim Christiansen, Heyday, Minneapolis
Dan Fox, Heritage Tavern, Madison, WI
Jorge Guzman, Surly Brewing Co., Minneapolis
Thomas Hauck, c. 1880, Milwaukee

Jonathan Hunter, Forequarter, Madison, WI
Jonathan Justus, Justus Drugstore, Smithville, MO
Russell Klein, Meritage, St. Paul, MN
Francesco Mangano, Osteria Papavero, Madison, WI
Kevin Nashan, Sidney Street Café, St. Louis
Ben Poremba, Elaia, St. Louis
Mike Randolph, Público, University City, MO
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN
Patrick Ryan, Port Fonda, Kansas City, MO
David Swanson, Braise, Milwaukee
Joe Tripp, Alba, Des Moines, IA
Kevin Willmann, Farmhaus, St. Louis

BEST CHEF: NEW YORK CITY

Nick Anderer, Marta
Jonathan Benno, Lincoln Ristorante
Rawia Bishara, Tanoreen, Brooklyn, NY
Marco Canora, Hearth
Mario Carbone and Rich Torrisi, Carbone
John Fraser, Narcissa
Markus Glocker, Bâtard
James Kent, The NoMad
Anna Klinger, Al di Là Trattoria, Brooklyn, NY
Anita Lo, Annisa
Ignacio Mattos, Estela
George Mendes, Aldea
Carlo Mirarchi, Blanca, Brooklyn, NY
Joe Ng, RedFarm
Alex Rajj and Eder Montero, Txikito
Bryce Shuman, Betony
Justin Smillie, Upland
Alex Stupak, Empellón Cocina
Jonathan Waxman, Barbuto
Jody Williams, Buvette

BEST CHEF: NORTHEAST

Unmi Abkin, Coco & The Cellar Bar, Easthampton, MA
Karen Akunowicz, Myers + Chang, Boston
Tyler Anderson, Millwright's Restaurant, Simsbury, CT
Erin French, The Lost Kitchen, Freedom, ME
Eric Gabrynowicz, Restaurant North, Armonk, NY
Wesley Genovart, SoLo Farm & Table, South Londonderry, VT
Brian Hill, Francine, Camden, ME
Aaron Josinsky, Misery Loves Co., Winooski, VT
Matt Louis, Moxy Restaurant, Portsmouth, NH
Dan Magill, Arethusa al tavolo, Bantam, CT
Zak Pelaccio, Fish & Game, Hudson, NY
Cassie Piuma, Sarma, Somerville, MA
Susan Regis, Shepard, Cambridge, MA
Guy Reuge, Mirabelle, Stony Brook, NY

Michael Scelfo, Alden & Harlow, Cambridge, MA
Champe Speidel, Persimmon, Bristol, RI
Keiko Suzuki Steinberger, Suzuki's Sushi Bar, Rockland, ME
Philip Tang, Banyan Bar + Refuge, Boston
Derek Wagner, Nick's on Broadway, Providence
Mike Wiley and Andrew Taylor, Eventide Oyster Co., Portland, ME

BEST CHEF: NORTHWEST

Jose Chesa, Ataula, Portland, OR
Laura Cole, 229 Parks Restaurant & Tavern, Denali National Park & Preserve, AK
Greg Denton and Gabrielle Quiñónez Denton, Ox, Portland, OR
Eric Donnelly, RockCreek, Seattle
Jeff Drew, Snake River Grill, Jackson, WY
Mike Easton, Il Corvo Pasta, Seattle
Renee Erickson, The Whale Wins, Seattle
Adam Hegsted, The Wandering Table, Spokane, WA
Edouardo Jordan, Salare, Seattle
Joe Kim, 5 Fusion and Sushi Bar, Bend, OR
Kris Komori, State & Lemp, Boise, ID
Nathan Lockwood, Altura, Seattle
Mike Muirhead, Mas Taco, Red Lodge, MT
Trent Pierce, Roe, Portland, OR
Sarah Pliner, Aviary, Portland, OR
Ryan Roadhouse, Nodoguro, Portland, OR
Dustin Ronspies, Art of the Table, Seattle
Allen Routt, Painted Lady, Newberg, OR
Justin Woodward, Castagna, Portland, OR
Rachel Yang and Seif Chirchi, Joule, Seattle

