



FOR IMMEDIATE RELEASE

Press Contacts:

Willie Norkin / Jessica Cheng / Jessica Aptman

Susan Magrino Agency

Tel: 212.957.3005

Email: willie.norkin@smapr.com / jessica.cheng@smapr.com / jessica.aptman@smapr.com

**2009 JAMES BEARD FOUNDATION AWARDS
RESTAURANT AND CHEF SEMIFINALISTS UNVEILED**

*Final Nominations to be Announced at
Chicago's Frontera Grill on March 23, 2009*

NEW YORK, NY (February 13, 2009) – The list of Restaurant and Chef semifinalists for the 2009 James Beard Foundation Awards, the nation's most prestigious honors for culinary professionals, were announced today and are now available on www.jamesbeard.org/awards. Selected from thousands of online entries, the prestigious group of semifinalists in the 19 Restaurant and Chef categories represents a wide variety of culinary talent, from legendary chefs and dining destinations in 10 different regions across the United States, to the nation's best new restaurants and rising star chefs.

On **Monday, March 23, 2009**, the James Beard Foundation will announce the final nominees during an invitation-only breakfast at JBF Award winning chef Rick Bayless' and JBF Trustee Deann Bayless' highly-acclaimed **Frontera Grill** restaurant in Chicago, IL, marking the first time this event has taken place outside of the Foundation's hometown of New York City. There will be five finalists in each category, narrowed down from the list of semifinalists by a panel of more than 400 judges. Winners will be announced on **Monday, May 4, 2009** at the **Awards Ceremony and Gala Reception**, the highly-anticipated annual celebration taking place at **Avery Fisher Hall** at Lincoln Center in New York City.

The James Beard Foundation Awards is the nation's preeminent recognition program honoring professionals in the food and beverage industries. The Awards celebrate outstanding achievement in each of the following categories: Restaurants and Chefs, Books, Journalism, Restaurant Design and Graphics, Broadcast Media and special achievement awards. Each category has an individual Awards Committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program.

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, over 15,000 entries were received. The independent accounting firm, Lutz & Carr, tabulates these entries for the Restaurant and Chef Committee. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the 20 semifinalists in each of the 19 Restaurant and Chef awards categories, some of which include Outstanding Restaurant, Best Chef in 10 different U.S. regions, Rising Star Chef of the Year, Outstanding Wine Service, and Best New Restaurant. (See this year's semifinalist list at the end of this press release.)

The list of semifinalists is then sent to an independent volunteer panel of more than 400 judges from across the country. This panel, comprised of leading regional restaurant critics, food and wine editors, culinary educators and past James Beard Foundation Award winners, vote on specific award categories to determine the final five nominees. The same judges then vote on these five nominees to select the winners. 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 at the Awards Ceremony in May.

The annual James Beard Foundation **Media Awards Dinner**, an exclusive event honoring the nation's top food journalists and culinary broadcast programs, will take place on **Sunday, May 3, 2009** at the Hudson Theatre in midtown Manhattan. This will be followed by the annual **Awards Ceremony and Gala Reception** on **Monday, May 4, 2009** at Avery Fisher Hall at Lincoln Center, during which the Restaurant and Chef awards will be handed out, along with book honors and a number of special achievement awards. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia.

This year's James Beard Foundation Awards will celebrate **Women in Food**. A highlight of the evening will be the Gala Reception, which will take place following the Awards Ceremony, featuring a line-up of America's most noteworthy female chefs, sommeliers, mixologists and artisanal producers. **Lidia Matticchio Bastianich**, acclaimed chef, restaurateur, television personality, cookbook author and multiple James Beard Foundation Award-winner, will serve as the honorary Gala Chair. As Gala Chair, Ms. Bastianich will work with the Awards Committee in the selection of the culinary talent featured at the Gala Reception.

About the James Beard Foundation

The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a performance space for visiting chefs. For more information, please visit www.jamesbeard.org.

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2009 James Beard Foundation Awards Restaurant and Chef Award Semifinalists

OUTSTANDING RESTAURATEUR

Ashok Bajaj, The Oval Room, The Bombay Club, Ardeo, Bardeo, 701, and Rasika, Washington, D.C.

