

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Book Awards

Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2009

COOKBOOK OF THE YEAR

The Country Cooking of Ireland

by Colman Andrews
(Chronicle Books)

COOKBOOK HALL OF FAME

A Book of Middle Eastern Food

by Claudia Roden

AMERICAN COOKING

Real Cajun

by Donald Link with Paula Disbrowe
(Clarkson Potter)

BAKING AND DESSERT

Baking

by James Peterson
(Ten Speed Press)

BEVERAGE

Been Doon So Long: A Randall Grahm Vinthology

by Randall Grahm
(University of California Press)

COOKING FROM A PROFESSIONAL POINT OF VIEW

The Fundamental Techniques of Classic Pastry Arts

by The French Culinary Institute with Judith Choate
(Stewart, Tabori & Chang)

GENERAL COOKING

Ad Hoc at Home

by Thomas Keller with Dave Cruz
(Artisan Books)

HEALTHY FOCUS

Love Soup: 160 All-New Vegetarian Recipes from the Author of "The Vegetarian Epicure"

by Anna Thomas
(W.W. Norton & Company)

INTERNATIONAL

The Country Cooking of Ireland

by Colman Andrews
(Chronicle Books)

PHOTOGRAPHY

Seven Fires: Grilling the Argentine Way

Photographer: Santiago Soto Monllor
(Artisan Books)

REFERENCE AND SCHOLARSHIP

Encyclopedia of Pasta

by Oretta Zanini de Vita
Translated by Maureen B. Fant
(University of California Press)

SINGLE SUBJECT

Pasta Sfoglia

by Ron and Colleen Suhanosky with Susan Simon
(John Wiley & Sons, Inc.)

WRITING AND LITERATURE

Save the Deli

by David Sax
(Houghton Mifflin Harcourt)

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Broadcast Media Awards

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2009

AUDIO WEBCAST OR RADIO SHOW

The Kojo Nnamdi Show

Host: Kojo Nnamdi

Areas: Washington, D.C., Online

Producers: Tara Boyle, Michael Martinez, Ingalisa Schrobsdorff, Brendan Sweeney, and Diane Vogel

TELEVISION SHOW, IN STUDIO OR FIXED LOCATION

French Food at Home with Laura Calder

Host: Laura Calder

Network: Food Network Canada

Producer: Johanna Eliot

TELEVISION SHOW, ON LOCATION

Chefs A' Field: King of Alaska

Host: Rick Moonen

Network: PBS

Producers: Heidi Hanson and Chris Warner

TV FOOD PERSONALITY

Andrew Zimmern

Bizarre Foods with Andrew Zimmern

Network: The Travel Channel

TELEVISION SPECIAL

Food Trip with Todd English

Host: Todd English

Network: PBS

Producers: Matt Cohen, Joel Coblenz, Todd English, and Gina Gargano

TELEVISION SEGMENT

ABC News Nightline

Host: John Berman

Network: ABC

Producer: Sarah Rosenberg

VIDEO WEBCAST

The Greenmarket: One Farmer's Story

Seriouseats.com

Producers: Ed Levine, Serious Eats, and Optic Nerve

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Design and Graphics Awards

OUTSTANDING RESTAURANT DESIGN

For the best restaurant design or renovation in North America since January 1, 2007.

Design Firm: Andre Kikoski Architect

Designer: Andre Kikoski

Project: The Wright, NYC

OUTSTANDING RESTAURANT GRAPHICS

For the best restaurant graphics executed in North America since January 1, 2007.

Design Firm: Pandiscio Co.

Project: The Standard Grill, NYC

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Journalism Awards

For articles published in English in 2009

CRAIG CLAIBORNE DISTINGUISHED RESTAURANT REVIEWS

Jonathan Gold

LA Weekly

“Sauced,” “Hot Birria, Cold Cerveza,” “Hare Today”

FOOD BLOG

Serious Eats

Ed Levine

Seriousseats.com

FOOD-RELATED COLUMNS

Rachel Wharton

Edible Brooklyn

Column: Back of the House

“Egg,” “Roberta’s,” “Franny’s and Bklyn Larder”

MAGAZINE FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Anya von Bremzen

Saveur

“Soul of a City”

MAGAZINE FEATURE WRITING WITH RECIPES

Francine Maroukian, Jon Reiner, and Staff of *Esquire*

Esquire

“How Men Eat”

MAGAZINE FEATURE WRITING WITHOUT RECIPES

Barry Estabrook

Gourmet

“The Price of Tomatoes”

M.F.K. FISHER DISTINGUISHED WRITING AWARD

Francine Prose

Saveur

“Faith and Bacon”

MULTIMEDIA FOOD FEATURE

Kevin Pang

Chicagotribune.com

“The Cheeseburger Show”

NEWSPAPER FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Jared Jacang Maher

Westword

“A Hunger to Help”

NEWSPAPER FEATURE WRITING

Cliff Doerksen

Chicago Reader

“The Real American Pie”

NEWSPAPER FOOD SECTION

The Washington Post

Joe Yonan

REPORTING ON HEALTH, ENVIRONMENT, OR NUTRITION

Rowan Jacobsen

EatingWell

“...Or Not to Bee”

WEBSITE FOCUSING ON FOOD, BEVERAGE, RESTAURANTS, OR NUTRITION

Chow.com

Jane Goldman

WRITING ON SPIRITS, WINE, OR BEER

Dara Moskowitz Grumdahl

Minnesota Monthly

“Chardonnay Uncorked”

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Restaurant and Chef Awards

BEST NEW RESTAURANT

Presented by Mercedes-Benz

A restaurant opened in 2009 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

Marea

NYC

Chef/Partner: Michael White

Partner: Chris Cannon

OUTSTANDING CHEF AWARD

Presented by All-Clad Metalcrafters

A 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 chefs for at least the past 5 years.

