



THE JAMES BEARD FOUNDATION AWARDS

FOR IMMEDIATE RELEASE

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NOMINEES ANNOUNCED FOR THE 2005 JAMES BEARD FOUNDATION AWARDS **Recognizing excellence in the culinary industry** **Chefs' Tribute to Julia Child to Follow Awards Ceremony**

New York – April 6, 2005 – Nominees were announced today for The 2005 James Beard Foundation Awards, the nation's top honors for culinary professionals, at a breakfast held at the historic James Beard House in Greenwich Village.

Joe Crea, chairman of The James Beard Foundation Awards Board of Governors and Food and Restaurants Editor for the *Cleveland Plain Dealer*, named nominees in 61 categories for cookbooks, restaurants and chefs, restaurant design, journalism and broadcasting. Winners will be announced at The 15th Annual James Beard Foundation Awards Monday, May 2, at the New York Marriott Marquis. More than 1600 food and beverage industry leaders attend the awards gala each year. Information about The James Beard Foundation, the awards and a full list of nominees and honorees can be found at www.jamesbeard.org.

Today's announcements included the following:

Cookbook author and television cooking show host, **Jacques Pépin**, Dean of Special Programs at The French Culinary Institute in New York City, will receive the 2005 James Beard Foundation Lifetime Achievement Award. "Jacques Pépin represents the most anyone of us could hope to become as a culinarian," said Awards Board of Governors Chairman Joe Crea. "His contributions to the field are seemingly endless, from his years as a working chef to his transition as author, teacher, television performer, advisor and mentor. The depth of his knowledge of business, education and the arts, as well as his true gentlemanliness, are storied. Our profession, and our world, are elevated by his presence." Pépin, a close friend of the late Julia Child, will also oversee the "Chefs Tribute to Julia Child" reception following the awards ceremony.

Five inductees were announced for the 2005 Contessa Premium Foods Who's Who of Food and Beverage in America, which honors food and beverage professionals for their significant and lasting achievements in the food and beverage industry. They are: **Joseph Bastianich**, co-owner of Italian Wine Merchants and Babbo, Becco, Lupa, Esca and Bistro du Vent restaurants, New York City; **Greg Drescher**, Senior Director for Strategic Initiatives, The Culinary Institute of America, Greystone, St. Helena, CA; **Carol Field**, book author and food writer, San Francisco, CA; **Corby Kummer**, Senior Editor, *The Atlantic Monthly*, Boston, MA; and, **Deborah Madison**, chef, cookbook author and journalist, Galisteo, NM.

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Crea noted that both the recipients of The James Beard Foundation/Southern Wine and Spirits of New York America's Classics, presented to four casual, locally owned and operated regional landmark restaurants, and The James Beard Foundation/Williams-Sonoma Humanitarian of the Year will be announced May 2. There are no nominees in these categories.

Established in 1990, The James Beard Foundation Awards recognize cookbook authors, restaurants, chefs, food and beverage journalists, broadcasters, and restaurant and graphic designers. To select the nominees and winners, independent volunteer panels of more than 600 food and beverage professionals from around the country vote on specific award categories. The accounting firm, Lutz & Carr, tabulates ballots. Winners' identities remain confidential until the awards ceremonies. Winners receive a bronze medallion engraved with the image of James Beard. Membership in, service to and fundraising for The James Beard Foundation are neither requirements for nor in any way relevant to awards consideration or nomination. The trustees and staff of The James Beard Foundation do not vote.

This year, under an important reorganization, The Awards Board of Governors has assumed all responsibility for oversight of the policies, procedures and finances of the awards. In prior years, Foundation trustees had served on the awards board; this is no longer the case. The awards will continue as a program of The James Beard Foundation, and the Foundation will continue to have a fiduciary responsibility for the Awards.

The May 2 Awards ceremony and reception theme will be a Chefs' Tribute to Julia Child and will feature tribute dishes prepared by over 30 chefs, many of whom cooked with or knew Child over the years. **Charles Gibson**, co-host ABC's Good Morning America, will serve as master of ceremonies of the awards ceremony. Child was a regular guest on the show. Child was also a close friend and colleague of James Beard, and it was her idea to do something to preserve his memory when Beard died in 1985. Later, colleagues and protégés of Beard established what is now The James Beard Foundation in 1986.

Information and tickets to the May 2 Awards ceremony and reception, which are open to the public, can be reserved by visiting www.jamesbeard.org/tickets or calling (212) 367-9490 or 866-362-6442. Tickets are \$250 for Foundation Members and \$300 for the public. The American Express® Card is the Official Card of The James Beard Foundation Awards. For those unable to attend the Awards, it will be webcast at www.jamesbeard.org, courtesy of starchefs.com.