Tom Baron, Big Burrito Restaurant Group, Pittsburgh

Roger Berkowitz, Legal Sea Foods, Boston

Frank Bonanno, Mizuna, Luca D'Italia, and Osteria Marco, Denver

Jimmy Bradley, Red Cat Restaurants, NYC

Larry D'Amico and Richard D'Amico, D'Amico & Partners, Minneapolis

Tom Douglas, Dahlia Lounge, Palace Kitchen, Etta's, Lola, Serious Pie, and Dahlia Bakery, Seattle

Sam Fox, Fox Restaurant Concepts, Scottsdale, AZ

Jim Goode and Levi Goode, Goode Company Restaurants, Houston

Bill Higgins and Bill Upson, Real Restaurants, Sausalito, CA

Pano Karatassos, Buckhead Life Restaurant Group, Atlanta

Pat Kuleto, Pat Kuleto Restaurant Development & Management Co., San Francisco

Keith McNally, Balthazar, Schiller's Liquor Bar, Pastis, Morandi, Lucky Strike, and Pravda, NYC

Richard Melman, Lettuce Entertain You Enterprises, Chicago

Drew Nieporent, Myriad Restaurant Group, NYC

Dennis Quaintance, Nancy King Quaintance, and Mike Weaver, Quaintance-Weaver Restaurants, Greensboro, NC

- more -

Ralph Rubio, Rubio's Restaurants, Carlsbad, CA

Stephen Starr, Starr Restaurant Organization, Philadelphia

Alan Stillman and Michael Stillman, Fourth Wall Restaurants, NYC

Doug Washington, Mitchell Rosenthal, and Steven Rosenthal, Town Hall, Salt House, and Anchor & Hope, San Francisco

OUTSTANDING CHEF

José Andrés, Minibar, Washington, D.C.

Dan Barber, Blue Hill, NYC

Tom Colicchio, Craft, NYC

Suzanne Goin, Lucques, Los Angeles

Vincent Guerithault, Vincent on Camelback, Phoenix

Sam Hayward, Fore Street, Portland, ME

Jean Joho, Everest, Chicago

Paul Kahan, Blackbird, Chicago

Barbara Lynch, No. 9 Park, Boston

Michael Mina, Michael Mina, San Francisco

Tamara Murphy, Brasa, Seattle

Scott Peacock, Watershed, Decatur, GA

Charles Phan, The Slanted Door, San Francisco

Stephan Pyles, Stephan Pyles, Dallas

Anne Quatrano, Bacchanalia, Atlanta

Ana Sortun, Oleana, Cambridge, MA

Frank Stitt, Highlands Bar & Grill, Birmingham, AL

Marc Vetri, Vetri, Philadelphia

Janos Wilder, Janos, Tucson, AZ

Michael Smith, Restaurant Michael Smith, Kansas City, MO

OUTSTANDING RESTAURANT

Alan Wong's Restaurant, Honolulu

Babbo, NYC

Bacchanalia, Atlanta

Bern's Steak House, Tampa, FL

Blackbird, Chicago

Boulevard, San Francisco

Brigtsen's, New Orleans

Delfina, San Francisco

Everest, Chicago

Fore Street, Portland, ME

Greens, San Francisco

Hamersley's Bistro, Boston

Higgins Restaurant and Bar, Portland, OR

Highlands Bar & Grill, Birmingham, AL

Jean Georges, NYC

Kinkead's, Washington, D.C.

Lucia's Restaurant, Minneapolis

Magnolia Grill, Durham, NC

Sanford, Milwaukee

Vidalia, Washington, D.C.

BEST NEW RESTAURANT

Animal, Los Angeles

The Bazaar by José Andrés at SLS Hotel at Beverly Hills, Los Angeles

Bottega, Yountville, CA

Camino, Oakland, CA

Cork, Washington, D.C.

Corton, NYC
Distrito, Philadelphia
Django, Des Moines, IA
Emilitsa, Portland, ME
Feast, Houston
Holeman and Finch Public House, Atlanta
Hungry Mother, Cambridge, MA
Izakaya at Borgata Hotel Casino & Spa, Atlantic City, NJ
L2O, Chicago
Merriman's Kapalua, Maui, Lahaina, HI
Momofuku Ko, NYC
Noca, Phoenix
Palate Food & Wine, Glendale, CA
Poppy, Seattle
Raku, Las Vegas
Richard Chen Pittsburgh
Scarpetta, NYC
Spinasse, Seattle
Sra. Martinez, Miami
Tei An, Dallas
Trattoria Lucca, Charleston, SC
Volt, Frederick, MD
Zahav, Philadelphia

