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## 2011 JAMES BEARD FOUNDATION AWARDS

# RESTAURANT + CHEF AWARD SEMIFINALISTS

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### **BEST NEW RESTAURANT**

ABC Kitchen, NYC  
A-Frame, Los Angeles  
Amis, Philadelphia  
Bar Agricole, San Francisco  
Barbuzzo, Philadelphia  
Baru 66, Windsor Heights, IA  
Benu, San Francisco  
Bootsie's Heritage Cafe, Tomball, TX  
China Poblano at the Cosmopolitan, Las Vegas  
ChoLon, Denver  
Commonwealth, San Francisco  
Community Table, Washington, CT  
Cook & Brown Public House, Providence  
Elise Coastal Dining, Pensacola, FL  
Estadio, Washington, D.C.  
Girl & the Goat, Chicago  
Husk, Charleston, SC  
Kushi Izakaya & Sushi, Washington, D.C.  
Menton, Boston  
Mondo, New Orleans  
Nobuo at Teeter House, Phoenix

Piccolo, Minneapolis  
Prospect, San Francisco  
Recette, NYC  
The Refinery, Tampa, FL  
Salt of the Earth, Pittsburgh  
Shepherd's Pie, Rockport, ME  
Staple & Fancy Mercantile, Seattle  
Star Noodle, Lahaina, HI  
Sugarcane Raw Bar Grill, Miami  
Torrise Italian Specialties, NYC  
Uchiko, Austin, TX  
Waterloo & City, Culver City, CA

### **OUTSTANDING CHEF**

José Andrés, minibar by José Andrés, Washington, D.C.  
Ben Barker, Magnolia Grill, Durham, NC  
Gary Danko, Restaurant Gary Danko, San Francisco  
Robert Del Grande, RDG + Bar Annie, Houston  
Jose Garces, Amada, Philadelphia  
Suzanne Goin, Lucques, Los Angeles  
Sam Hayward, Fore Street, Portland, ME  
Paul Kahan, Blackbird, Chicago

Melissa Kelly, Primo, Rockland, ME  
Donald Link, Herbsaint, New Orleans  
Tony Mantuano, Spiaggia, Chicago  
Michael Mina, Michael Mina, San Francisco  
Charles Phan, The Slanted Door, San Francisco  
Stephan Pyles, Stephan Pyles, Dallas  
Holly Smith, Cafe Juanita, Kirkland, WA  
Frank Stitt, Highlands Bar and Grill, Birmingham, AL  
Michael Symon, Lola, Cleveland  
Jerry Traunfeld, Poppy, Seattle  
Marc Vetri, Vetri, Philadelphia  
Janos Wilder, Downtown Kitchen + Cocktails,  
Tucson, AZ

## **OUTSTANDING PASTRY CHEF**

Beth Biundo, Lilette, New Orleans  
Joanne Chang, Flour Bakery + Café, Boston  
Melissa Chou, Aziza, San Francisco  
Patrick Fahy, Blackbird, Chicago  
Ken Forkish, Ken's Artisan Bakery, Portland, OR  
Michelle Gayer, Salty Tart Bakery, Minneapolis  
Carla Gonçalves, KOO ZEE DOO, Philadelphia  
Huw Griffiths, Tabard Inn, Washington, D.C.  
Maura Kilpatrick, Oleana, Cambridge, MA  
Yasmin Lozada-Hissom, Olivéa, Denver  
Shuna Lydon, Peels, NYC  
Cheryl Maffei and Jonathan Stevens, Hungry Ghost Bread,  
Northampton, MA  
Lauren Mitterer, WildFlour Pastry, Charleston, SC  
Dahlia Narvaez, Osteria Mozza, Los Angeles  
Angela Pinkerton, Eleven Madison Park, NYC  
Aaron Russell, Restaurant Eugene, Atlanta

Mindy Segal, Mindy's HotChocolate Restaurant and  
Dessert Bar, Chicago  
Philip Speer, Uchi, Austin, TX  
Erin Stafford, Barbuzzo, Philadelphia  
Cynthia Wong, Cakes & Ale, Decatur, GA

