



## 2012 JAMES BEARD FOUNDATION AWARDS

# Restaurant and Chef Award Semifinalists

### **BEST NEW RESTAURANT**

Altura, Seattle  
AQ, San Francisco  
The Bachelor Farmer, Minneapolis  
Bistronomic, Chicago  
The Catbird Seat, Nashville, TN  
The Dorrance, Providence, RI  
The Farm and Fisherman, Philadelphia  
Fiola, Washington, D.C.  
Harvest, Louisville, KY  
Isa, NYC  
Little Serow, Washington, D.C.  
The Macintosh, Charleston, SC  
MB Post, Manhattan Beach, CA  
Next, Chicago  
Ollie Irene, Mountain Brook, AL  
Park Tavern, San Francisco  
Petite Jacqueline, Portland, ME  
Picca, Los Angeles  
Pistou, Burlington, VT  
Pondicheri, Houston

Restaurant 1833, Monterey, CA  
Salt, St. Louis  
ShinBay, Scottsdale, AZ  
Tashan, Philadelphia  
Tertulia, NYC  
Trade, Boston  
Tremont, NYC  
Yardbird Southern Table & Bar, Miami Beach, FL  
Zeppoli, Collingswood, NJ

### **OUTSTANDING BAR PROGRAM**

Anvil Bar & Refuge, Houston  
Arnaud's French 75 Bar, New Orleans  
The Aviary, Chicago  
Bar Agricole, San Francisco  
Beretta, San Francisco  
Clyde Common, Portland, OR  
The Columbia Room, Washington, D.C.  
Cook & Brown Public House, Providence, RI  
Cure, New Orleans  
Drink, Boston

The Esquire Tavern, San Antonio, TX  
The Franklin Mortgage & Investment Co., Philadelphia  
High West Distillery & Saloon, Park City, UT  
Holeman & Finch Public House, Atlanta  
La Belle Vie, Minneapolis  
The Old Fashioned, Madison, WI  
PDT, NYC  
Pegu Club, NYC  
The Porter Beer Bar, Atlanta  
PX, Alexandria, VA  
Rivera, Los Angeles  
Standard Tap, Philadelphia  
The Violet Hour, Chicago  
The Zig Zag Café, Seattle

## **OUTSTANDING CHEF**

Jody Adams, Rialto, Cambridge, MA  
Sean Brock, McCrady's, Charleston, SC  
David Chang, Momofuku Ssäm Bar, NYC  
Gary Danko, Restaurant Gary Danko, San Francisco  
Suzanne Goin, Lucques, Los Angeles  
Daniel Humm, Eleven Madison Park, NYC  
Paul Kahan, Blackbird, Chicago  
Melissa Kelly, Primo, Rockland, ME  
David Kinch, Manresa, Los Gatos, CA  
Donald Link, Herbsaint, New Orleans  
Tony Mantuano, Spiaggia, Chicago  
Tim McKee, La Belle Vie, Minneapolis  
Carrie Nahabedian, Naha, Chicago  
Vitaly Paley, Paley's Place, Portland, OR  
Charles Phan, The Slanted Door, San Francisco

Stephan Pyles, Stephan Pyles, Dallas  
Frank Ruta, Palena, Washington, D.C.  
Nancy Silverton, Pizzeria Mozza, Los Angeles  
Holly Smith, Cafe Juanita, Kirkland, WA  
Janos Wilder, Janos, Tucson, AZ

## **OUTSTANDING PASTRY CHEF**

Julieta V. Adauto, Orange Peel Pastries,  
Cakes & More, El Paso, TX  
Joanne Chang, Flour Bakery + Cafe, Boston  
Melissa Chou, Aziza, San Francisco  
Patrick Fahy, Café des Architectes, Chicago  
Ken Forkish, Ken's Artisan Bakery, Portland, OR  
Michelle Gayer, Salty Tart Bakery, Minneapolis  
Hedy Goldsmith, Michael's Genuine Food & Drink,  
Miami  
Maura Kilpatrick, Sofra Bakery and Cafe,  
Cambridge, MA  
Yasmin Lozada-Hissom, Olivea, Denver  
Lisa Lu, Jardinière, San Francisco  
Tiffany Maclsaac, Birch & Barley, Washington, D.C.  
Cheryl Maffai and Jonathan Stevens, Hungry Ghost  
Bread, Northampton, MA  
Dahlia Narvaez, Osteria Mozza, Los Angeles  
Ghaya Oliveira, Boulud Sud, NYC  
Jessie Prawlucki, Fond / Belle Cakery, Philadelphia  
Aaron Russell, Restaurant Eugene, Atlanta  
Mindy Segal, Mindy's HotChocolate, Chicago  
Philip Speer, Uchi, Austin, TX  
Bob Truitt, Ai Fiori, NYC  
Cynthia Wong, Empire State South, Atlanta

