



2018 James Beard Foundation Awards Restaurant and Chef Semifinalists Announced

NEW YORK, NY (February 15, 2018) - The James Beard Foundation announced today its list of Restaurant and Chef Award semifinalists for the 28th annual James Beard Foundation Awards. Selected from a list of more than 20,000 online entries, the prestigious group of semifinalists in 21 categories represents a wide range of culinary talent, from exceptional chefs and dining destinations nationally and in ten different regions across the U.S., to the best new restaurants, outstanding bar programs, bakers, and rising star chefs 30 or younger. See this year's full semifinalist list at the end of this press release or online at jamesbeard.org/awards

On Wednesday, March 14, 2018, the Foundation will announce the final nominees for all Award categories during a press conference at Parc, hosted by James Beard Award-winning restaurateur Stephen Starr, in Philadelphia. The event will take place at 9:30 A.M. EST and will be streamed live online (details coming soon on the JBF website) and live-Tweeted via the James Beard Foundation Twitter feed at twitter.com/beardfoundation.

How the Restaurant and Chef Awards Work

The James Beard Foundation holds an online open call for entries beginning in mid-October of each year. This year, more than 20,000 entries were received, a list which the Restaurant and Chef Committee reviews to determine eligibility and regional representation. Based on the results and eligibility requirements for each award, the committee then produces a nominating ballot that lists the semifinalists in each of the 21 Restaurant and Chef Award categories. The list of semifinalists is then sent to an independent volunteer panel of more than 600 judges from across the country. This panel, which comprises leading regional restaurant critics, food and wine editors, culinary educators, and past James Beard Foundation Restaurant and Chef Award winners, votes on specific award categories to determine the final five nominees in each category. The same judges then vote on these five nominees to select the winners. Tabulations to determine the nominees and winners are done by independent auditors, Lutz & Carr. The governing Awards Committee, board of trustees, and staff of the James Beard Foundation do not vote, and the results are kept confidential until the presentation of winners in May. Awards policies and procedures can be reviewed on the James Beard site at jamesbeard.org/awards/policies.

**FOR
IMMEDIATE
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Press Contacts:
James Beard Foundation

Mary Blanton Ogushwitz /
Jane Shapiro

Magrino

212 957 3005
mary.blanton@magrinopr.com
jane.shapiro@magrinopr.com

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The James Beard Foundation Awards Gala will be held at the Lyric Opera of Chicago on Monday, May 7, 2018. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards Humanitarian of the Year, Lifetime Achievement, Design Icon, Who's Who of Food and Beverage in America, and America's Classics. A gala reception, featuring acclaimed chefs and beverage professionals from across the country, will immediately follow.

Winners of the 2018 James Beard Media Awards will be announced at an exclusive event honoring the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists at Pier Sixty at Chelsea Piers in New York City on Friday, April 27, 2018.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and furthers the Foundation's mission to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2018 James Beard Foundation Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with Chicago O'Hare and Midway International Airports as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, HMSHost, Illinois Office of Tourism, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, TABASCO® Sauce, Woodford Reserve Bourbon; Supporting Sponsors: Breville®, Corporate Essentials, Hyatt, Robert Mondavi Winery, Skuna Bay Salmon, Taylor Precision Products, Valrhona, Windstar Cruises; Gala Reception Sponsors: Dogfish Head Craft Brewery, Ecolab, Front of the House®, Kendall College; with additional support from: Chefwear, Emmi Roth, Lockner, and VerTerra Dinnerware.

2018 James Beard Foundation Awards Restaurant and Chef Award Semifinalists

Best New Restaurant

A restaurant opened in the calendar year before the award will be given that already displays excellence in food, beverage, and service, and that is likely to make a significant impact in years to come.

The Anchorage, Greenville, SC
Annette, Aurora, CO
The Blue Hen, Rehoboth Beach, DE
Brewery Bhavana, Raleigh, NC
The Charter Oak, St. Helena, CA
ChiKo, Washington, D.C.
Cote, NYC
Del Mar, Washington, D.C.