## **OUTSTANDING RESTAURANT**

Blue Hill, NYC  
Boulevard, San Francisco  
Cafe Juanita, Kirkland, WA  
Eleven Madison Park, NYC  
Fore Street, Portland, ME  
Herbsaint, New Orleans  
Higgins Restaurant and Bar, Portland, OR  
Highlands Bar and Grill, Birmingham, AL  
La Belle Vie, Minneapolis  
Lola, Cleveland  
Magnolia Grill, Durham, NC  
The Mansion Restaurant at Rosewood Mansion on  
Turtle Creek, Dallas  
Mélisse, Santa Monica, CA  
Palena, Washington, D.C.  
Picasso at Bellagio, Las Vegas  
The Slanted Door, San Francisco  
Spiaggia, Chicago  
Tru, Chicago  
Vetri, Philadelphia  
Vincent on Camelback, Phoenix

## **OUTSTANDING RESTAURATEUR**

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (701, Ardeo + Bardeo, Bibiana, The Bombay Club, The Oval Room, and Rasika)

Tom Baron, big Burrito Restaurant Group, Pittsburgh (Casbah, Eleven, Kaya, Mad Mex, Soba, and Umi)

Roger Berkowitz, Legal Sea Foods, Boston (various locations)

Frank Bonanno, Bonanno Concepts, Denver (Bones, Green Russell, Luca D'Italia, Lou's Food Bar, Mizuna, Osteria Marco, and Wednesday's Pie)

Bruce Bromberg and Eric Bromberg, Blue Ribbon Restaurants, NYC

Myles Chefetz, Myles Restaurant Group, Miami Beach, FL (Big Pink, Prime Italian, Prime One Twelve, Shoji Sushi, and Nemo)

Michael Cordúa, Cordúa Restaurants, Houston (Amazón Grill, Américas, Artista, and Churrascos)

Larry D'Amico and Richard D'Amico, D'Amico & Partners, Minneapolis (Café & Bar Lurcat, Campiello, D'Amico Kitchen, D'Amico & Sons, Masa, and Parma 8200)

Tom Douglas, Tom Douglas Restaurants, Seattle (Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Seatown Seabar & Rotisserie, and Serious Pie)

Steve Ells, Chipotle Mexican Grill, Inc. (various locations)

Sam Fox, Fox Restaurant Concepts, Scottsdale, AZ (The Arrogant Butcher, Blanco, Bloom, Culinary Dropout, The Greene House, Modern Steak, Montana Avenue, NoRTH, Olive & Ivy, Sauce, True Food Kitchen, Wildflower, and Zinburger)

Scott Harris, Chicago (Davanti Enoteca, DiSotto Enoteca, Dough Boys, Fat Rosie's, Francesca's, Osteria Ottimo, Purple Pig, and Salatino's)

Mike Klank and Eddie Hernandez, Taqueria del Sol, Atlanta

Pat Kuleto, Pat Kuleto Restaurant Development & Management Company, San Francisco (Boulevard, Epic Roasthouse, Farallon, Jardinière, Martini House, Nick's Cove, and Waterbar)

Richard Melman, Lettuce Entertain You Enterprises, Chicago (Cafe Ba-Ba-Reeba!, Eiffel Tower, Everest, L2O, Mon Ami Gabi, Shaw's Crab House, Tru, Wow Bao, and others)

Nick Pihakis, Jim 'N Nick's Bar-B-Q, Birmingham, AL (various locations)

Richard Sandoval, Richard Sandoval Restaurants, NYC (Isla, Ketsi, La Biblioteca, La Biblioteca de Tequila, La Hacienda at the Fairmont Scottsdale, La Sandía, Maya, Pampano, Sandoval's Kitchen, Tamayo, Venga Venga, and Zengo)

Stephen Starr, Starr Restaurants, Philadelphia (Alma de Cuba, Barclay Prime, Buddakan, Butcher and Singer, The Continental, The Continental Mid-town, The Dandelion, El Rey, El Vez, Granite Hill at the Philadelphia Museum of Art, Jones, Makota, Morimoto, Parc, Pizzeria Stella, Pod, and Steak 954)

Phil Suarez, Suarez Restaurant Group, NYC (ABC Kitchen, Chambers Kitchen, Gigino Trattoria, J&G Steakhouse, Jean Georges, Lucy, Matsugen, Mercer Kitchen, Perry Street, Prime Steakhouse, Spice Market, and others)