## OUTSTANDING RESTAURANT

August, New Orleans  
Balthazar, NYC  
Blue Hill, NYC  
Boulevard, San Francisco  
Canlis, Seattle  
Charleston, Baltimore  
Fore Street, Portland, ME  
Foreign Cinema, San Francisco  
Highlands Bar and Grill, Birmingham, AL  
The Kitchen Restaurant, Sacramento, CA  
Magnolia Grill, Durham, NC  
Marcel's, Washington, D.C.  
Oleana, Cambridge, MA  
Patina, Los Angeles  
Picasso at Bellagio, Las Vegas  
Restaurant Alma, Minneapolis  
Terra, St. Helena, CA  
Tru, Chicago  
Vetri, Philadelphia  
Vincent on Camelback, Phoenix

## OUTSTANDING RESTAURATEUR

Edward Aloise and Claudia Rippee, E&C Restaurant Management Corporation, Manchester, NH  
Nick Badovinus, Flavor Hook, Dallas  
Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C.  
Tom Baron and Bill Fuller, big Burrito Restaurant Group, Pittsburgh  
Roger Berkowitz, Legal Sea Foods, Boston  
Frank Bonanno, Bonanno Concepts, Denver

Bruce Bromberg and Eric Bromberg, Blue Ribbon Restaurants, NYC  
Richard D'Amico and Larry D'Amico, D'Amico & Partners, Minneapolis  
Jason Dady, Jason Dady Restaurants, San Antonio, TX  
Tom Douglas, Tom Douglas Restaurants, Seattle  
Sam Fox, Fox Restaurant Concepts, Scottsdale, AZ  
Richard Gonzmart, Columbia Restaurant, Tampa, FL  
Mike Klank and Eddie Hernandez, Taqueria del Sol, Atlanta  
Donnie Madia, One Off Hospitality, Chicago  
Nick Pihakis, Jim 'N Nick's Bar-B-Q, Birmingham, AL  
Piero Selvaggio, Valentino Restaurant Group, Santa Monica, CA  
Stephen Starr, Starr Restaurants, Philadelphia  
Caroline Styne, Lucques/A.O.C./Tavern, Los Angeles  
Phil Suarez, Suarez Restaurant Group, NYC  
Doug Washington, Mitchell Rosenthal, and Steven Rosenthal, Stock & Bones, San Francisco

## OUTSTANDING SERVICE

Brightsen's, New Orleans  
Café Boulud at the Brazilian Court Hotel, Palm Beach, FL  
Clancy's, New Orleans  
The Compound, Santa Fe, NM  
Cyrus, Healdsburg, CA  
Fountain Restaurant at Four Seasons Hotel Philadelphia, Philadelphia  
The French Room at the Adolphus Hotel, Dallas  
Joël Robuchon at MGM Grand Hotel & Casino, Las Vegas  
L'Espalier, Boston

La Grenouille, NYC  
Manny's Steakhouse, Minneapolis  
Michael Mina, San Francisco  
Nopa, San Francisco  
The Oakroom at the Seelbach Hilton, Louisville, KY  
Picholine, NYC  
Providence, Los Angeles  
Restaurant Eve, Alexandria, VA  
Spiaggia, Chicago  
Topolobampo, Chicago  
Vetri, Philadelphia

