

## OUTSTANDING RESTAURATEUR

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.

Bob Amick

Concentrics Restaurants, including One Midtown Kitchen, Two Urban Licks, and Trois, Atlanta, GA.

Ashok Bajaj

Ardeo, Bardeo, Bombay Club, The Oval Room, Rasika, and 701 Restaurant, Washington, DC.

Tom Baron

big Burrito Restaurant Group, including Mad Mex, Casbah, Eleven, Kaya, and Umi, Pittsburgh, PA.

Joe Bastianich/Mario Batali

Including Babbo Ristorante y Enoteca, Esca, Del Posto, Otto, Casa Mono, New York, NY. Pizzeria Mozza and Osteria Mozza, Los Angeles, CA. B&B Ristorante, Las Vegas, NV.

Jimmy Bradley

Red Cat Restaurants including The Red Cat and The Harrison, New York, NY.

Larry and Richard D'Amico

D'Amico Cucina, Campiello, Café Lurcat and Bar Lurcat, Masa, and D'Amico & Sons, Minneapolis, MN. Campiello, Café Lurcat and Bar Lurcat, and D'Amico & Sons, Naples, FL.

Tom Douglas

Tom Douglas Restaurants, including The Dahlia Lounge, Etta's Seafood, Palace Kitchen, Lola, Serious Pie, and The Dahlia Bakery, Seattle, WA.

M. Steven Ells

Chipotle Mexican Grills, Inc., Denver, CO. More than 500 locations nationwide.

Sam Fox

Fox Restaurant Concepts, including The Green House, Olive & Ivy, and Bloom, Scottsdale, AZ. Wildflower and Blanco Tacos & Tequila, Tucson, AZ. North, Scottsdale and Glendale, AZ. Sauce, multiple outlets Tucson, AZ and Denver, CO.

Jim Goode

Goode Company Restaurants, including Goode Co. Texas Seafood (2 locations) Goode Co. Texas BBQ (2 locations), Goode Co. Taqueria & Hamburgers, and Goode's Armadillo Palace, Houston, TX.

Steven Hanson

B.R. Guest Restaurants, including Fiamma, Ruby Foo's, Ocean Grill, Atlantic Grill, Blue Water Grill, Vento, Isabella's, Primehouse, and Dos Caminos (3 locations), New York, NY. Fiamma Trattoria and Dos Caminos, Las Vegas, NV. Blue Water Grill and David Burke's Primehouse, Chicago, IL.

Keith McNally, New York, NY

Balthazar Restaurant, Schiller's Liquor Bar, Pastis, Morandi, Lucky Strike, and Pravda, New York, NY.

Richard Melman

Lettuce Entertain You Enterprises, including Everest, Tru, Shaw's Crab House, and Brasserie Jo, Chicago, IL. Eiffel Tower, Las Vegas, NV.

Christopher Myers

Including Radius, Myers & Chang, Via Matta, and Great Bay, Boston, MA.

Wolfgang Puck

Wolfgang Puck Fine Dining, including Cut and Chinois on Main, Los Angeles, CA. Postrio, San Francisco, CA and Las Vegas, NV. Spago, Beverly Hills, CA, Las Vegas, NV, Maui, HI, and Beaver Creek, CO.

André Rochat

Gastronomy Restaurant Group, Inc. including André's Las Vegas, Alizé at the top of the Palms, and André's at Monte Carlo, Las Vegas, NV.

Joachim Splichal

Patina Restaurant Group, including Patina and Paperfish, Los Angeles, CA. Nick and Stef's Steakhouse, New York, NY and Los Angeles, CA. Pinot Provence and Catal Restaurant, Orange County, CA. Pinot Brasserie, Las Vegas, NV.

Stephen Starr

Starr Restaurant Organization, including Alma de Cuba, Barclay Prime, Buddakan, Continental, Continental Mid-Town, El Vez, Jones, Morimoto, Pod, Striped Bass, and Tangerine, Philadelphia, PA. Buddakan and Morimoto, New York, NY. Buddakan and Continental, Atlantic City, NJ.