Bill White, Bill White Enterprises, Park City, UT (Chimayo, Ghidotti's, Grappa, Wahso, Windy Ridge Bakery, and Windy Ridge Café)

## **OUTSTANDING SERVICE**

Blantyre, Lenox, MA

Brigtsen's, New Orleans

Canlis, Seattle

Charleston, Baltimore

Charleston Grill at Charleston Place Hotel, Charleston, SC

The Compound, Santa Fe

Emeril's, New Orleans

The French Room at the Adolphus Hotel, Dallas

La Belle Vie, Minneapolis

La Grenouille, NYC

Lacroix at the Rittenhouse Hotel, Philadelphia

Les Nomades, Chicago

L'Espalier, Boston

Marcel's, Washington, D.C.

Michael Mina, San Francisco

Per Se, NYC

Providence, Los Angeles

Restaurant Eve, Alexandria, VA

Topolobampo, Chicago

Vetri, Philadelphia

## **OUTSTANDING WINE SERVICE**

A16, San Francisco, Shelley Lindgren

Annie Gunn's, Chesterfield, MO, Glenn Bardgett

Avenues at the Peninsula, Chicago, Michael Muser

The Biltmore, Coral Gables, FL, Yvonne Roberts

Blackberry Farm, Walland, TN, Andy Chabot

Café on the Green at Four Seasons Resort and Club Dallas  
at Las Colinas, Irving, TX, James Tidwell