## **OUTSTANDING WINE PROGRAM**

A16, San Francisco  
The Barn at Blackberry Farm, Walland, TN  
Café on the Green at Four Seasons Resort and Club  
Dallas at Las Colinas, Irving, TX  
Canlis, Seattle  
Charleston, Baltimore  
CityZen at Mandarin Oriental, Washington, D.C.  
CUT at Beverly Wilshire, Beverly Hills, CA  
Emeril's New Orleans  
Five and Ten, Athens, GA  
Frasca Food and Wine, Boulder, CO  
Hatfield's, Los Angeles  
No. 9 Park, Boston  
Patina, Los Angeles  
Perbacco, San Francisco  
Picasso at Bellagio, Las Vegas  
Restaurant Eve, Alexandria, VA  
Sepia, Chicago

Tria, Philadelphia  
Troquet, Boston  
Wild Rice Restaurant, Bayfield, WI

## **OUTSTANDING WINE & SPIRITS PROFESSIONAL**

Sam Calagione, Dogfish Head Craft Brewery, Milton, DE  
Ron Cooper, Del Maguey, Single Village Mezcal, Ranchos de Taos, NM  
Merry Edwards, Merry Edwards Winery, Sebastopol, CA  
Greg Engert, Neighborhood Restaurant Group, Alexandria, VA  
Alex Golitzin, Quilceda Creek Vintners, Snohomish, WA  
Paul Grieco, Terroir, NYC  
Ken Grossman, Sierra Nevada Brewing Co., Chico, CA  
Lance Hanson, Peak Spirits, Hotchkiss, CO  
David Hirsch, Hirsch Vineyards, Cazadero, CA  
Manfred Krankl, Sine Qua Non, Ventura, CA  
Jim Koch, The Boston Beer Company, Boston  
Steve McCarthy, Clear Creek Distillery, Portland, OR  
Garrett Oliver, Brooklyn Brewery, NYC  
Jorge Ordoñez, Fine Estates from Spain, Dedham, MA  
Virginia Philip, Virginia Philip Wine Shop & Academy, West Palm Beach, FL  
Neal Rosenthal, Mad Rose Group, Pine Plains, NY  
Jörg Rupf, St. George Spirits, Alameda, CA  
Abe Schoener, The Scholium Project, Napa, CA  
Eric Solomon, Eric Solomon Selections - European Cellars, Charlotte, NC  
Sean Lilly Wilson, Fullsteam, Durham, NC

## RISING STAR CHEF OF THE YEAR

Dave Beran, Next, Chicago  
Noah Bernamoff, Mile End, NYC  
Danny Bowien, Mission Chinese Food, San Francisco  
Katie Button, Cúrate, Asheville, NC  
Clayton Chapman, The Grey Plume, Omaha, NE  
Joe Cicala, Le Virtù, Philadelphia  
Preston Clark, El Paseo, Mill Valley, CA  
Chad Colby, Mozza2Go, Los Angeles  
Joshua Drew, Farmshop, Santa Monica, CA  
Kevin Gillespie, Woodfire Grill, Atlanta  
Bryce Gilmore, Barley Swine, Austin, TX  
Grant Gordon, Tony's, Houston  
Emma Hearst, Sorella, NYC  
Matthew Kirkley, L2O, Chicago  
Casey Lane, The Tasting Kitchen, Venice, CA  
Aaron London, Ubuntu, Napa, CA  
Sara Lukasiewicz, Red Devon, Bangall, NY  
Thomas McNaughton, flour + water, San Francisco  
JD Morton, Domaine Hudson, Wilmington, DE  
David Posey, Blackbird, Chicago  
Jesse Schenker, Recette, NYC  
Lee Styer, Fond, Philadelphia  
Benjamin Sukle, The Dorrance, Providence, RI  
Max Sussman, Roberta's, NYC  
Christina Tosi, Momofuku Milk Bar, NYC  
Jarrod Verbiak, DB Bistro Moderne at the JW Marriott Marquis Miami  
Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis  
Blaine Wetzell, The Willows Inn, Lummi Island, WA

Micah Wexler, Mezze, Los Angeles  
Kris Yenbamroong, Talésai, West Hollywood, CA  
Sue Zemanick, Gautreau's, New Orleans