The James Beard Foundation presents its annual awards with generous support from the following contributors: All-Clad Bakeware, All-Clad Cookware, American Express Company, Cattlemen's Beef Board and National Cattlemen's Beef Association, Chefwear, Colavita Extra Virgin Olive Oil, Contessa Premium Foods, Ecolab, Gallo of Sonoma Winery, illy caffè North America, Inc., KitchenAid Home Appliances, Kobrand Corporation, Melissa's, S.Pellegrino, Smithfield Foods, Southern Wine & Spirits of New York, Viking Range Corporation, Waterford Wedgwood, and Williams-Sonoma. The Journalism Awards, which will be held at a separate awards dinner on April 29, are underwritten solely by The James Beard Foundation.

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The James Beard Foundation, based in New York City, is dedicated to furthering the practice and appreciation of the culinary arts through scholarships, special events, educational programs, a culinary library and The James Beard Foundation Awards. For further information on The James Beard Foundation, call (800) 36-BEARD or 212-627-2308.

NOMINEES

2005 James Beard Foundation/KitchenAid Book Awards

For cookbooks published in 2004

Winners will be announced May 2, 2005

Category: Baking and Desserts

A Blessing of Bread: Recipes and Rituals, Memories and Mitzvah

Author: Maggie Glezer
Publisher: Artisan
Editor: Ann Bramson
Price \$35.00

Chocolate American Style

Author: Lora Brody
Publisher: Clarkson Potter Publishers
Editor: Pam Krauss
Price: \$35.00

Pure Chocolate

Authors: Fran Bigelow with Helene Siegel
Publisher: Broadway Books
Editor: Jennifer Josephy
Price: \$35.00

Category: Cooking from a Professional Point of View

Bouchon

Authors: Thomas Keller with Jeff Cerciello, Susie Heller and Michael Ruhlman
Publisher: Artisan
Editors: Ann Bramson, Deborah Weiss Geline
Price: \$50.00

Frank Stitt's Southern Table: Recipes and Gracious Traditions from Highlands Bar and Grill

Author: Frank Stitt
Publisher: Artisan
Editors: Ann Bramson, Pamela Cannon
Price: \$40.00

John Ash Cooking One on One: Private Lessons in Simple, Contemporary Food from a Master Teacher

Authors: John Ash and Amy Mintzer
Publisher: Clarkson Potter Publishers
Editor: Pam Krauss
Price: \$37.50

Category: Entertaining and Special Occasions

A Matter of Taste

Authors: Lucy Waverman and James Chatto
Publisher: HarperCollins Publishers
Editor: Kirsten Hanson
Price: \$50.00

Feast

Author: Nigella Lawson
Publisher: Hyperion
Editor: Leslie Wells
Price: \$35.00

Serena, Food & Stories

Author: Serena Bass
Publisher: Stewart, Tabori & Chang
Editors: Sandy Gilbert, Leslie Stoker
Price: \$32.50

Category: Focus on Health

The Essential *EatingWell* Cookbook

Edited by: Patsy Jamieson
Publisher: The Countryman Press
Editor: Kermit Hummel
Price: \$29.95

The New Mayo Clinic Cookbook

Authors: Donald Hensrud, M.D., Jennifer Nelson, R.D. & Mayo Clinic Staff
Publisher: Oxmoor House
Editor: Christopher Frye
Price: \$34.95

Williams-Sonoma Essentials of Healthful Cooking

Authors: Mary Abbott Hess, Dana Jacobi and Marie Simmons
Publisher: Oxmoor House
Editor: Chuck Williams
Price: \$34.95

Category: Food of the Americas

Arthur Schwartz's New York City Food

Author: Arthur Schwartz
Publisher: Stewart, Tabori & Chang
Editor: Leslie Stoker
Price: \$45.00

Cooking New American: How to Cook the Food You Love to Eat

Publisher: The Taunton Press
Editor: Maria Taylor
Price: \$29.95

Foods of the Americas: Native Recipes and Traditions

Authors: Fernando and Marlene Divina
Publisher: Ten Speed Press
Editor: Holly Taines White
Price: \$39.95

Category: General

Jamie's Dinners

Author: Jamie Oliver
Publisher: Hyperion
Editor: Will Schwalbe
Price: \$34.95

Rick & Lanie's Excellent Kitchen Adventures

Authors: Rick Bayless and Lanie Bayless
Publisher: Stewart, Tabori & Chang
Editor: Leslie Stoker
Price: \$29.95

Weir Cooking in the City

Author: Joanne Weir
Publisher: Simon & Schuster
Editor: Sydney Miner
Price: \$35.00

Category: International

1,000 Italian Recipes

Author: Michele Scicolone
Publisher: John Wiley & Sons
Editor: Linda Ingroia

Italian Slow and Savory

Author: Joyce Goldstein
Publisher: Chronicle Books
Editor: William Leblond

Provence Cookbook

Author: Patricia Wells
Publisher: HarperCollins Publishers
Editor: Susan Friedland