Laurent Tourondel

BLT Restaurants, including BLT Steak, New York, NY, Dallas, TX, Miami, FL, Los Angeles, CA, and White Plains, NY. BLT Fish, BLT Prime, BLT Market, and BLT Burger, New York, NY.

Jean-Georges Vongerichten/Phil Suarez, New York, NY

Jean-Georges Management LLC, including Jean Georges, Spice Market, Jojo, Mercer St. Kitchen, Vong, and Perry Street, New York, NY. Prime Steakhouse, Las Vegas, NV.

### **BEST CHEF: PACIFIC**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (CA, HI)

Michael Cimarusti, Providence, Los Angeles, CA

John Cuevas, Loft, Laguna Beach, CA

Jaime Martin del Campo and Ramiro Arvizu, La Casita Mexicana, Bell, CA

Beverly Gannon, Joe's Bar and Grill, Wailea, HI

Gerald Hirigoyen, Piperade, San Francisco, CA

- Douglas Keane, Cyrus, Healdsburg, CA
- David Kinch, Manresa, Los Gatos, CA
- Sal Marino, Il Grano, Los Angeles, CA
- Florent Marneau, Marché Moderne, Costa Mesa, CA
- Peter Merriman, Merriman's, Waimea, HI
- Joe Miller, Joe's, Venice, CA
- David Myers, Sona, Los Angeles, CA
- Mirko Paderno, All' Angelo, Los Angeles, CA
- Roland Passot, La Folie, San Francisco, CA
- Richard Reddington, Redd, Yountville
- Carl Schroeder, Market, Del Mar, CA
- Cal Stamenov, Bernardus Lodge, Carmel Valley, CA
- Craig Stoll, Delfina, San Francisco, CA
- Michael Tusk, Quince, San Francisco, CA
- Phil West, Range, San Francisco, CA

#### **BEST CHEF: NORTHWEST**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (AK, ID, MT, OR, WA, WY)

- William Belickis, Mistral, Seattle, WA
- Jack Czarnecki, Joel Palmer House, Dayton, OR
- Kevin Davis, Steelhead Diner, Seattle, WA
- Matt Dillon, Sitka & Spruce, Seattle, WA

- Scott Dolich, Park Kitchen, Portland, OR
- John Gorham, Toro Bravo, Portland, OR
- Maria Hines, Tilth, Seattle, WA
- Chris Israel, 23 Hoyt, Portland, OR
- Joseba Jimenez de Jimenez, Harvest Vine, Seattle, WA
- Jon Mortimer, Mortimer's, Boise, ID
- Paul Myers, 515, Missoula, MT
- Andy Ricker, Pok Pok/Whiskey Soda Lounge, Portland, OR
- Charlene Rollins, New Sammy's Cowboy Bistro, Talent, OR
- Gabriel Rucker, Le Pigeon, Portland, OR
- Brian Scheehser, Trellis, Kirkland, WA
- Holly Smith, Café Juanita, Kirkland, WA
- Scott Staples, Restaurant Zoe, Seattle, WA
- Ethan Stowell, Union, Seattle, WA
- Cathy Whims, Nostrana, Portland, OR
- Jason Wilson, Crush, Seattle, WA

#### **BEST CHEF: SOUTHWEST**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (AZ, CO, NM, NV, OK, TX, UT)

- Kevin Binkley, Binkley's, Cave Creek, AZ
- Anthony Bombaci, Nana, Dallas, TX
- James Campbell Caruso, La Boca, Santa Fe, NM

- Saipin Chutima, Lotus of Siam, Las Vegas, NV
- Tyson Cole, Uchi, Austin, TX
- Mark Ehrler, The Ventana Room, Loews Ventana Canyon Resort, Tucson, AZ
- Mark Fischer, Six89, Carbondale, CO
- Sharon Hage, York Street, Dallas, TX
- Ryan Hardy, Montagna at The Little Nell, Aspen, CO
- Mark LoRusso, Tableau, Wynn, Las Vegas, NV
- Lachlan Mackinnon-Patterson, Frasca Food and Wine, Boulder, CO
- Paul Petersen, Café Cenizo, Marathon, TX
- Armando Pomales, Café Central, El Paso, TX
- Monica Pope, t'afia, Houston, TX
- Alex Seidel, Fruition, Denver, CO
- David Sellers, Amavi, Santa Fe, NM
- Jack Strong, Kai, Sheraton Wild Horse Pass Resort & Spa, Gila River Indian Community, Chandler, AZ
- Andrew Weissman, Le Rêve, San Antonio, TX
- Marco Wiles, Da Marco, Houston, TX
- Joseph Wrede, Joseph's Table, Taos, NM