## BEST CHEF: GREAT LAKES

Josh Adams, June, Peoria Heights, IL  
Richard Blondin, Refectory Restaurant & Bistro, Columbus, OH  
Michael Carlson, Schwa, Chicago  
Jean-Robert de Cavel, Jean-Robert's Table, Cincinnati  
Luciano Del Signore, Bacco Ristorante, Southfield, MI  
David Gilbert, Forest Grill, Birmingham, MI  
Greg Hardesty, Recess, Indianapolis  
Stephanie Izard, Girl & the Goat, Chicago  
Anne Kearney, Rue Dumaine, Dayton, OH  
Regina Mehallick, R Bistro, Indianapolis  
Matthew Millar, Reserve, Grand Rapids, MI  
Martial Noguier, Bistronomic, Chicago  
Chris Nugent, Goosefoot, Chicago  
Kent Rigsby, Rigsby's Kitchen, Columbus  
Jonathon Sawyer, The Greenhouse Tavern, Cleveland  
Bruce Sherman, North Pond, Chicago  
David Tallent, Restaurant Tallent, Bloomington, IN  
Giuseppe Tentori, GT Fish & Oyster, Chicago  
Paul Virant, Vie, Western Springs, IL  
Andrew Zimmerman, Sepia, Chicago

## BEST CHEF: MID-ATLANTIC

Andrew Araneo, Drew's Bayshore Bistro, Keyport, NJ  
Cathal Armstrong, Restaurant Eve, Alexandria, VA  
Pierre Calmels, Bibou, Philadelphia

Jay Caputo, Espuma, Rehoboth Beach, DE  
Tony Conte, The Oval Room, Washington, D.C.  
Scott Drewno, The Source, Washington, D.C.  
David Gilberg, Koo Zee Doo, Philadelphia  
Spike Gjerde, Woodberry Kitchen, Baltimore  
Michael Krikorian, Copper Canyon, Atlantic Highlands, NJ  
Johnny Monis, Komi, Washington, D.C.  
Peter Pastan, Obelisk, Washington, D.C.  
Konstantinos Pitsillides, Kanella, Philadelphia  
Maricel Presilla, Cucharamama, Hoboken, NJ  
Dale Reitzer, Acacia, Richmond, VA  
Chip Roman, Blackfish, Conshohocken, PA  
Kevin Sousa, Salt of the Earth, Pittsburgh  
Vikram Sunderam, Rasika, Washington, D.C.  
Marcie Turney, Barbuzzo, Philadelphia  
Bryan Voltaggio, Volt, Frederick, MD  
Cindy Wolf, Charleston, Baltimore

### **BEST CHEF: MIDWEST**

M.J. Adams, The Corn Exchange, Rapid City, SD  
Justin Aprahamian, Sanford, Milwaukee  
Mike Brown and James Winberg, Travail Kitchen and Amusements, Robbinsdale, MN  
Steven Brown, Tilia, Minneapolis  
Gerard Craft, Niche, St. Louis  
Doug Flicker, Piccolo, Minneapolis  
Josh Galliano, Monarch, St. Louis  
Colby Garrelts, Bluestem, Kansas City, MO  
Ted Habiger, Room 39, Kansas City, MO  
Jan Kelly, Meritage, Milwaukee  
Russell Klein, Meritage, St. Paul, MN

Paul Kulik, The Boiler Room, Omaha, NE  
Stephen Logsdon, Lucca, Des Moines, IA  
Tory Miller, L'Etoile, Madison, WI  
Shinji Muramoto, Restaurant Muramoto, Madison, WI  
Kevin Nashan, Sidney Street Cafe, St. Louis  
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN  
Dan Van Rite, Hinterland, Milwaukee  
Kevin Willmann, Farmhaus, St. Louis  
Stewart Woodman, Heidi's, Minneapolis