RISING STAR CHEF OF THE YEAR

Nate Appleman, A16, San Francisco
Sean Brock, McCrady's, Charleston, SC

Aaron Deal, Tristan, Charleston, SC

Sonja Finn, Dinette, Pittsburgh

Evan Funke, Rustic Canyon Wine Bar and Seasonal Kitchen, Santa Monica, CA

Vannessa Garcia, Restaurant Charlie at the Palazzo, Las Vegas

Kevin Gillespie, Woodfire Grill, Atlanta

Will Gilson, Garden at the Cellar, Cambridge, MA

Sarah Kosikowski, Michael Mina at Bellagio, Las Vegas

Jackson Kramer, Interim Restaurant & Bar, Memphis

Travis Lett, Gjelina, Venice, CA

Jonathan McDonald, Pub & Kitchen, Philadelphia

Johnny Monis, Komi, Washington, D.C.

Dave Racicot, Lautrec at Nemaquin Woodlands Resort, Farmington, PA

Charles "Chip" Roman, Blackfish, Conshohocken, PA

Gabriel Rucker, Le Pigeon, Portland, OR

Justin Schoville, Söntés, Rochester, MN

Ryan Skeen, Irving Mill, NYC

Michael Solomonov, Zahav, Philadelphia

Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis

Rachel Yang, Joule, Seattle

Sue Zemanick, Gautreau's, New Orleans

OUTSTANDING PASTRY CHEF

Cory Barrett, Lola, Cleveland

Beth Biundo, Lilette, New Orleans

David Collier, The Mansion Restaurant at Rosewood Mansion on Turtle Creek, Dallas

Gina DePalma, Babbo, NYC

Deanie Fox, Ubuntu, Napa, CA

Kamel Guechida, Joël Robuchon at the Mansion at MGM Grand Hotel & Casino, Las Vegas