### **BEST CHEF: MIDWEST**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (IA, KS, MN, MO, NE, ND, SD, WI)

- MJ Adams, Corn Exchange, Rapid City, SD

- Isaac Becker, 112 Eatery, Minneapolis, MN
- Jennifer Coco, Flatiron Café, Omaha, NE
- George Formaro, Centro, Des Moines, IA
- Colby Garrelts, Bluestem, Kansas City, MO
- Jason Gorman, Dream Dance, Milwaukee, WI
- Ted Habiger, Room 39, Kansas City, MO
- Tami Lax, Harvest, Madison, WI
- Tim McKee, La Belle Vie, Minneapolis, MN
- Andrew Meek, Sage, Des Moines, IA
- Shinji Muramoto, Muramoto, Madison, WI
- Thomas Peschong, The Riversite, Mequon, WI
- Alex Roberts, Restaurant Alma, Minneapolis, MN
- Michael Roberts/Jean Donnelly, Atlas, St. Louis, MO
- Lou Rook III, Annie Gunn's, Chesterfield, MO
- Lenny Russo, Heartland, St. Paul, MN
- Adam Siegel, Bartolotta's Lake Park Bistro, Milwaukee, WI
- Matt Steigerwald, Lincoln Café, Mount Vernon, IA
- Nathan Strei, Monte's Downtown, Fargo, ND
- Jim Webster, Wild Rice, Bayfield, WI

### **BEST CHEF: GREAT LAKES**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (IL, IN, MI, OH)

- ❑ Martila Noguier, one sixtyblye, Chicago, IL
- ❑ Graham Elliot Bowles, Avenues, Chicago, IL
- ❑ Zack Bruell, Table 45, Cleveland, OH
- ❑ Michael Bulkowski, Revolver, Findlay, OH
- ❑ Suzy Crofton, Crofton on Wells, Chicago, IL
- ❑ Jean-Robert De Cavel, Jean-Robert at Pigall's, Cincinnati, OH
- ❑ Luciano Del Signore, Bacco, Southfield, MI
- ❑ Kendal Duque, Sepia, Chicago, IL
- ❑ Mark Kelly, Mosaic, Detroit, MI
- ❑ Carrie Nahabedian, Chicago, IL
- ❑ Steve Oakley, Oakley's, Indianapolis, IN
- ❑ Brian Polcyn, Five Lakes Grill, Milford, MI
- ❑ Bruce Sherman, North Pond, Chicago, IL
- ❑ James Somerville, The Lark, West Bloomfield, MI
- ❑ Michael Symon, Lola, Cleveland, OH
- ❑ David Tallent, Restaurant Tallent, Bloomington, IN
- ❑ Guiseppe Tentori, Boka, Chicago, IL
- ❑ Paul Virant, Vie, Western Springs, IL
- ❑ Alex Young, Zingerman's Roadhouse, Ann Arbor, MI
- ❑ Michael Maddux, Le Titi de Paris, Arlington Heights, IL