### **BEST CHEF: NORTHEAST**

Jamie Bissonnette, Coppa, Boston  
Jason Bond, Bondir, Cambridge, MA  
Kara Brooks, Still River Café, Eastford, CT  
Penelle, Megan, and Phoebe Chase and Ted LaFage, Chase's Daily, Belfast, ME  
Tim Cushman, O Ya, Boston  
Krista Kern Desjarlais, Bresca, Portland, ME  
Jeffrey Gimmel, Swoon Kitchenbar, Hudson, NY  
Gerry Hayden, The North Fork Table & Inn, Southold, NY  
Brian Hill, Francine Bistro, Camden, ME  
Dano Hutnik, Dano's Heuriger on Seneca, Lodi, NY  
Liz Jackson, Libby's Bistro, Gorham, NH  
Matt and Kate Jennings, La Laiterie, Providence, RI  
Serge Madikians, Serevan, Amenia, NY  
Demos Regas, Emilitsa, Portland, ME  
Bjorn Somlo, Nudel, Lenox, MA  
Champe Speidel, Persimmon, Bristol, RI  
Danai Sriprasert and Nattasak Wongsachua, Boda, Portland, ME

Bill Taibe, LeFarm, Westport, CT  
Sai Viswanath, DeWolf Tavern, Bristol, RI  
Eric Warnstedt, Hen of the Wood, Waterbury, VT

## **BEST CHEF: NORTHWEST**

Chris Ainsworth, Saffron Mediterranean Kitchen, Walla Walla, WA  
Aaron Barnett, Restaurant St. Jack, Portland, OR  
Matthew Bennett, Sybaris, Albany, OR  
Matt Costello, The Inn at Langley, Langley, WA  
Matt Dillon, Sitka & Spruce, Seattle  
Jeff Drew, Snake River Grill, Jackson Hole, WY  
Renee Erickson, Boat Street Cafe, Seattle  
Jason Franey, Canlis, Seattle  
John Gorham, Toro Bravo, Portland, OR  
James Honaker, Bistro Enzo, Billings, MT  
Christopher Israel, Grüner, Portland, OR  
Jeff Keys, Vintage Restaurant, Ketchum, ID  
Brendan Mahaney, Belly, Eugene, OR  
Naomi Pomeroy, Beast, Portland, OR  
Adam Sappington, The Country Cat Dinner House & Bar, Portland, OR  
Ethan Stowell, Staple & Fancy Mercantile, Seattle  
Jason Stratton, Spinasse, Seattle  
Cathy Whims, Nostrana, Portland, OR  
Justin Wills, Restaurant Beck, Depoe Bay, OR  
Rachel Yang and Seif Chirchi, Joule, Seattle

## **BEST CHEF: NYC**

Michael Anthony, Gramercy Tavern  
April Bloomfield, The Spotted Pig  
Marco Canora, Hearth  
Scott Conant, Scarpetta  
Wylie Dufresne, wd~50  
John Fraser, Dovetail  
Kurt Gutenbrunner, Wallsé  
Dan Kluger, ABC Kitchen  
Mark Ladner, Del Posto  
Paul Liebrandt, Corton  
Anita Lo, Annisa  
George Mendes, Aldea  
César Ramirez, Brooklyn Fare  
Sean Rembold, Diner  
Masa Takayama, Masa  
Bill Telepan, Telepan  
Rich Torrisi and Mario Carbone, Torrisi Italian Specialties  
Jonathan Waxman, Barbuto  
Michael White, Marea  
Galen Zamarra, Mas (farmhouse)

## **BEST CHEF: PACIFIC**

Matthew Accarrino, SPQR, San Francisco  
William Bradley, Addison at the Grand Del Mar, San Diego  
Josef Centeno, The Lazy Ox Canteen, Los Angeles  
Michael Chiarello, Bottega, Yountville, CA  
Michael Cimarusti, Providence, Los Angeles  
Chris Cosentino, Incanto, San Francisco

David Féau, The Royce at the Langham Huntington,  
Pasadena, CA  
Beverly Gannon, Hali'imaile General Store, Makawao, HI  
Loretta Keller, COCO500, San Francisco  
Christopher Kostow, The Restaurant at Meadowood,  
St. Helena, CA  
Mourad Lahlou, Aziza, San Francisco  
Corey Lee, Benu, San Francisco  
David LeFevre, MB Post, Manhattan Beach, CA  
Jim Moffat, Bar Acuda, Hanalei, HI  
Matt Molina, Osteria Mozza, Los Angeles  
Daniel Patterson, Coi, San Francisco  
Richard Reddington, Redd, Yountville, CA  
John Rivera Sedlar, Rivera, Los Angeles  
Paul Shoemaker, Savory, Malibu, CA  
Hiroyuki Urasawa, Urasawa, Beverly Hills, CA