Price: \$35.00

Category: Reference

On Food and Cooking

Author: Harold McGee
Publisher: Scribner
Editors: Beth Wareham, Rica Allannic
Price: \$35.00

Price: \$40.00

Oxford Encyclopedia of Food and Drink in America

Author: Andrew F. Smith
Publisher: Oxford University Press
Editor: Stephen Wagley
Price: \$250.00

Price: \$29.95

The Compleat Squash: A Passionate Grower's Guide to Pumpkins, Squash, and Gourds

Author: Amy Goldman
Publisher: Artisan
Editors: Pamela Cannon, Deborah Weiss Geline
Price: \$40.00

Category: Single Subject

All About Braising

Author: Molly Stevens
Publisher: W.W. Norton & Company
Editor: Maria Guarnaschelli
Price: \$35.00

Berry Bible

Author: Janie Hibler
Publisher: HarperCollins Publishers
Editor: Harriet Bell
Price: \$29.95

Rick Stein's Complete Seafood

Author: Rick Stein
Publisher: Ten Speed Press
Editor: Lorena Jones
Price: \$40.00

Category: Vegetarian

A Year in a Vegetarian Kitchen: Easy Seasonal Dishes for Family and Friends

Author: Jack Bishop
Publisher: Houghton Mifflin
Editor: Rux Martin
Price: \$35.00

Café Paradiso

Author: Denis Cotter
Publisher: Hylas Publishing
Editor: Beth Adelman
Price: \$35.00

Olive Trees and Honey: A Treasury of Vegetarian Recipes from Jewish Communities Around the World

Author: Gil Marks
Publisher: John Wiley & Sons
Editor: Linda Ingroia
Price: \$29.95

Category: Wine and Spirits

Noble Rot

Author: William Echikson
Publisher: W.W. Norton & Company
Editor: Starling Lawrence
Price: \$24.95

Scotch Whisky

Author: Charles MacLean
Publisher: Cassell Illustrated
Editor: Jonathan Lewis
Price: \$39.95

The Wines of Bordeaux

Author: Clive Coates
Publisher: University of California Press
Editor: Danette Davis
Price: \$60.00

Category: Writing on Food

Last Chance to Eat

Author: Gina Mallet
Publisher: W.W. Norton & Company
Editor: Maria Guarnaschelli
Price: \$25.95

Spice

Author: Jack Turner
Publisher: Alfred A. Knopf
Editor: Jon Segal
Price: \$25.95

Toast: The Story of a Boy's Hunger

Author: Nigel Slater
Publisher: Gotham Books
Editor: Erin Moore
Price: \$25.00

Category: Photography

Bouchon

Photographer: Deborah Jones
Publisher: Artisan
Editors: Ann Bramson, Deborah Weiss Geline
Price: \$50.00

The Compleat Squash: A Passionate Grower's Guide to Pumpkins, Squashes, and Gourds

Photographer: Victor Schrager
Publisher: Artisan
Editors: Pamela Cannon, Deborah Weiss Geline
Price: \$40.00

The Spiaggia Cookbook

Photographer: Jeff Kauck
Publisher: Chronicle Books
Editor: Leslie Jonath
Price: \$40.00

CATEGORY: KITCHENAID COOKBOOK OF THE YEAR

Winner will be selected from the list of this year's nominees

CATEGORY: KITCHENAID COOKBOOK HALL OF FAME

Winner will be announced May 2, 2005

NOMINEES

2005 James Beard Foundation Journalism Awards

For articles published in 2004

Winners will be announced on April 29, 2005

Category: Newspaper Feature Writing About Restaurants and/or Chefs With or Without Recipes

Rick Nelson

Star Tribune, Minneapolis

"Sweet Success"

4/15/04

Robb Walsh

Houston Press

"Grande Plans"

12/2/04

Robert Sietsema

The Village Voice, New York City

"100 Best Italian Restaurants"

6/9/04

Category: Newspaper Feature Writing With Recipes

Kitty Crider

Austin American-Statesman

"Anything for Mother: Remembering One
February Morning with Mom and a Batch of
Angel Biscuits"

5/5/04

Rick Nelson

Star Tribune, Minneapolis

"The Producers: Berry Bonanza"

8/19/04

Robb Walsh

Houston Press

"Sex, Death, and Oysters"

3/25/04

Category: Newspaper Feature Writing Without Recipes

Carol Ness

San Francisco Chronicle

"The New Egg – There's a Dizzying Array of
Designer Eggs on the Market, But What Are
You Getting for The Extra \$?"

4/7/04

Dai Huynh

Houston Chronicle

"A Mountain of Hope"

11/28/04

Mark Stuertz

Dallas Observer

"How Now Mad Cow?"