### **BEST CHEF: SOUTH**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (AL, AR, FL, LA, MS)

- René Bajeux, La Provence, Lacombe, LA
- Zach Bell, Café Boulud, Palm Beach, FL
- Michelle Bernstein, Michy's, Miami, FL
- Scott Boswell, Stella!, New Orleans, LA
- John Currence, City Grocery, Oxford, MI
- Hubert Des Marais, Four Seasons Resort, Palm Beach, FL
- Derek Emerson, Walker's Drive-In, Jackson, MI
- James Hale, Acadia, Little Rock, AR
- Chris Hastings, Hot and Hot Fish Club, Birmingham, AL
- Scott Hunnel, Victoria & Albert's, Orlando, FL
- Philip Krajeck, Fish out of Water, Watercolor, FL
- Dan Latham, L&M's Kitchen & Salumeria, Oxford, MS
- Ravin Nakjaroen, Four Rivers, Fort Lauderdale, FL
- Jeannie Pierola, SideBern's, Tampa, FL
- Lee Richardson, Ashley's at The Capitol, Little Rock, AR
- Douglas Rodriguez, Ola, Miami, FL
- Jeanne Roland, Perfect Caper, Punta Gorda, FL
- Philippe Ruiz, Palme d'Or, Miami, FL
- Michael Schwartz, Michael's Genuine, Miami, FL
- Tony Sindaco, Sunfish Grill, Pompano Beach, FL

**BEST CHEF: SOUTHEAST**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (GA, KY, NC, SC, TN, WV)

- Hugh Acheson, Five and Ten, Athens, GA
- Arnaud Berthelier, The Dining Room at The Ritz-Carlton Buckhead, Atlanta, GA
- Robert Carter, Peninsula Grill, Charleston, SC
- Scott Crawford, Georgian Room, Sea Island, GA
- Jim Gerhardt, Limestone, Louisville, KY
- Damian Heath, Lot 12, Berkeley, WV
- Linton Hopkins, Restaurant Eugene, Atlanta, GA
- Jason Houser, Muse, Charleston, SC
- Scott Howell, Nana's, Durham, NC
- Erling Jensen, Erling Jensen, Memphis, TN
- Mike Lata, Fig, Charleston, SC
- Edward Lee, 610 Magnolia, Louisville, KY
- John Malik, 33 Liberty, Greenville, SC
- Margot McCormack, Margot Café, Nashville, TN
- Ouita Michel, Holly Hill Inn, Midway, KY
- Andrea Reusing, Lantern, Chapel Hill, NC
- Todd Richards, Oak Room, Louisville, KY
- Hector Santiago, Pura Vida, Atlanta, GA
- Chip Smith, Bonne Soiree, Chapel Hill, NC

- Robert Stehling, Hominy Grill, Charleston, SC

### **BEST CHEF: MID-ATLANTIC**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (DC, DE, MD, NJ, PA, VA)

- Michael Adams, The Farmhouse, Emmaus, PA
- Cathal Armstrong, Restaurant Eve, Alexandria, VA
- Alison Barshak, Alison at Blue Bell, Blue Bell, PA
- Jim Burke, James, Philadelphia, PA
- Steven Cameron, Blue, Surf City, NJ
- Jay Caputo, Espuma, Rehoboth Beach, DE
- Melissa Close, Palladio, Barboursville, VA
- Michael DiBianca, Moro, Wilmington, DE
- Douglass Dick, Bona Terra, Sharpsburg, PA
- Jose Garces, Amada, Philadelphia, PA
- Carole Greenwood, Buck's Fishing & Camping, Washington, DC
- Frits Huntjens, 1 North Belmont, Richmond, VA
- Todd Jurich, Todd Jurich's Bistro, Norfolk, VA
- Matthew Levin, Lacroix at The Rittenhouse, Philadelphia, PA
- Maricel Presilla, Cucharamama, Hoboken, NJ
- Joe Romanowski, Bay Avenue Trattoria, Highlands, NJ
- Daniel Stern, Rae, Philadelphia, PA
- Koji Terano, Sushi-Ko, Washington, DC