### **BEST CHEF: SOUTH**

Greg Baker, The Refinery, Tampa, FL  
Vishwesh Bhatt, Snackbar, Oxford, MS  
Clay Conley, Būccan, Palm Beach, FL  
Paula DaSilva, 1500° at Eden Roc Renaissance Miami  
Beach, Miami Beach, FL  
Justin Devillier, La Petite Grocery, New Orleans  
Justin Girouard, The French Press, Lafayette, LA  
John Harris, Lilette, New Orleans  
Chris Hastings, Hot and Hot Fish Club, Birmingham, AL  
Scott Hunnel, Victoria & Albert's at Disney's Grand  
Floridian Resort & Spa, Lake Buena Vista, FL  
Chad Johnson, SideBerns, Tampa, FL  
James Lewis, Bettola, Birmingham, AL  
Jeff McInnis, Yardbird Southern Table & Bar,

Miami Beach, FL  
Tory McPhail, Commander's Palace, New Orleans  
Sergio Navarro, Pubbelly, Miami Beach, FL  
James and Julie Petrakis, The Ravenous Pig, Winter  
Park, FL  
Lee Richardson, Ashley's at the Capital Hotel, Little  
Rock, AR  
Jeanie Roland, The Perfect Caper, Punta Gorda, FL  
Henry Salgado, Spanish River Grill,  
New Smyrna Beach, FL  
Alon Shaya, Domenica, New Orleans  
Wesley True, True, Mobile, AL

### **BEST CHEF: SOUTHEAST**

Hugh Acheson, Five and Ten, Athens, GA  
Billy Allin, Cakes & Ale, Decatur, GA  
Jeremiah Bacon, The Macintosh, Charleston, SC  
Tyler Brown, Capitol Grille at the Hermitage Hotel,  
Nashville, TN  
Ashley Christensen, Poole's, Raleigh, NC  
Craig Deihl, Cypress, Charleston, SC  
John Fleer, Canyon Kitchen at Lonesome Valley,  
Cashiers, NC  
Damian Heath, Lot 12 Public House,  
Berkeley Springs, WV  
Linton Hopkins, Restaurant Eugene, Atlanta  
Vivian Howard, Chef & the Farmer, Kinston, NC  
Scott Howell, Nana's, Durham, NC  
Anthony Lamas, Seviche, Louisville, KY  
Edward Lee, 610 Magnolia, Louisville, KY  
Joseph Lenn, The Barn at Blackberry Farm, Walland, TN  
Daniel Lindley, St. John's Restaurant, Chattanooga, TN  
Ouita Michel, Holly Hill Inn, Midway, KY



Andrew Ticer and Michael Hudman, Andrew Michael  
Italian Kitchen, Memphis, TN

Aaron Vandemark, Panciuto, Hillsborough, NC

Ken Vadrinski, Trattoria Lucca, Charleston, SC

Tandy Wilson, City House, Nashville, TN

## **BEST CHEF: SOUTHWEST**

Bruce Auden, Biga on the Banks, San Antonio

Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ

Bowman Brown and Viet Pham, Forage,  
Salt Lake City, UT

Bruno Davailon, Mansion Restaurant at Rosewood  
Mansion on Turtle Creek, Dallas

Mitsuo Endo, Aburiya Raku, Las Vegas

Silvana Salcido Esparza, Barrio Café, Phoenix

Mark Fischer, Six89, Carbondale, CO

Manabu Horiuchi, Kata Robata, Houston

Anita Jaisinghani, Indika, Houston

Jennifer James, Jennifer James 101, Albuquerque, NM

Jennifer Jasinski, Rioja, Denver

Maiya Keck, Maiya's, Marfa, TX

Frederick Muller, El Meze, Taos, NM

John Murcko, Talisker on Main, Park City, UT

Hugo Ortega, Hugo's, Houston

Paul Qui, Uchi, Austin, TX

Martín Rios, Restaurant Martín, Santa Fe

Teiichi Sakurai, Tei-An, Dallas

Alex Seidel, Fruition Restaurant, Denver

John Sharpe, The Turquoise Room at La Posada Hotel  
& Gardens, Winslow, AZ