Canlis, Seattle, Nelson Daquip

Charleston, Baltimore, Tony Foreman

Emeril's, New Orleans, Ray Gumpert

Five and Ten, Athens, GA, Steven Grubbs

Frasca Food and Wine, Boulder, CO, Bobby Stuckey

Hatfield's, Los Angeles, Peter Birmingham

The Modern, NYC, Belinda Chang

Patina, Los Angeles, Silvestre Fernandes

Picasso at Bellagio, Las Vegas, Robert Smith

Savona, Gulph Mills, PA, Melissa Monosoff

La Toque, Napa, CA, Ken Frank and Scott Tracy

Tarbell's, Phoenix, Mark Tarbell

Tria, Philadelphia, Michael McCaulley

Troquet, Boston, Chris Campbell

## **OUTSTANDING WINE AND SPIRITS PROFESSIONAL**

Tito Beveridge, Tito's Handmade Vodka, Austin, TX

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

Alex Golitzin, Quilceda Creek Vintners, Snohomish, WA

Paul Grieco, Hearth and Terroir, NYC

Bobby Heugel, Anvil Bar & Refuge, Houston

David Hirsch, Hirsch Vineyards, Cazadero, CA

Charles Joly, The Drawing Room, Chicago

Ted Lemon, Littorai Wines, Sebastopol, CA

Steve McCarthy, Clear Creek Distillery, Portland, OR

Garrett Oliver, Brooklyn Brewery, Brooklyn, NY

Rajat Parr, Mina Group, San Francisco

Julie Reiner, Clover Club and Flatiron Lounge, NYC

Neal Rosenthal, Rosenthal Wine Merchant, Shekomeko, NY

Jorg Rupf, St. George Spirits, Alameda, CA

Eric Solomon, European Cellars, Charlotte, NC

Todd Thrasher, Restaurant Eve, Alexandria, VA

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

David Wondrich, NYC

## **RISING STAR CHEF OF THE YEAR**

Justin Aprahamian, Sanford, Milwaukee

Andrew Ashmore, The Greene House, Scottsdale, AZ

Benjamin Bailly, Fraîche, Culver City, CA

Sean Baker, Gather, Berkeley, CA

Clayton Chapman, The Grey Plume, Omaha, NE

Sean Ehland, Kaya, Pittsburgh

Eric Gabrynowicz, Restaurant North, Armonk, NY

Kevin Gillespie, Woodfire Grill, Atlanta  
Will Gilson, Garden at the Cellar, Cambridge, MA  
Sam Gorenstein, BLT Steak at the Betsy Hotel,  
Miami Beach, FL  
Perry Hoffman, étoile Restaurant at Domaine Chandon,  
Yountville, CA  
Casey Lane, The Tasting Kitchen, Venice, CA  
Greg LaPrad, Quiessence, Phoenix  
Matt Lightner, Castagna, Portland, OR  
Aaron London, Ubuntu, Napa, CA  
Anthony Martin, Tru, Chicago  
Thomas McNaughton, flour + water, San Francisco  
Paul Qui, Uchiko, Austin, TX  
Dan Richer, Arturo's, Maplewood, NJ  
Gabriel Rucker, Le Pigeon, Portland, OR  
Jonathon Sawyer, The Greenhouse Tavern, Cleveland  
Jesse Schenker, Recette, NYC  
Sheldon Simeon, Star Noodle, Lahaina, HI  
Bjorn Somlo, Nudel, Lenox, MA  
Nicholas Stefanelli, Bibiana, Washington, D.C.  
Lee Styer, Fond, Philadelphia  
Michael Toscano, Manzo, NYC  
Christina Tosi, Momofuku Milk Bar, NYC  
Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis  
Blaine Wetzel, The Willows Inn, Lummi Island, WA  
Sue Zemanick, Gautreau's, New Orleans

## **BEST CHEFS IN AMERICA**

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

Myles Anton, Trattoria Stella, Traverse City, MI  
Zachary Bruell, L'Albatros, Cleveland  
Aaron Butts, Joseph Decuis, Roanoke, IN

Michael Carlson, Schwa, Chicago  
Craig Common, The Common Grill, Chelsea, MI  
Curtis Duffy, Avenues at the Peninsula, Chicago  
Dirk Flanigan, Henri, Chicago  
David Gilbert, Forest Grill, Birmingham, MI  
Anne Kearney, Rue Dumaine, Dayton, OH  
Dale Levitski, Sprout, Chicago  
Regina Mehallick, R bistro, Indianapolis  
Chris Nugent, Les Nomades, Chicago  
Steven J. Oakley, Oakleys bistro, Indianapolis  
Kent Rigsby, Rigsby's Kitchen, Columbus, OH  
Bruce Sherman, North Pond, Chicago  
David Tallent, Restaurant Tallent, Bloomington, IN  
Paul Virant, Vie, Western Springs, IL  
Eric Williams, Momocho, Cleveland  
Magdiale Wolmark, Dragonfly Neo-V Cuisine,  
Columbus, OH  
Alex Young, Zingerman's Roadhouse, Ann Arbor, MI

### **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  
Bertrand Chemel, 2941 Restaurant, Falls Church, VA  
Melissa Close-Hart, Palladio at Barboursville Vineyards,  
Barboursville, VA  
Tony Conte, The Oval Room, Washington, D.C.  
David Gilberg, KOO ZEE DOO, Philadelphia  
Michael Krikorian, The Copper Canyon Restaurant,  
Atlantic Highlands, NJ  
Johnny Monis, Komi, Washington, D.C.  
Peter Pastan, Obelisk, Washington, D.C.

Maricel Presilla, Cucharamama, Hoboken, NJ

Dave Racicot, Notion, Oakmont, PA

Dale Reitzer, Acacia, Richmond, VA

Chip Roman, Blackfish, Conshohocken, PA

Adán Saavedra, Paloma, Philadelphia

John B. Shields, Town House, Chillhowie, VA

Michael Solomonov, Zahav, Philadelphia

Vikram Sunderam, Rasika, Washington, D.C.