4/15/04

Category: Newspaper Restaurant Review or Critique

Charles Ferruzza

The Pitch, Kansas City, MO

"Honky-Tonkin", "Mimi's Playhouse", "French
Impressions"

1/1/04, 9/16/04, 11/4/04

Dara Moskowitz

City Pages, Minneapolis

"The Many Shades of Red", "Levain
Unleavened", "Texture and Snap"

6/2/04, 2/18/04, 7/28/04

Jonathan Gold

LA Weekly

"Beyond Urban Rustic", "Post-Puck
Generation – Cooking in the Age of Anxiety",
"Koreatown's Top 40"

10/1/04, 7/16/04, 2/6/04

Category: Newspaper or Magazine Reporting on Nutrition or Food-Related Consumer Issues

Lauren Gard

East Bay Express, Emeryville, CA

"Good Kids, Bad Blood"

8/11/04

Malcolm Gay

Riverfront Times, St. Louis

"Eat Me"

6/9/04

Tracie McMillan

City Limits, New York City

"The Action Diet"

7/04

Category: Newspaper Columns

Lauren Chapin

Kansas City Star

"Cream of the Crop: "Sweet Strawberry
Memories", "Reaping Rewards from the
Sweetest Season" "In-Season Cherries Hard
to Top in Cobbler"

6/2/04, 6/16/04, 7/28/04

Stephen Lemons

Phoenix New Times

"Lush Luau", "RenFest Retch", "Billy Goat
Gruff"

3/4/04, 3/11/04, 7/8/04

Todd Kliman

Washington City Paper

"Auteur de Force", "Mex Appeal", "Kid You
Not"

5/14/04, 5/21/04, 5/28/04

Category: Newspaper Writing on Spirits, Wine, or Beer

Allie Johnson

The Pitch, Kansas City, MO

"Wine Makes Us Wet"

9/30/04

Elliot Essman

Crosswinds Weekly, Albuquerque, NM

"Can the Corona for your Cinco de Mayo
Party"

5/29/04

Randall Roberts

Riverfront Times, St. Louis

"Raising the Bar"

3/10/04

Category: Internet Writing on Food, Restaurant, Beverage, or Nutrition

Alexander Lobrano

Epicurious.com

"Essential Restaurant Guide: Paris"

8/04

Jennifer Rosen

Vinchartzi.com

"When Corks Attack – They Do It With TCA"

2/8/04

Mark Rozzo

Epicurious.com

"Going Global: Argentina"

9/04

Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

Maile Carpenter

San Francisco Magazine

"King of the Mall"

8/04

Miles Chapin

Saveur

"Through the Doors of Lüchow's"

4/04

Peter Jon Lindberg

Travel & Leisure

"Battle of the Burgers: New York vs. Los Angeles"

10/04

Category: Magazine Feature Writing With Recipes

Carolynn Carreño, Lynne Sampson and

Margo True

Saveur

"Potato World"

11/04

Julie Powell

Archaeology Magazine

"The Trouble with Blood: A Modern Chef

Takes on the Challenge of Ancient Cooking"

11-12/04

Raghavan Iyer

EatingWell Magazine

"South Indian with Ease: Aromatic, Simplified

Home Cooking with a Tamil Heritage of

Spices and Love"

Winter/04

Category: Magazine Feature Writing Without Recipes

James Lawrence

EatingWell Magazine

"Catch of the Day: Choosing the Right

Seafood in a World of Scaremongers,

Fishmongers, and Scientists Trolling for

Credible Answers"

Spring/04

Mark Schatzker

Saturday Night, Toronto

"Canadian Culture?"

May/04

Matt Lee and Ted Lee

Travel & Leisure

"Napa Valley, Reconsidered"

9/04

Category: Magazine Restaurant Review or Critique

Adam Platt

New York Magazine

"Riingo Is No Star", "Holy Mackerel",

"Killer Keller"

3/22/04, 4/26/04, 6/28/04

Alan Richman

GQ

"The Restaurant Commandments",

"The Thing That Ate New York",

"Stick a Fork in Jean-Georges"

7/04, 11/04/, 12/04

Jay Cheshes

Gourmet

"Small Wonders", "Miracle on 52nd Street",

"Start Spreading the News"

4/04, 9/04, 11/04

Category: Magazine Columns

Jeffrey Steingarten

Vogue

"Cooking Large", "To Kill A Woodcock",

"Brahmin Miracle Diet"

3/04, 2/04, 4/04

Lettie Teague

Food & Wine

Wine Matters -

"Educating Peter",

"Educating Peter: Geography Class",

"Educating Peter: The Rules of Pairing"

9/04, 10/04, 11/04

Mark Seal

American Way

"Celebrated Weekend"

8/1/04, 9/1/04, 11/1/04

Category: Magazine Writing on Spirits, Wine, or Beer

Lettie Teague

Food & Wine

"Wine Matters – The Latest from Argentina"

5/04

Michael Steinberger

Saveur

"Kings of the Rhône (Chaves)"