- Cindy Wolf, Charleston, Baltimore, MD
- Eric Ziebold, CityZen, Washington, DC

### **BEST CHEF: NORTHEAST**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (CT, MA, ME, NH, NY State, RI, VT)

- Mike Andrezejewski, Sea Bar, Buffalo, NY
- Megan Chase/Penelle Chase/Phoebe Chase/Ted Lafage, Chase's Daily, Belfast, ME
- Patrick Connelly, Radius, Boston, MA
- Rob Evans, Hugo's, Portland, ME
- Clark Frasier/Mark Gaier, Arrows Restaurant, Ogunquit, ME
- Billy Grant, Restaurant Bricco, West Hartford, CT
- Rich Hansen, Cleonice, Ellsworth, ME
- Brian Hill, Francine Bistro, Camden ME
- Andy Husbands, Tremont 647, Boston, MA
- Peter Ireland, Carpenter & Main, Norwich, VT
- Steve Johnson, Rendezvous at Central Square, Cambridge, MA
- Peter Kelley, Xavier's at Piermont, Piermont, NY
- Michael Leviton, Lumiere, West Newton, MA
- Amanda Lydon, Straight Wharf, Nantucket, MA
- Tony Maws, Craigie Street Bistrot, Cambridge, MA
- Marc Orfaly, Pigalle, Boston, MA

- Guy Reuge, Mirabelle, St. James, NY
- Bruce Tillinghast, New Rivers, Providence, RI
- Sai Viswanath, DeWolf Tavern, Bristol, RI
- Nicola Zanghi, Zanghi, Stamford, CT

### **BEST CHEF: NEW YORK CITY**

Chefs who have set new or consistent standards of excellence in their respective regions. 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. (the five boroughs)

- Michael Anthony, Gramercy Tavern
- April Bloomfield, Spotted Pig
- Marco Canora, Hearth
- David Chang, Momofuku Ssam Bar
- Polo Dobkin, Dressler
- Wylie Dufresne, wd-50
- Iocopo Falai, Falai
- Kurt Gutenbrunner, Wallsé
- Gabrielle Hamilton, Prune
- Craig Koketsu, Park Avenue
- Gabriel Kreuther, The Modern
- Marc Ladner, Del Posto
- Anita Lo, Annisa
- Andy Nusser, Casa Mono
- Michael Psilakis, Anthos

- Bill Telepan, Telepan
- Jonathan Waxman, Barbuto
- Michael White, Alto
- Naomichi Yasuda, Sushi Yasuda
- Terrance Brennan, Picholine

### **OUTSTANDING PASTRY CHEF**

A chef or baker who prepares desserts, pastries or breads and who serves as a national standard bearer of excellence.

- Adrian Vasquez, Providence, Los Angeles, CA
- Megan Garrelts, Bluestem, Kansas City, MO
- Pichet Ong, P\*ONG, New York, NY
- Mindy Segal, Hot Chocolate, Chicago, IL
- Gina DePalma, Babbo, New York, NY
- Elizabeth Prueitt/Chad Robertson, Tartine, San Francisco, CA
- James Miller, Café Besalu, Seattle, WA
- Maura Kilpatrick, Oleana, Boston, MA
- Michael London, Mrs. London's, Saratoga Springs, NY
- Naomi Gallego, PS 7's, Washington, DC
- Ken Forkish, Ken's Artisan Bakery, Portland, OR
- Letty Flatt, Deer Valley Resort, Park City, UT
- Lauren Mitterer, Red Drum Gastropub, Charleston, SC
- Kate Honeyman, Continental Mid-Town, Philadelphia, PA
- Marie Jackson, The Flaky Tart, Highlands, NJ

- Dunia Borga, La Duni, Dallas, TX
- Jean-Philippe Maury, Bellagio, Las Vegas, NV
- Nicole Plue, Redd, Yountville, CA
- Beth Biundo, Lillette, New Orleans, LA
- Aaron Russell, The Chocolate Bar, Decatur, GA

### **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.

- Adam Alderin, Max Fish, Hartford, CT
- Nate Appleman, A-16, San Francisco, CA
- Cory Barrett, Lola, Cleveland, OH
- Ian Begg, Café Majestic, San Francisco, CA
- Sean Brock, McCrady's, Charleston, SC
- Richard Corbo, Ducca, San Francisco, CA
- Gerard Craft, Niche, St. Louis, MO
- Wesley Genovart, Degustation, New York, NY
- Gavin Kaysen, Café Boulud, New York, NY
- Adam Keough, Stone Hill Tavern, Dana Point, CA
- Jeffrey Michaud, Osteria, Philadelphia, PA
- Matt Molina, Mozza, Los Angeles, CA
- Johnny Monis, Komi, Washington, DC
- Kris Morningstar, Blue Velvet, Los Angeles, CA
- Dave Racicot, Lautrec, Farmington, PA