BEST CHEF: SOUTH

Greg Baker, The Refinery, Tampa, FL
David Bancroft, Acre, Auburn, AL
Vishwesh Bhatt, Snackbar, Oxford, MS
Kathleen Blake, The Rusty Spoon, Orlando, FL
Bill Briand, Fisher's Upstairs at Orange Beach Marina, Orange Beach, AL
Justin Devillier, La Petite Grocery, New Orleans
Jose Enrique, Jose Enrique, San Juan, PR
Michael Gulotta, MoPho, New Orleans
Jesse Houston, Saltine, Jackson, MS
Scott Hunnel, Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Lake Buena Vista, FL
Deme Lomas, Niu Kitchen, Miami
Matthew McClure, The Hive, Bentonville, AR
Rob McDaniel, SpringHouse, Alexander City, AL
José Mendín, Pubbelly, Miami Beach, FL
James and Julie Petrakis, The Ravenous Pig, Winter Park, FL
Michael Pirolo, Macchialina, Miami Beach, FL
Giorgio Rapicavoli, Eating House, Coral Gables, FL
Slade Rushing, Brennan's, New Orleans
Michael Stoltzfus, Coquette, New Orleans
Isaac Toups, Toups' Meatery, New Orleans

BEST CHEF: SOUTHEAST

Nate Allen, Knife and Fork, Spruce Pine, NC
Billy Allin, Cakes & Ale, Decatur, GA
Jeremiah Bacon, The Macintosh, Charleston, SC
Brian Canipelli, Cucina 24, Asheville, NC
Kathy Cary, Lilly's, Louisville, KY
Scott Crawford, Standard Foods, Raleigh, NC
Steven Devereaux Greene, Herons in the Umstead Hotel, Cary, NC
Kevin Gillespie, Gunshow, Atlanta
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Vivian Howard, Chef & the Farmer, Kinston, NC
Kevin Johnson, The Grocery, Charleston, SC
Matthew Kelly, Mateo, Durham, NC
Joe Kindred, Kindred, Davidson, NC
Edward Lee, 610 Magnolia, Louisville, KY
Erik Niel, Easy Bistro, Chattanooga, TN
Steven Satterfield, Miller Union, Atlanta
Ryan Smith, Staplehouse, Atlanta
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis
Aaron Vandemark, Panciuto, Hillsborough, NC
Tandy Wilson, City House, Nashville

BEST CHEF: SOUTHWEST

Charleen Badman, FnB, Scottsdale, AZ
Kevin Binkley, Binkley's, Cave Creek, AZ
Bowman Brown, Forage, Salt Lake City
Andrew Cooper, Terra at the Four Seasons Resort Rancho Encantado, Santa Fe
Omar Flores, Casa Rubia, Dallas
Bryce Gilmore, Barley Swine, Austin
Manabu Horiuchi, Kata Robata, Houston
Jennifer James, Jennifer James 101, Albuquerque, NM
Matt McCallister, FT33, Dallas
Steve McHugh, Cured, San Antonio
Hugo Ortega, Caracol, Houston
Jonathan Perno, La Merienda at Los Poblanos, Los Ranchos de Albuquerque, NM
Steven Redzikowski, Acorn, Denver
Martín Rios, Restaurant Martín, Santa Fe, NM
Dana Rodriguez, Work & Class, Denver
Teiichi Sakurai, Tei-An, Dallas
Alex Seidel, Fruition, Denver
Seth Siegel-Gardner and Terrence Gallivan, The Pass, Houston
David Uygur, Lucia, Dallas
Justin Yu, Oxheart, Houston

BEST CHEF: WEST

Matthew Accarrino, SPQR, San Francisco
William Bradley, Addison at the Grand Del Mar, San Diego
Josef Centeno, Orsa & Winston, Los Angeles
Michael Cimarusti, Providence, Los Angeles

Justin Cogley, Aubergine at L'Auberge Carmel, Carmel, CA
Dominique Crenn, Atelier Crenn, San Francisco
Jeremy Fox, Rustic Canyon, Santa Monica, CA
Ed Kenney, Town, Honolulu
Mourad Lahlou, Mourad, San Francisco
Corey Lee, Benu, San Francisco
Ludo Lefebvre, Trois Mec, Los Angeles
Travis Lett, Gjelina, Venice, CA
Ori Menashe, Bestia, Los Angeles
Rick Moonen, RM Seafood, Las Vegas
Melissa Perello, Octavia, San Francisco
Carlos Salgado, Taco Maria, Costa Mesa, CA
Jon Shook and Vinny Dotolo, Animal, Los Angeles
Joshua Skenes, Saison, San Francisco
James Syhabout, Commis, Oakland, CA
Kris Yenbamroong, Night + Market Song, Los Angeles

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