5/04

Natalie MacLean

Ottawa City Magazine

"Waiter, There's a Flaw in My Wine"

12/04

Category: Newsletter Writing on Food, Beverage, Restaurant, and Nutrition

Nat Decants Wine E. Newsletter

Natalie MacLean

PinotReport

Gregory S. Walter

Rosengarten Report

David Rosengarten

Category: Newspaper Section

Atlanta Journal-Constitution
Susan Puckett

Pittsburgh Post-Gazette
Suzanne Martinson

Reno Gazette-Journal
Kathleen Stebbins

Category: MFK Fisher Distinguished Writing Award

Mei Chin
Saveur
"Eat Drink Mother Daughter"
3/04

Natalie MacLean
www.nataliemaclean.com
"American Idol"
7/16/04

Rick Bragg
Bon Appétit
"Back to the Bayou"
11/04

NOMINEES

2005 James Beard Foundation/Viking Range Broadcast Media Awards

For television and radio programs aired in 2004

Winners will be announced on May 2, 2005

Category: Television Food Segment, National or Local

ABC 7 News at 11:00

Host: Steve Dolinsky
Network: WLS-TV (ABC), Chicago, NW
Indiana, SW Michigan, Southern Wisconsin
Producer: Casey Klaus

Good Morning America

Hosts: Charles Gibson, Diane Sawyer, Emeril
Lagasse, Wolfgang Puck
Network: ABC/National
Producers: Margo Baumgart, Maria Licari

Martha Stewart Living

Host: Martha Stewart
Network: Syndicated
Executive Producer: Linda Corradina
Producers: Greta Anthony, Elena Ferretti

Category: Television Food Show, Local

Bay Café

Host: Joey Altman
Network: KRON San Francisco Bay Area
Producer: Joey Altman

Bringing It Home With Laura McIntosh

Host: Laura McIntosh
Networks: IND, Los Angeles; UPN, San Diego;
ABC, Las Vegas, Santa Barbara, Palm Beach;
CBS, Bakersfield, CA
Producers: Laura McIntosh, Daniel Moznnett

In Wine Country: "Cool Kitchen"

Host: Mary Babbitt
Network: NBC 11/KNTV, San Francisco
Producer: Mary Orlin

Category: Television Food Show, National

Bobby Flay Chef Mentor

Host: Bobby Flay
Network: The Food Network
Executive Producer: Kim Martin
Producer: Michael Sheridan

Hot and Spicy Fiesta with Bon Appétit

Hosts: Bobby Flay and Michael Symon
Network: The Food Network
Producer: Stuart Zanger

Jacques Pépin: Fast Food My Way

Host: Jacques Pépin
Network: National Public Television (APT)
Executive Producer: D.L. McGuire
Producer: Susie Heller

Category: Radio Food Show, Local

848

Host: Steve Dolinsky
Area: WBEZ-FM, Chicago, Indiana, Wisconsin,
Michigan
Producer: Justin Kaufmann

Holiday Special

Host: Sue Zelickson
Area: WCCO-AM/CBS, Minnesota/Wisconsin
Producers: Rocco Bonello, Dan Geiger

Mouthful

Host: Michele Anna Jordan
Area: KRCB-FM, North San Francisco Bay
Area
Producer: Nancy Lorenz

Category: Radio Food Show, National

Here & Now

Host: Scott Haas
Network: WBUR-FM
Producer: Lindsay Crudele

Hidden Kitchens

Hosts: Davia Nelson, Nikki Silva
Network: NPR
Producers: Davia Nelson, Nikki Silva, Jay Allison

P.R.I.'s the World

Host: Steve Dolinsky
Network: Public Radio International
Producer: David Leveille

NOMINEES

2005 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 2, 2005

Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2002

Design Firm: **Asfour Guzy Architects**

Designers: Peter Guzy, Edward Asfour
594 Broadway, Suite 1204
New York, NY 10012
212-334-9350

Project: **Blue Hill at Stone Barns**

630 Bedford Road
Pocantico Hills, NY 10591
914-366-9606

Design Firm: **Studio Gaia**

Designer: Ilan Waisbrod
401 Washington Street
New York, NY 10013
212-680-3500

Project: **Solea Restaurant, W Mexico City**

Campos Eliscos 252
Mexico City, Mexico 11560
011-5255-9138-1818

Design Firm: **Thomas Schlessner Design**

Designer: Thomas Schlessner
2 King Street, Suite 7E
New York, NY 10012
917-673-6692

Project: **Avec**

615 West Randolph Street
Chicago, IL 60661
312-377-2002

Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2002

Design Firm: **James Barondess**

Designer: James Barondess
66 Beacon Street
Boston, MA 02108
617-367-1945

Project: **The Butcher Shop**

552 Tremont Street
Boston, MA 02118
617-423-4800

Design Firm: **JNL Graphic Design**

Designers: Jason Pickleman, Donald Madia
216 West Chicago Avenue
Chicago, IL 60610
312-640-1999