- Chip Roman, Blackfish, Conshohocken, PA
- Gabriel Rucker, Le Pigeon, Portland, OR
- Jeremy Sabo, South, Raleigh, NC
- Jonathon Sawyer, Bar Cento, Cleveland, OH
- Alon Shaya, Besh Steakhouse, New Orleans, LA
- Ryan Skeen, Resto, New York, NY
- Michael Solomonov, Marigold Kitchen, Philadelphia, PA
- James Syhabou, Manresa, Los Gatos, CA
- Enrique Tariga, Seascope Ma'alaea, Maui, HI
- King Tarver, Woodlands Resort, Summerville, SC
- Sameh Wadi, Saffron, Minneapolis, MN
- Rachel Yang/Seif Chirchi, Joule, Seattle, WA
- Sue Zemanick, Gautreau's, New Orleans, LA

#### **OUTSTANDING CHEF**

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 the past five years.

- Grant Achatz, Alinea, Chicago, IL
- José Ramon Andres, Minibar, Washington, DC
- Dan Barber, Blue Hill, New York, NY
- James Boyce, Studio, Laguna Beach, CA
- Sanford D'Amato, Sanford, Milwaukee, WI
- Suzanne Goin, Lucques, West Hollywood, CA



- Vincent Guerithault, Vincent on Camelback, Phoenix, AZ
- Sam Hayward, Fore Street, Portland, ME
- Lee Hefter, Spago, Beverly Hills, CA
- Greg Higgins, Higgins, Portland, OR
- Jean Joho, Everest, Chicago, IL
- Michael Mina, Michael Mina, San Francisco, CA
- Stephan Pyles, Stephan Pyles, Dallas, TX
- Anne Quatrano, Bacchanalia, Atlanta, GA
- Thierry Rautureau, Rover's, Seattle, WA
- Frank Stitt III, Highlands Bar & Grill, Birmingham, AL
- Alessandro Stratta, Alex, Las Vegas, NV
  
- Allen Susser, Chef Allen's, Miami, FL
  
- Marc Vetri, Vetri, Philadelphia, PA
  
- Alan Wong, Alan Wong's, Honolulu, HI

### **OUTSTANDING RESTAURANT**

The restaurant in the U.S. that serves as a national standard bearer of consistent quality and excellence in food, atmosphere and service. Restaurant must have been in operation 10 or more consecutive years.

- American Restaurant, Kansas City, MO

- Arun's, Chicago, IL
- Bern's Steak House, Tampa, FL
- Boulevard, San Francisco, CA
- Brennan's of Houston, Houston, TX
- Campanile, Los Angeles, CA
- Canlis Restaurant, Seattle, WA
- The Dining Room at The Ritz-Carlton Buckhead, Atlanta, GA
- Emeril's, New Orleans, LA
- Gramercy Tavern, New York, NY
- Greens, San Francisco, CA
- Hamersley's Bistro, Boston, MA
- Jean Georges, New York, NY
- Lucia's Restaurant, Minneapolis, MN
- Magnolia Grill, Durham, NC
- Peninsula Grill, Charleston, SC
- Slanted Door, San Francisco, CA

- Spiaggia, Chicago , IL
- Terra, St. Helena, CA
- Vidalia, Washington, DC

### **OUTSTANDING SERVICE**

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

- André's, Las Vegas, NV
- Brennan's of Houston, Houston, TX
- Canlis, Seattle, WA
- Charleston Grill, Charleston, SC
- Courtright's, Willow Springs, IL
- Gary Danko, San Francisco, CA
- Jeffrey's, Austin, TX
- La Grenouille, New York, NY
- Montagna at The Little Nell, Aspen, CO
- Nobhill, Las Vegas, NV
- Oak Room, Seelbach Hotel, Louisville, KY
- Palme d'Or, Biltmore, Miami, FL
- Pigalle, Boston, MA
- Radius, Boston, MA
- Sanford, Milwaukee, WI
- Sona, Los Angeles, CA
- Spiaggia, Chicago, IL

- Terra, St. Helena, CA
- Upperline, New Orleans, LA
- Vetri, Philadelphia, PA

### **OUTSTANDING WINE SERVICE**

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.