Kate Honeyman, Buddakan, Philadelphia

Marie Jackson, The Flaky Tart, Atlantic Highlands, NJ

Maura Kilpatrick, Sofra Bakery and Cafe, Cambridge, MA

Yasmín Lozada-Hissom, Duo, Denver

Jimmy MacMillan, Avenues at the Peninsula Chicago

James Miller, Cafe Besalu, Seattle

Zoe Nathan, Rustic Canyon Wine Bar and Seasonal Kitchen, Santa Monica, CA

Pichet Ong, P*ong, NYC

Frederick Ortega, Lacroix at the Rittenhouse, Philadelphia

Nicole Plue, Redd, Yountville, CA

Aaron Russell, The Chocolate Bar, Decatur, GA

Catherine Schimenti, Craft Los Angeles

Mindy Segal, Mindy's HotChocolate, Chicago

Khanh Tran, Cosmos, Minneapolis

OUTSTANDING WINE SERVICE

Acquerello, San Francisco

Archie's Waeside, Le Mars, IA

Avenues at the Peninsula Chicago

Bin 36, Chicago

Blackberry Farm, Walland, TN

California Grill at Disney's Contemporary Resort, Lake Buena Vista, FL

Canlis, Seattle

Emeril's New Orleans

Il Capriccio, Waltham, MA

Kazimierz World Wine Bar, Scottsdale, AZ

La Belle Vie, Minneapolis

La Toque, Napa, CA

Lacroix at the Rittenhouse, Philadelphia

Le Bernardin, NYC

Meritage, Boston

Palme d'Or at Biltmore, Coral Gables, FL

Park & Orchard, East Rutherford, NJ

Patina, Los Angeles

Picasso at Bellagio, Las Vegas

Sona, Los Angeles

OUTSTANDING WINE AND SPIRITS PROFESSIONAL

David Adelsheim, Adelsheim Vineyard, Newberg, OR

Mannie Berk, The Rare Wine Co., Sonoma, CA

T.A. Breaux, Jade Liqueurs, Birmingham, AL

Sam Calagione, Dogfish Head, Milton, DE

Dale DeGroff, Dale DeGroff Co., NYC

Merry Edwards, Merry Edwards Wines, Sebastopol, CA

Bob Foley, Robert Foley Vineyards, Angwin, CA

Hubert Germain-Robin, Germain-Robin, Ukiah, CA

Alex Golitzin, Quilceda Creek, Snohomish, WA

Josh Jensen, Calera, Hollister, CA

Jim Koch, The Boston Beer Company, Boston

Celia Masyczek, Corra Wines, St. Helena, CA

Stephen R. McCarthy, Clear Creek Distillery, Portland, OR

Garrett Oliver, The Brooklyn Brewery, Brooklyn, NY

John Shafer and Doug Shafer, Shafer Vineyards, Napa, CA

Eric Solomon, Eric Solomon Selections, Charlotte, NC

Anthony Terlato, Terlato Wine Group, Bannockburn, IL

Todd Thrasher, Restaurant Eve, Alexandria, VA

Albert Trummer, Apotheke, NYC

Julian P. Van Winkle, III, Old Rip Van Winkle Distillery, Louisville, KY

OUTSTANDING SERVICE

Alan Wong's Restaurant, Honolulu

The American Restaurant, Kansas City, MO

Brigtsen's, New Orleans

Cafe Juanita, Kirkland, WA

Campanile, Los Angeles

Canlis, Seattle

Charleston Grill, Charleston, SC

Courtright's Restaurant, Willow Springs, IL

Daniel, NYC

The Dining Room at the Ritz-Carlton, Buckhead, Atlanta

Emeril's New Orleans

La Grenouille, NYC

La Mer at Halekulani, Honolulu

Le Cirque at Bellagio, Las Vegas

Nobhill Tavern at MGM Grand Hotel & Casino, Las Vegas

Palme d'Or at Biltmore, Coral Gables, FL

Pigalle, Boston

Sanford, Milwaukee

Spiaggia, Chicago

Vetri, Philadelphia

BEST CHEF: PACIFIC

Gino Angelini, Angelini Osteria, Los Angeles

James Boyce, Studio at Montage Laguna Beach, Laguna Beach, CA

Michael Cimarusti, Providence, Los Angeles

Josiah Citrin, Mélisse, Santa Monica, CA

Chris Cosentino, Incanto, San Francisco

Jeremy Fox, Ubuntu, Napa, CA

Hiroshi Fukui, Hiroshi Eurasion Tapas, Honolulu

Bev Gannon, Joe's, Wailea, HI

Quinn Hatfield, Hatfield's, Los Angeles

Douglas Keane, Cyrus, Healdsburg, CA

Loretta Keller, Coco500, San Francisco

David Kinch, Manresa, Los Gatos, CA

Chris Kobayashi, Artisan, Paso Robles, CA

Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA

Peter Merriman, Merriman's, Waimea, HI

David Myers, Sona, Los Angeles

Daniel Patterson, Coi, San Francisco

Gayle Pirie and John Clark, Foreign Cinema, San Francisco

Craig Strong, The Dining Room at the Langham, Pasadena, CA

Jason Travi, Fraîche, Culver City, CA

BEST CHEF: MID-ATLANTIC

Cathal Armstrong, Restaurant Eve, Alexandria, VA

Jim Burke, James, Philadelphia

Steven Cameron, Blue, Surf City, NJ

Jay Caputo, Espuma, Rehoboth Beach, DE

Andrea Carbine, A Toute Heure, Cranford, NJ

Anthony Chittum, Vermilion, Alexandria, VA
Melissa Close, Palladio at Barboursville Vineyards, Barboursville, VA
Michael DiBianca, Moro, Wilmington, DE
Douglass Dick, Bona Terra, Sharpsburg, PA
Jose Garces, Amada, Philadelphia
Haidar Karoum, Proof, Washington, D.C.
Peter Pastan, Obelisk, Washington, D.C.
Tom Power, Corduroy, Washington, D.C.
Maricel Presilla, Cucharamama, Hoboken, NJ
Charles "Chip" Roman, Blackfish, Conshohocken, PA
Joe Romanowski, Bay Avenue Trattoria, Highlands, NJ
Michael Solomonov, Zahav, Philadelphia
Vikram Sunderam, Rasika, Washington, D.C.
Marcie Turney, Bindi, Philadelphia
Cindy Wolf, Charleston, Baltimore

BEST CHEF: MIDWEST

M.J. Adams, The Corn Exchange, Rapid City, SD
Isaac Becker, 112 Eatery, Minneapolis
Jennifer Coco, The Flatiron Cafe, Omaha, NE
Gerard Craft, Niche, St. Louis
George Formaro, Centro, Des Moines, IA
Josh Galliano, Monarch, St. Louis
Colby Garrelts, Bluestem, Kansas City, MO
Enosh Kelly, Bistro Montage, Des Moines, IA
Steve Logsdon, Basil Prosperi's Lucca, Des Moines, IA
Tim McKee, La Belle Vie, Minneapolis