Project: **Avec**

615 West Randolph Street
Chicago, IL 60661
312-377-2002

Design Firm: **Level**

Designers: David Hughes, Cliff Morgan
2436 Foothill Blvd., # 1
Calistoga, CA 94515
707-942-4568

Project: **Per Se**

10 Columbus Circle
New York, NY 10019
212-823-9335

NOMINEES

2005 James Beard Foundation Restaurant and Chef Awards

CATEGORY: WATERFORD WEDGWOOD OUTSTANDING RESTAURATEUR AWARD

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. MUST HAVE BEEN IN THE RESTAURANT BUSINESS FOR AT LEAST TEN YEARS

Daniel Boulud
The Dinex Group
60 East 65th Street
New York, NY 10021
212-288-0033

Thomas Keller
French Laundry
6640 Washington Street
Yountville, CA 94599
707-944-0167

Richard Melman
Lettuce Entertain You
Enterprises
5419 N. Sheridan Rd. #116
Chicago, IL 60640
773-878-7340

Danny Meyer
Union Square Hospitality
Group
24 Union Square East
New York, NY 10003
212-228-3585

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-219-9500

CATEGORY: ALL-CLAD COOKWARE OUTSTANDING CHEF AWARD

THE WORKING CHEF IN AMERICA WHOSE CAREER HAS SET NATIONAL INDUSTRY STANDARDS AND WHO HAS SERVED AS AN INSPIRATION TO OTHER FOOD PROFESSIONALS. MUST HAVE BEEN A WORKING CHEF FOR THE PAST FIVE YEARS

Mario Batali
Babbo
110 Waverly Place
New York, NY 10011
212-777-0303

Paul Bertolli
Oliveto Restaurant & Cafe
5655 College Avenue
Oakland, CA 94618
510-547-5356

Tom Colicchio
Gramercy Tavern
42 East 20th Street
New York, NY 10003
212-477-0777

Nobuyuki Matsuhisa
Nobu
105 Hudson Street
New York, NY 10013
212-219-0500

Alfred Portale
Gotham Bar & Grill
12 East 12th Street
New York, NY 10003
212-620-4020

CATEGORY: S.PELLEGRINO OUTSTANDING RESTAURANT AWARD

THE RESTAURANT IN THE U.S. THAT SERVES AS A NATIONAL STANDARD BEARER OF CONSISTENCY OF QUALITY AND EXCELLENCE IN FOOD, ATMOSPHERE AND SERVICE. RESTAURANT MUST HAVE BEEN IN OPERATION FOR AT LEAST TEN YEARS.

Boulevard
Chef/Owner: Nancy Oakes
1 Mission Street
San Francisco, CA 94105
415-543-6084

Everest
Chef/Owner: Jean Joho
440 S. LaSalle Street
40th Floor
Chicago, IL 60605
312-663-8920

Galatoire's
Owners: Galatoire Family
Chef: Ross Eirich
209 Bourbon Street
New Orleans, LA 70130
504-525-2021

Montrachet
Owner: Drew Nieporent
Chef: Chris Gesualdi
239 W. Broadway
New York, NY 10013
212-219-2777

Norman's
Chef/Owner:
Norman Van Aken
21 Almeria Avenue
Coral Gables, FL 33134
305-446-6767

CATEGORY: ILLY BEST NEW RESTAURANT

A RESTAURANT OPENED IN 2004 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE AND SERVICE, AND IS LIKELY TO MAKE A SIGNIFICANT IMPACT IN YEARS TO COME.

Blue Hill at Stone Barns
Chef/Owner: Dan Barber
Owners: David Barber,
Laureen Barber
Chef: Michael Anthony
630 Bedford Road
Pocantico Hills, NY 10591
914-366-9600

Cru
Owner: Roy Welland
Chef: Shea Gallante
24 Fifth Avenue
New York, NY 10010
212-529-1700

Per Se
Chef/Owner:
Thomas Keller
10 Columbus Circle
New York, NY 10019
212-823-9335

Spice Market
Owners: Jean-Georges
Vongerichten & Gray Kunz
Chef: Stanley Wong
403 West 13th Street
New York, NY 10014
212-675-2322

The Spotted Pig
Owner: Ken Friedman
Chef: April Bloomfield
314 West 11th Street
New York, NY 10014
212-620-0393

CATEGORY: GALLO OF SONOMA 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 INDUSTRY IMPACT IN YEARS TO COME.