- Acquerello, San Francisco, CA
- Aureole, Las Vegas, NV
- BIN 36, Chicago, IL
- Blackberry Farm, Walland, TN
- Café Central, El Paso, TX
- Enotria, Sacramento, CA
- Eleven Madison Park, New York, NY
- Emeril's, New Orleans, LA
- Il Capriccio, Waltham, MA
- Kazimierz World Wine Bar, Scottsdale, AZ
- La Belle Vie, Minneapolis, MN
- Lacroix at the Rittenhouse, Philadelphia, PA
- Napa Rose, Anaheim, CA
- One Market, San Francisco, CA
- Palme d'Or, Biltmore Hotel, Miami, FL
- Park & Orchard, East Rutherford, NJ

- Picasso, Las Vegas, NV
- River Café, Brooklyn, NY
- Slanted Door, San Francisco, CA
- Vidalia, Washington, DC

### **OUTSTANDING WINE & SPIRITS PROFESSIONAL**

A winemaker, brewer or spirits professional who has made significant national impact on the wines and spirits industry.

- Mannie Berk, Rare Wine Company, Sonoma, CA
- Richard Betts, Montagna at The Little Nell, Aspen, CO
- Ted Breaux, Jade Liqueurs, New Orleans, LA
- Dale DeGroff, King Cocktail, New York, NY
- Merry Edwards, Merry Edwards, Sebastopol, CA
- Josh Jensen, Calera, Hollister, CA
- Jim Koch, Sam Adams, Boston, MA
- David Lett, Eyrie Vineyards, Dundee, OR
- Stephen McCarthy, Clear Creek Distillery, Portland, OR
- Garrett Oliver, Brooklyn Brewery, Brooklyn, NY
- Rajat Parr, Michael Mina, San Francisco, CA
- Sasha Petraske, Milk and Honey, New York, NY
- Bobby Stuckey, Frasca Food and Wine, Boulder, CO
- Eric Solomon, Eric Solomon Selections, Charlotte, NC
- Anthony Terlato, Terlato Wine Group, Lake Bluff, IL
- Terry Theise, Terry Theise Estate Selections, Silver Spring, MD

- Todd Thrasher, Restaurant Eve, Alexandria, VA
- Albert Trummer, Fraiche, Culver City, CA
- Julian Van Winkle, Pappy Van Winkle, Louisville, KY
- Sang Yoon, Father's Office, Santa Monica, CA

### **BEST NEW RESTAURANT**

A restaurant opened in 2007 that already displays excellence in food, beverage, and that is likely to make a significant impact in years to come.

- Ashley's at The Capitol, Little Rock, AR
- Anthos, New York, NY
- Basa, Louisville, KY
- Central Michel Richard, Washington, DC
- Dante, Cleveland, OH
- Daryl Wine Bar & Restaurant, New Brunswick, N J
- Fearing's, Dallas, TX
- The Foundry on Melrose, Los Angeles, CA
- Fruition, Denver, CO
- Joule, Seattle, WA
- Justus Drugstore, Smithville, MO
- Marché Moderne, Costa Mesa, CA
- Michael's Genuine Food and Drink, Miami, FL
- MiLa, New Orleans, LA
- Myers & Chang, Boston, MA
- O Ya, Boston, MA

- Osteria, Philadelphia, PA
- Osteria Mozza, Los Angeles, CA
- Reef, Houston, TX
- Rue Dumaine, Dayton, OH
- Sepia, Chicago, IL
- Soto, New York, NY
- The Source, Washington, DC
- SPQR, San Francisco, CA
- Spruce, San Francisco, CA
- Table 45, Cleveland, OH
- Tinto, Philadelphia, PA
- Ubuntu, Napa, CA
- Watts Grocery, Durham, NC
- Xochitl, Philadelphia, PA

**I verify that I have voted only for chefs whose food I have eaten and for restaurant where I have dined.**

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