Shinji Muramoto, Restaurant Muramoto, Madison, WI

Kevin Nashan, Sidney Street Cafe, St. Louis

Mike Odette, Sycamore, Columbia, MO

Scott Pampuch, Corner Table, Minneapolis

Alexander Roberts, Restaurant Alma, Minneapolis

Derek Rowe, Harvest, Madison, WI

Lenny Russo, Heartland, St. Paul, MN

Jim Webster, Wild Rice, Bayfield, WI

Stewart Woodman, Heidi's Minneapolis

Dominic Zumpano, Umami Moto, Milwaukee

BEST CHEF: GREAT LAKES

Ali Barker, Bistro on the Boulevard, St. Joseph, MI

Zack Bruell, Parallax, Cleveland

Suzy Crofton, Crofton on Wells, Chicago

Christophe David, Nomi at Park Hyatt Chicago

Jean-Robert de Cavel, Jean-Robert at Pigall's, Cincinnati

Luciano Del Signore, Bacco Ristorante, Southfield, MI

Curtis Duffy, Avenues at the Peninsula Chicago

Kendal Duque, Sepia, Chicago

Koren Grieveson, Avec, Chicago

Michael Maddox, Le Titi De Paris, Arlington Heights, IL

Martial Noguier, Café des Architectes at Sofitel Chicago Water Tower, Chicago

Brian Polcyn, Five Lakes Grill, Milford, MI

Arun Sampanthavivat, Arun's, Chicago

Bruce Sherman, North Pond, Chicago

John Somerville, The Lark, West Bloomfield, MI

Michael Symon, Lola, Cleveland

David Tallent, Restaurant Tallent, Bloomington, IN

Giuseppe Tentori, Boka, Chicago

Paul Virant, Vie, Western Springs, IL

Alex Young, Zingerman's Roadhouse, Ann Arbor, MI

BEST CHEF: NEW YORK CITY

Michael Anthony, Gramercy Tavern

April Bloomfield, The Spotted Pig

Terrance Brennan, Picholine

Floyd Cardoz, Tabla

Scott Conant, Scarpetta

Wylie Dufresne, WD-50

Caroline Fidanza, Marlow & Sons

John Fraser, Dovetail

Alexandra Guarnaschelli, Butter Restaurant

Kurt Gutenbrunner, Wallsé

Gabrielle Hamilton, Prune

Gabriel Kreuther, The Modern

Mark Ladner, Del Posto

Anita Lo, Annisa

Michael Psilakis, Anthos

Bill Telepan, Telepan

Laurent Tourondel, BLT Market

Michael White, Alto

Naomichi Yasuda, Sushi Yasuda

Galen Zamarra, Mas Farmhouse

BEST CHEF: NORTHEAST

Mike Andrzejewski, Sea Bar, Buffalo, NY

Lara Atkins and Steve Atkins, The Kitchen Table Bistro, Richmond, VT

Gabriel Bremer, Salts, Cambridge, MA

Penelle Chase, Phoebe Chase, Megan Chase, and Ted Lafage, Chase's Daily, Belfast, ME

Rob Evans, Hugo's, Portland, ME

Gabriel Frasca and Amanda Lydon, Straight Wharf Restaurant, Nantucket, MA

Clark Frasier and Mark Gaier, Arrows Restaurant, Ogunquit, ME

Rich Hanson, Cleonice, Ellsworth, ME

Brian Hill, Francine Bistro, Camden, ME

Andy Husbands, Tremont 647, Boston

Steve Johnson, Rendezvous in Central Square, Cambridge, MA

Peter Xavier Kelly, Xaviar's at Piermont, Piermont, NY

Michael LaScola, American Seasons, Nantucket, MA

Michael Leviton, Lumière, West Newton, MA

Tony Maws, Craigie On Main, Cambridge, MA

Marc Orfaly, Pigalle, Boston

Guy Reuge, Mirabelle, St. James, NY

Bruce Tillinghast, New Rivers, Providence

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

Dustan Bristol, Brick 29 Bistro, Nampa, ID

Kevin Davis, Steelhead Diner, Seattle

Matt Dillon, The Corson Building, Seattle

Scott Dolich, Park Kitchen, Portland, OR

Renee Erickson, Boat Street Cafe, Seattle
Mark Fuller, Spring Hill, Seattle
John Gorham, Toro Bravo, Portland, OR
Maria Hines, Tilth, Seattle
Joseba Jiménez de Jiménez, The Harvest Vine, Seattle
Taichi Kitamura, Kappo, Seattle
Daniel Mondok, Sel Gris, Portland, OR
Naomi Pomeroy, Beast, Portland, OR
Andy Ricker, Pok Pok and Whiskey Soda Lounge, Portland, OR
Charlene Rollins, New Sammy's Cowboy Bistro, Talent, OR
Gabriel Rucker, Le Pigeon, Portland, OR
Scott Staples, Restaurant Zoë, Seattle
Ethan Stowell, Union, Seattle
Jason Wilson, Crush, Seattle
Cathy Whims, Nostrana, Portland, OR