Daniel Humm
Campton Place
340 Stockton St.
San Francisco, CA 94108
415-955-5555

Christopher Lee
Striped Bass
1500 Walnut Street
Philadelphia, PA 19102
215-732-4444

Melissa Perello
Fifth Floor
12 Fourth Street
San Francisco, CA 94103
415-348-1555

Aarón Sanchez
Paladar
161 Ludlow Street
New York, NY 10002
212-473-3535

Tre Wilcox
Abacus
4511 McKinney Avenue
Dallas, TX 75205
214-559-3111

CATEGORY: ALL-CLAD BAKEWARE OUTSTANDING PASTRY CHEF AWARD

A CHEF OR BAKER WHO PREPARES DESSERTS, PASTRIES OR BREADS, WHO SERVES AS A NATIONAL STANDARD BEARER OF EXCELLENCE. MUST HAVE BEEN A PASTRY CHEF OR BAKER FOR THE PAST FIVE YEARS.

Karen DeMasco

Craft
43 East 19 Street
New York, NY 10003
212-780-0880

Gina DePalma

Babbo
110 Waverly Place
New York, NY 10011
212-777-0303

Elizabeth Falkner

Citizen Cake
399 Grove Street
San Francisco, CA 94102
415-861-2228

Leslie Mackie

Macrina Bakery & Café
2408 First Avenue
Seattle, WA 98121
206-448-4032

Bill Yosses

Josephs
1240 Avenue of the Americas
New York, NY 10020
212-332-1515

CATEGORY: WATERFORD OUTSTANDING WINE SERVICE AWARD

A RESTAURANT THAT DISPLAYS AND ENCOURAGES EXCELLENCE IN WINE SERVICE THROUGH A WELL-PRESENTED WINE LIST, KNOWLEDGEABLE STAFF AND EFFORTS TO EDUCATE CUSTOMERS ABOUT WINE. RESTAURANT MUST HAVE BEEN IN OPERATION AT LEAST FIVE YEARS.

Aureole, Las Vegas

Wine Director:
Andrew Bradbury
3950 Las Vegas Blvd. South
Las Vegas, NV 89119
702-632-7401

Emeril's

Wine Director:
Matt Lirette
800 Tchoupitoulas
New Orleans, LA 70130
504-528-9393

i Trulli

Wine Director:
Charles Scicolone
122 East 27th Street
New York, NY 10016
212-481-7372

Kinkead's

Wine Director:
Michael Flynn
2000 Pennsylvania Avenue,
NW
Washington, DC 20006
202-296-7700

Veritas

Wine Director: Tim Kopec
43 East 20th Street
New York, NY 10003
212-353-3700

CATEGORY: ECOLAB OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD

A WINEMAKER, BREWER OR SPIRITS PROFESSIONAL WHO HAS MADE A SIGNIFICANT NATIONAL IMPACT IN THE WINE AND SPIRITS INDUSTRY. MUST HAVE BEEN IN PROFESSION AT LEAST FIVE YEARS.

Joseph Bastianich

Italian Wine Merchants
108 East 16th Street
New York, NY 10003
212-473-2323

Dale DeGroff

King Cocktail
New York, NY
www.kingcocktail.com

Paul Draper

Ridge Vineyards
17100 Monte Bello Road
Cupertino, CA 95014
408-867-3233

Evan Goldstein

Allied Domecq Wines, USA
375 Healdsburg Avenue
Healdsburg, CA 95448
800-221-6107

Helen Turley

HTM Consultants/
Marcassin Winery
P.O. Box 332
Calistoga, CA 94515
707-258-3608

CATEGORY: SMITHFIELD FOODS OUTSTANDING SERVICE AWARD

A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. MUST HAVE BEEN IN OPERATION FOR THE PAST FIVE YEARS.

Spago Beverly Hills

Owner: Wolfgang Puck
176 N. Cañon Drive
Beverly Hills, CA 90210
310-385-0880

Spiaggia

Owner: Levy Restaurants
980 North Michigan #2
Chicago, IL 60611
312-280-2750

Terra

Owners:
Hiro and Lissa Sone
1345 Railroad Avenue
St. Helena, CA 94574
707-963-8931

Topolobampo

Owners:
Rick and Deann Bayless
445 N. Clark Street
Chicago, IL 60610
312-661-1434

Tru

Owners: Rick Tramonto,
Gale Gand and Richard
Melman
676 N. St. Clair Street
Chicago, IL 60611
312-202-0001

AMERICAN EXPRESS BEST CHEFS IN AMERICA

CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. CHEFS MAY BE FROM ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR THE LAST FIVE YEARS. THE THREE MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE CHEF IS PRESENTLY WORKING.