Cindy Wolf, Charleston, Baltimore

### **BEST CHEF: MIDWEST**

Erik Anderson, Sea Change, Minneapolis

Justin Aprahamian, Sanford, Milwaukee

Isaac Becker, 112 Eatery, Minneapolis

Justin Carlisle, 43 North, Madison, WI

Jennifer Coco, The Flatiron Cafe, Omaha, NE

Gerard Craft, Niche, St. Louis

Timothy Fischer, HoDo Restaurant at the  
Hotel Donaldson, Fargo, ND

Doug Flicker, Piccolo, Minneapolis

Colby Garrelts, Bluestem, Kansas City, MO

Jonathan Justus, Justus Drugstore, Smithville, MO

Russell Klein, Meritage, St. Paul, MN

Steve Logsdon, Lucca, Des Moines, IA

Tory Miller, L'Étoile, Madison, WI

Kevin Nashan, Sidney Street Cafe, St. Louis

Lenny Russo, Heartland, St. Paul, MN

Jason Simon, Alba, Des Moines, IA

Matt Steigerwald, Lincoln Café, Mt. Vernon, IA

Dan Van Rite, Hinterland, Milwaukee

Jim Webster, Wild Rice, Bayfield, WI

Kevin Willmann, Farmhaus, St. Louis

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

Michael Anthony, Gramercy Tavern

April Bloomfield, The Spotted Pig

Saul Bolton, Saul

Marco Canora, Hearth

Scott Conant, Scarpetta

Polo Dobkin, Dressler

Wylie Dufresne, wd-50

Gabrielle Hamilton, Prune

Sara Jenkins, Porchetta

Craig Koketsu, Park Avenue

Sotohiro Kosugi, Soto

Mark Ladner, Del Posto

Paul Liebrandt, Corton

Anita Lo, Annisa

George Mendes, Aldea

Missy Robbins, A Voce

Masa Takayama, Masa

Bill Telepan, Telepan

Michael White, Marea

Galen Zamarra, Mas (farmhouse)

### **BEST CHEF: NORTHEAST**

Francesco Buitoni, Mercato, Red Hook, NY

Tim Cushman, o ya, Boston

Krista Kern Desjarlais, Bresca, Portland, ME

Jason Gulisano, The Green Cup, Waitsfield, VT

Gerry Hayden, The North Fork Table & Inn, Southold, NY

Brian Hill, Francine, Camden, ME

Matt Jennings, La Laiterie, Providence

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

Serge Madikians, Serevan, Amenia, NY

Evan Mallett, Black Trumpet Bistro, Portsmouth, NH  
Tony Maws, Craigie On Main, Cambridge, MA  
Daniel Nilsson, DA/BA, Hudson, NY  
Peter Platt, The Old Inn On the Green,  
New Marlborough, MA  
Demos Regas, Emilitsa, Portland, ME  
Bjorn Somlo, Nudel, Lenox, MA  
Champe Speidel, Persimmon, Bristol, RI  
Suzanne Stack, Suzanne Fine Regional Cuisine, Lodi, NY  
Bill Taibe, LeFarm, Westport, CT  
Nathaniel Wade, iDuino! (Duende), Burlington, VT  
Eric Warnstedt, Hen of the Wood, Waterbury, VT

### **BEST CHEF: NORTHWEST**

Chris Ainsworth, Saffron Mediterranean Kitchen,  
Walla Walla, WA  
Matthew Bennett, Sybaris, Albany, OR  
Andy Blanton, Cafe Kandahar, Whitefish, MT  
Dustan Bristol, Brick 29 Bistro, Nampa, ID  
Seif Chirchi and Rachel Yang, Joule, Seattle  
Matt Dillon, Sitka & Spruce, Seattle  
Jeff Drew, Snake River Grill, Jackson Hole, WY  
Mark Fuller, Spring Hill, Seattle  
John Gorham, Toro Bravo, Portland, OR  
Christopher Israel, Grüner, Portland, OR  
Jenn Louis, Lincoln, Portland, OR  
Paul O'Connor, Il Villaggio Osteria, Teton Village, WY  
Andy Ricker, Pok Pok, Portland, OR  
Daniel Roberts, Q Cuisine, Billings, MT  
Gabriel Rucker, Le Pigeon, Portland, OR  
Ethan Stowell, Staple & Fancy Mercantile, Seattle  
Jason Stratton, Spinasse, Seattle  
Ian Troxler, Lone Mountain Ranch, Big Sky, MT

Christopher Vane, Crush, Anchorage, AK  
Cathy Whims, Nostrana, Portland, OR

### **BEST CHEF: PACIFIC**

Josef Centeno, Lazy Ox Canteen, Los Angeles  
Kevin Chong, Chef Mavro, Honolulu  
Michael Cimarusti, Providence, Los Angeles  
Josiah Citrin, Mélisse, Santa Monica, CA  
Vinny Dotolo and Jon Shook, Animal, Los Angeles  
Laurence Jossel, Nopa, San Francisco  
Loretta Keller, COCO500, San Francisco  
Andrew Kirschner, Wilshire, Santa Monica, CA  
Chris Kobayashi, Artisan, Paso Robles, CA  
Christopher Kostow, The Restaurant at Meadowood,  
St. Helena, CA  
Mourad Lahlou, Aziza, San Francisco  
Corey Lee, Benu, San Francisco  
Daniel Patterson, COI, San Francisco  
Gayle Pirie and John Clark, Foreign Cinema, San Francisco  
Laurent Quenioux, Bistro LQ, Los Angeles  
Richard Reddington, Redd, Yountville, CA  
Carl Schroeder, Market, Del Mar, CA  
John Rivera Sedlar, Rivera, Los Angeles  
James Syhababout, Commis, Oakland, CA  
Michael Tusk, Quince, San Francisco