Tom Colicchio

Craft

NYC

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 pastry chefs or bakers for at least the past 5 years.

Nicole Plue

Redd

Yountville, CA

OUTSTANDING RESTAURANT AWARD

A restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Candidates must have been in operation for at least 10 consecutive years.

Daniel

NYC

Chef/Owner: Daniel Boulud

Owner: Joel Smilow

OUTSTANDING RESTAURATEUR AWARD

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 been nominated for a James Beard Foundation chef award in the past 10 years.

Keith McNally

Balthazar, Lucky Strike, Minetta Tavern,

Morandi, Pastis, Pravda, and Schiller's

Liquor Bar

NYC

OUTSTANDING SERVICE AWARD

Presented by Stella Artois

A restaurant that demonstrates high standards of hospitality and service. Candidates must have been in operation for at least the past 5 years.

Alinea

Chicago

Chef/Owner: Grant Achatz

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.

John Shafer and Doug Shafer

Shafer Vineyards

Napa, CA

OUTSTANDING WINE SERVICE AWARD

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. Candidates must have been in operation for at least 5 years.

Jean Georges

NYC

Wine Director: Bernard Sun

RISING STAR CHEF OF THE YEAR AWARD

Presented by Food Network NYC Wine & Food Festival and Food Network South Beach Wine & Food Festival

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.

Timothy Hollingsworth

The French Laundry

Yountville, CA

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Restaurant and Chef Awards *(continued)*

BEST CHEFS IN AMERICA

Presented by Visa Signature®

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 the chef is presently working.

BEST CHEF: GREAT LAKES

(IL, IN, MI, OH)

Koren Grieveson

Avec
Chicago

BEST CHEF: MID-ATLANTIC

(D.C., DE, MD, NJ, PA, VA)

Jeff Michaud

Osteria
Philadelphia

BEST CHEF: MIDWEST

(IA, KS, MN, MO, NE, ND, SD, WI)

Alexander Roberts

Restaurant Alma
Minneapolis

BEST CHEF: NEW YORK CITY

(Five Boroughs)

Daniel Humm

Eleven Madison Park

BEST CHEF: NORTHEAST

(CT, MA, ME, NH, NY STATE, RI, VT)

Clark Frasier and Mark Gaier

Arrows
Ogunquit, ME

BEST CHEF: NORTHWEST

(AK, ID, MT, OR, WA, WY)

Jason Wilson

Crush
Seattle

BEST CHEF: PACIFIC

(CA, HI)

David Kinch

Manresa
Los Gatos, CA

BEST CHEF: SOUTH

(AL, AR, FL, LA, MS)

Michael Schwartz

Michael's Genuine Food & Drink
Miami

BEST CHEF: SOUTHEAST

(GA, KY, NC, SC, TN, WV)

Sean Brock

McCrary's
Charleston, SC

BEST CHEF: SOUTHWEST

(AZ, CO, NM, NV, OK, TX, UT)

Claude Le Tohic

Joël Robuchon at MGM Grand Hotel & Casino
Las Vegas

2010 JAMES BEARD FOUNDATION AWARDS WINNERS

Who's Who of Food & Beverage in America Inductees

Leah Chase Chef/Owner Dooky Chase Restaurant New Orleans	Paul C. P. McIlhenny President and CEO McIlhenny Company Avery Island, LA	L. Timothy Ryan President Culinary Institute of America Hyde Park, NY
Jessica B. Harris Author and Historian NYC	David Rockwell Founder and CEO Rockwell Group NYC	Susan Spicer Chef/Owner Bayona New Orleans

America's Classics

Presented by The Coca-Cola Company

Restaurants with timeless appeal, beloved in their regions for quality food that reflects the character of their community. Establishments must have been in existence at least 10 years and be locally owned.

Al's French Frys 1251 Williston Road, South Burlington, VT Owners: Bill Bissonette and Lee Bissonette	Calumet Fisheries 3259 E 95th Street, Chicago Owners: The Kotlick and Toll Families	Mary & Tito's Cafe 2711 Fourth St. N.W., Albuquerque, NM Owners: Mary Gonzales and Antoinette Knight
The Bright Star 304 19th St. North, Bessemer, AL Owners: Jimmy Koikos and Nicky Koikos	Gustavus Inn PO Box 60, Gustavus, AK Owners: JoAnn and David Lesh	

Lifetime Achievement Award

Ariane and Michael Batterberry

Founders, *Food & Wine* and *Food Arts*

Humanitarian of the Year

Presented by Louisiana Department of Culture, Recreation & Tourism

Wayne Kostroski

Founder, Taste of the NFL