



**The  
James  
Beard  
Foundation  
Awards**

**FOR IMMEDIATE RELEASE**

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**2007 JAMES BEARD FOUNDATION AWARDS NOMINEES ANNOUNCED  
CULINARY WORLD'S MOST PRESTIGIOUS AWARDS HONOR THE ART OF  
AMERICAN FOOD  
AND RISING STAR CHEFS AT 20TH ANNIVERSARY CELEBRATION**

**New York City** (March 19, 2007) - The James Beard Foundation has announced nominees and special honorees for the 2007 James Beard Foundation Awards, the nation's top honors for culinary professionals. This year, there are 62 Award categories for restaurants, chefs, broadcasting, print journalism, book authors, and restaurant design.

Highlights of the announcements, held at a reception at the historic James Beard House in Greenwich Village, include:

Nominees for Outstanding Restaurateur: Thomas Keller, The French Laundry (Yountville, CA); Keith McNally, Balthazar (New York City); Richard Melman, Lettuce Entertain You (Chicago); Drew Nieporent, Myriad Restaurant Group (New York City); and Jean-Georges Vongerichten, Jean Georges (New York City).

Nominees for Best New Restaurant: A Voce, Chef Andrew Carmellini (New York City); Cochon, Chefs/Owners Donald Link and Stephen Stryjewski (New Orleans); Cut, Chef/Owner Wolfgang Puck (Beverly Hills); Restaurant Guy Savoy, Chef/Owner Guy Savoy (Las Vegas); L'Atelier de Joël Robuchon, Chef/Owner Joël Robuchon (New York City); and Momofuku Ssäm Bar, Chefs/Owners David Chang and Joaquin Baca (New York City).

Nominees for Rising Star Chef of the Year: Nate Appleman, A16 (San Francisco); Graham Elliot Bowles, Avenues at The Peninsula Hotel (Chicago); David Chang, Momofuku Noodle Bar (New York City); Patrick Connelly, Radius (Boston); and Daniel Humm, Eleven Madison Park (New York City).

The Awards Ceremony and Gala Reception will be held at Lincoln Center's legendary Avery Fisher Hall in New York City on Monday, May 7, 2007. The James Beard Foundation Media Awards will be presented at a separate event at the Hudson Theatre in New York City on Sunday, May 6, 2007. All Award winners will receive a bronze medallion etched with the

image of the late James Beard, the esteemed chef, cookbook author, and food journalist. There are no cash awards.

To celebrate the 20th anniversary of the James Beard Foundation, an esteemed group of past Rising Star Chef award winners and nominees will be guest chefs at the May 7 Awards Gala Reception, a walk-around tasting. The criteria for a Rising Star Chef is 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. Todd English of Olives, the first Rising Star Chef award winner in 1981, will serve as Executive Chef, along with past recipients such as Grant Achatz, Alinea; Jose Ramon Andrés, Jaleo; Andrew Carmellini, A Voce; Traci Des Jardins, Jardinière; Corey Lee, The French Laundry; Douglas Rodriguez, Ola Miami; and Marcus Samuelsson, Aquavit. Daniel Johnnes, the 2006 Wine and Spirits Professional of the Year, will serve as the Awards reception Executive Wine Director.

From the hot lights of the television studio to the hot stoves of the Hudson Theatre kitchens, media-star chefs will prepare dinner at the Media Awards seated event on May 6. Media dinner chefs include Lidia Matichio Bastianich with Fortunato Nicotra; Wayne Harley Brachman; Tom Douglas; Gale Gand; Sara Moulton; and host chef Brendan Slaven.

Tickets for the Awards ceremonies can be purchased by calling 646-213-3780. Admission for the May 7 Awards Ceremony and Gala Reception for the general public is \$450 (\$400 for Foundation members/\$200 for students and press). For the May 6 Media Awards, admission is \$250. The American Express® Card is the Official Card of the James Beard Foundation Awards.

Established in 1990, The James Beard Foundation Awards recognizes outstanding achievement within the fine food and beverage industry. The Awards honor professionals including book authors, chefs, restaurateurs, winemakers, journalists, broadcasters, and restaurant and graphic designers in the United States. 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. Membership in, service to, and fundraising for the James Beard Foundation are neither requirements for, nor in any way relevant to consideration for an Award. The trustees and staff of the James Beard Foundation do not vote.

The James Beard Foundation presents its 2007 Awards with generous support from the following sponsors: All-Clad Metalcrafters, American Express®, Chefwear, Contessa Premium Foods, Distilled Spirits Council of the United States, Ecolab, Hellenic Fine Oils, illy caffè North America, Inc., Le Cordon Bleu International, National Cattlemen's Beef Association on behalf of The Beef Checkoff, Rums of Puerto Rico, Southern Wine & Spirits of New York, S.Pellegrino® Sparkling Natural Mineral Water, Viking Range Corporation, and Waterford Wedgwood (at press time).

#### ABOUT THE JAMES BEARD FOUNDATION

Celebrating its 20th anniversary this year, 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 was a champion of American cuisine, helping to educate and mentor generations of professional chefs and food enthusiasts before his death in 1985. 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, 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](http://www.jamesbeard.org) or call 212-675-4984.



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