### **BEST CHEF: SOUTH**

Zach Bell, Café Boulud, Palm Beach, FL  
Scott Boswell, Stella!, New Orleans  
Aaron Burgau, Patois, New Orleans  
Chris Dupont, Café Dupont, Birmingham, AL  
Adolfo Garcia, RioMar, New Orleans  
John Harris, Lilette, New Orleans

Chris Hastings, Hot and Hot Fish Club, Birmingham, AL  
Scott Hunnel, Victoria & Albert's, Lake Buena Vista, FL  
Philip Krajeck, Fish Out of Water at WaterColor Inn & Resort,  
Santa Rosa Beach, FL  
Dean James Max, 3030 Ocean at Marriott Harbor Beach  
Resort & Spa, Fort Lauderdale, FL  
Tory McPhail, Commander's Palace, New Orleans  
James and Julie Petrakis, The Ravenous Pig, Winter Park, FL  
Hari Pulapaka, Cress, DeLand, FL  
Lee Richardson, Ashley's at Capital Hotel, Little Rock, AR  
Taylor Bowen Ricketts, Delta Bistro, Greenwood, MS  
Philippe Ruiz, Palme d'Or at the Biltmore, Coral Gables, FL  
David Solazzo and Torre Solazzo, Ristorante Del Porto,  
Covington, LA  
Stephen Stryjewski, Cochon, New Orleans  
Wesley True, True, Mobile, AL

### **BEST CHEF: SOUTHEAST**

Hugh Acheson, Five and Ten, Athens, GA  
Billy Allin, Cakes & Ale, Decatur, GA  
Ashley Christensen, Poole's, Raleigh, NC  
Scott Crawford, Herons at the Umstead Hotel and Spa,  
Cary, 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  
Scott Howell, Nana's, Durham, NC  
Shane Ingram, Four Square, Durham, NC  
Anthony Lamas, Seviche, Louisville, KY  
Edward Lee, 610 Magnolia, Louisville, KY  
Ouita Michel, Holly Hill Inn, Midway, KY  
Andrea Reusing, Lantern, Chapel Hill, NC

Keith Rhodes, Catch, Wilmington, NC  
Hector Santiago, Pura Vida, Atlanta  
Chip Smith, Bonne Soirée, Chapel Hill, NC  
Aaron Vandemark, Panciuto, Hillsborough, NC  
Ken Vedrinski, Trattoria Lucca, Charleston, SC  
Tandy Wilson, City House, Nashville, TN

### **BEST CHEF: SOUTHWEST**

Bruce Auden, Biga on the Banks, San Antonio  
Bertrand Bouquin, Summit at the Broadmoor,  
Colorado Springs, CO  
Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ  
Bowman Brown and Viet Pham, Forage, Salt Lake City  
Bryan Caswell, Reef, Houston  
Saipin Chutima, Lotus of Siam, Las Vegas  
Tyson Cole, Uchi, Austin, TX  
Mitsuo Endo, Aburiya Raku, Las Vegas  
Mark Fischer, Restaurant Six89, Carbondale, CO  
Ryan Hardy, Montagna at the Little Nell, Aspen, CO  
Jennifer James, Jennifer James 101, Albuquerque, NM  
Jennifer Jasinski, Rioja, Denver  
Kelly Liken, Kelly Liken, Vail, CO  
Armando Pomales, Café Central, El Paso, TX  
Martín Rios, Restaurant Martín, Santa Fe, NM  
Randy Rucker, Bootsie's Heritage Cafe, Tomball, TX  
Teiichi Sakurai, Tei-An, Dallas  
Silvana Salcido Esparza, Barrio Cafe, Phoenix  
Alex Seidel, Fruition Restaurant, Denver  
John R. Sharpe, The Turquoise Room at La Posada Hotel,  
Winslow, AZ