BEST CHEF: SOUTHEAST

Hugh Acheson, Five and Ten, Athens, GA
Arnaud Berthelier, The Dining Room at the Ritz-Carlton, Buckhead, Atlanta
Sean Brock, McCrady's, Charleston, SC
Damian Heath, Lot 12 Public House, Berkeley Springs, WV
Mark Hibbs, Ratcliffe on the Green, Charlotte, NC
Linton Hopkins, Restaurant Eugene, Atlanta
Scott Howell, Nana's, Durham, NC
Mike Lata, Fig, Charleston, SC
Edward Lee, 610 Magnolia, Louisville, KY
Daniel Lindley, St. John's Restaurant, Chattanooga, TN

- more -

Margot McCormack, Margot Café & Bar, Nashville
Ouita Michel, Holly Hill Inn, Midway, KY
Bruce Moffett, Barrington's Restaurant, Charlotte, NC
Andrea Reusing, Lantern, Chapel Hill, NC
Hector Santiago, Pura Vida, Atlanta
Bill Smith, Crook's Corner, Chapel Hill, NC
Chip Smith, Bonne Soirée, Chapel Hill, NC
Ken Vedrinski, Sienna, Daniel Island, SC
Bob Waggoner, Charleston Grill, Charleston, SC
Tandy Wilson, City House, Nashville

BEST CHEF: SOUTHWEST

Paul Bartolotta, Bartolotta Ristorante di Mare at Wynn Las Vegas
Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ
James Campbell Caruso, La Boca, Santa Fe
Bryan Caswell, Reef, Houston
Saipin Chutima, Lotus of Siam, Las Vegas
Tyson Cole, Uchi, Austin, TX
Eric DiStefano, Coyote Cafe, Santa Fe
Marc Ehrler, The Ventana Room at Loews Ventana Canyon Resort, Tucson, AZ
Mark Fischer, Restaurant Six89, Carbondale, CO
Sharon A. Hage, York Street, Dallas
Ryan Hardy, Montagna at the Little Nell, Aspen, CO
Claude Le Tohic, Joël Robuchon at the Mansion at MGM Grand Hotel & Casino, Las Vegas
Kelly Liken, Kelly Liken, Vail, CO
Beau MacMillan, Elements at Sanctuary Camelback Mountain Resort and Spa, Paradise Valley, AZ
Paul Petersen, Café Cenizo, Marathon, TX
Armando Pomaes, Café Central, El Paso, TX

Alex Seidel, Fruition Restaurant, Denver

Damon Simonton, Chef Damon's, Taos, NM

John Tesar, The Mansion Restaurant at Rosewood Mansion on Turtle Creek, Dallas

Andrew Weissman, Le Rêve, San Antonio

BEST CHEF: SOUTH

Derek Barnes, Derek's Culinary Casual, Sarasota, FL

Zach Bell, Café Boulud at the Brazilian Court, Palm Beach, FL

Scott Boswell, Stella!, New Orleans

Aaron Burgau, Patois, New Orleans

John Currence, City Grocery, Oxford, MS

Derek Emerson, Walker's Drive-In, Jackson, MS

Tom Gray, Bistro Aix, Jacksonville, FL

Zack Gross, Z Grille, St. Petersburg, FL

John Harris, Lilette, New Orleans

Christopher Hastings, Hot and Hot Fish Club, Birmingham, AL

Scott Hunnel, Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Orlando, FL

Philip Krajeck, Fish Out of Water at WaterColor Inn & Resort, Santa Rosa Beach, FL

Edgar Leal, Cacao Restaurant, Coral Gables, FL

Dean James Max, 3030 Ocean, Fort Lauderdale, FL

Lee Richardson, Ashley's, Capital Hotel, Little Rock, AR

Douglas Rodriguez, Ola, Miami Beach, FL

Jeanie Roland, The Perfect Caper, Punta Gorda, FL

Philippe Ruiz, Palme d'Or at Biltmore, Coral Gables, FL

Michael Schwartz, Michael's Genuine Food & Drink, Miami

David Solazzo and Torre Solazzo, Ristorante Del Porto, Covington, LA

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