CATEGORY: AMERICAN EXPRESS BEST CHEF: CALIFORNIA

Gino Angelini

Angelini Osteria
7313 Beverly Blvd.
Los Angeles, CA 90036
323-297-0070

Traci Des Jardins

Jardinière
300 Grove Street
San Francisco, CA 94102
415-861-5555

Suzanne Goin

A.O.C.
8022 West 3rd Street
Los Angeles, CA 90048
323-653-6359

Lee Hefter

Spago Beverly Hills
176 N. Cañon Drive
Beverly Hills, CA 90210
310-385-0880

Craig Stoll

Delfina
3621 18th Street
San Francisco, CA 94110
415-552-4055

CATEGORY: AMERICAN EXPRESS BEST CHEF: MID-ATLANTIC

Mark Furstenberg

BreadLine
1751 Pennsylvania Ave., NW
Washington, DC 20006
202-822-8900

Todd Gray

Equinox
818 Connecticut Ave., NW
Washington, DC 20006
202-331-8118

Frank Ruta

Palena
3529 Connecticut Ave., NW
Washington, DC 20008
202-537-9250

Fabio Trabocchi

Maestro at The Ritz-
Carlton, Tyson's Corner
1700 Tyson's Blvd.
McLean, VA 22102
703-821-1515

Marc Vetri

Vetri
1312 Spruce Street
Philadelphia, PA 19107
215-732-3478

CATEGORY: AMERICAN EXPRESS BEST CHEF: MIDWEST

Sandro Gamba
NoMi at The Park Hyatt
800 N. Michigan Avenue
Chicago, IL 60611
312-239-4030

Michael Kornick
MK
868 N. Franklin
Chicago, IL 60610
312-482-9179

Tony Mantuano
Spiaggia
980 N. Michigan Avenue
Chicago, IL 60611
312-280-2750

Shawn McClain
Spring
2039 West North Avenue
Chicago, IL 60647
773-395-7100

Lucia Watson
Lucia's
1432 West 31st Street
Minneapolis, MN 55408
612-825-1572

CATEGORY: AMERICAN EXPRESS BEST CHEF: NEW YORK CITY

Dan Barber
Blue Hill
75 Washington Place
New York, NY 10011
212-539-1776

Floyd Cardoz
Tabla
11 Madison Avenue
New York, NY 10010
212-889-0667

Andrew Carmellini
Café Boulud
20 East 76th Street
New York, NY 10021
212-772-2600

Scott Conant
L'Impero
45 Tudor City Place
New York, NY 10017
212-599-5045

David Waltuck
Chanterelle
2 Harrison Street
New York, NY 10013
212-966-6960

CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHEAST

Clark Frasier & Mark Gaier
Arrows
Berwick Road, Box 803
Ogunquit, ME 03907
207-361-1100

Michael Leviton
Lumière
1293 Washington Street
West Newton, MA 02465
617-244-9199

Frank McClelland
L'Espalier
30 Gloucester Street
Boston, MA 02115
617-262-3023

Marc Orfaly
Pigalle
75 Charles Street South
Boston, MA 02116
617-423-4944

Ana Sortun
Oleana
134 Hampshire Street
Cambridge, MA 02139
617-661-0505

CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHWEST/HAWAII

Scott Carsberg
Lampreia
2400 First Avenue
Seattle, WA 98121
206-443-3301

Joseba Jiménez de Jiménez
The Harvest Vine
2701 E. Madison
Seattle, WA 98112
206-320-9771

Vitaly Paley
Paley's Place Bistro & Bar
1204 NW 21st Avenue
Portland, OR 97209
503-243-2403

Holly Smith
Café Juanita
9702 NE 120th Place
Kirkland, WA 98034
425-823-1505

John Sundstrom
Lark
926 12th Avenue
Seattle, WA 98122
206-323-5275

CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHEAST

Joël Antunes
Joël
The Forum
3290 Northside Pkwy.
Atlanta, GA 30327
404-233-3500

John Besh
Restaurant August
301 Tchoupitoulas Street
New Orleans, LA 70130
504-299-9777

Kathy Cary
Lilly's
1147 Bardstown Road
Louisville, KY 40204
502-451-0447

John Currence
City Grocery
152 Courthouse Square
Oxford, MS 38655
662-232-8080

Greg Sonnier
Gabrielle
3201 Esplanade
New Orleans, LA 70119
504-948-6233

CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHWEST

Bruce Auden
Biga on the Banks
203 S. St. Mary's Street
San Antonio, TX 78205
210-225-0722

Nobuo Fukuda
Sea Saw
7133 East Stetson Drive
Scottsdale, AZ 85251
480-481-9463

Sharon Hage
York Street
6047 Lewis Street
Dallas, TX 75206
214-826-0968

Mark Kiffin
The Compound
653 Canyon Road
Santa Fe, NM 87501
505-982-4353

David Robins
Spago, Las Vegas
Caesars Palace
3500 Las Vegas Blvd. S.
Las Vegas, NV 89109
702-369-6300

**CATEGORY: SOUTHERN WINE & SPIRITS OF NY AMERICA'S CLASSICS
WILL BE ANNOUNCED ON MAY 2, 2005**

**CATEGORY: WILLIAMS-SONOMA HUMANITARIAN OF THE YEAR
WILL BE ANNOUNCED MAY 2, 2005**