Empellón Midtown, NYC
Felix Trattoria, Venice, CA
Grand Café, Minneapolis
HaiSous, Chicago
Henrietta Red, Nashville
Honey Road, Burlington, VT
JuneBaby, Seattle
Kemuri Tatsu-ya, Austin
Kismet, Los Angeles
Lady of the House, Detroit
Les Sablons, Cambridge, MA
Maru Sushi, Honolulu
Maydan, Washington, D.C.
Mi Tocaya Antojería, Chicago
Osteria Radici, Allentown, NJ
Saffron, New Orleans
Southern National, Mobile, AL
Vespertine, Culver City, CA
Vicia, St. Louis
Xochi, Houston

Outstanding Baker (Presented by Taylor Precision Products)

A chef or baker who prepares breads, pastries, or desserts in a retail bakery, and who serves as a national standard-bearer of excellence. Must have been a baker or pastry chef for at least five years.

Or Amsalam and Alex Phaneuf, Lodge Bread Company, Los Angeles
Evan Andres, Columbia City Bakery, Seattle
David Bauer, Farm & Sparrow, Asheville, NC
Andy Clark, Moxie Bread Co., Louisville, CO
Dianna Daoheung, Black Seed Bagels, NYC
Evrin Dogu and Evin Dogu, Sub Rosa Bakery, Richmond, VA
Tova du Plessis, Essen Bakery, Philadelphia
Ken Forkish, Trifecta Tavern, Portland, OR
Michelle Gayer, Salty Tart, Minneapolis
Zachary Golper, Bien Cuit, Brooklyn, NY
George Kanemitsu, Kanemitsu Bakery, Kaunakakai, HI
Maura Kilpatrick, Sofra Bakery and Café, Cambridge, MA
Belinda Leong and Michel Suas, B. Patisserie, San Francisco
Lisa Ludwinski, Sister Pie, Detroit
Sarah O'Brien, Little Tart Bakeshop, Atlanta
Taylor Petrehn, 1900 Barker, Lawrence, KS
Alison Pray, Standard Baking Co., Portland, ME
Zak Stern, Zak the Baker, Miami
H. Alexander Talbot and Aki Kamozaawa, Curiosity Doughnuts, Stockton, NJ
Greg Wade, Publican Quality Bread, Chicago

Outstanding Bar Program (Presented by Woodford Reserve Bourbon)

A restaurant or bar that demonstrates excellence in cocktail, spirits, and/or beer service.

Anvil Bar & Refuge, Houston
The Atomic Lounge, Birmingham, AL
The Baldwin Bar, Woburn, MA
Bar Agricole, San Francisco
Bar Clacson, Los Angeles
Bar Goto, NYC
Bar Leather Apron, Honolulu
Canon, Seattle
Clover Club, Brooklyn, NY
Clyde Common, Portland, OR
Columbia Room, Washington, D.C.
Cure, New Orleans
Dante, NYC
Kimball House, Decatur, GA
The Living Room at The Dewberry, Charleston, SC
Lost Lake, Chicago
Manifesto, Kansas City, MO
Standby, Detroit
Teresa's Next Door, Wayne, PA
Trick Dog, San Francisco

Outstanding Chef (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. Eligible candidates must have been working as a chef for the past five years.

Hugh Acheson, Five & Ten, Athens, GA
Andrew Carmellini, The Dutch, NYC
Joanne Chang, Flour Bakery + Cafe, Boston
Ashley Christensen, Poole's Diner, Raleigh, NC
Renee Erickson, Bateau, Seattle
Gabrielle Hamilton, Prune, NYC
Sam Hayward, Fore Street, Portland, ME
Johanne Killeen, Al Forno, Providence
David Kinch, Manresa, Los Gatos, CA
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA
Mike Lata, The Ordinary, Charleston, SC
Donald Link, Herbsaint, New Orleans
Tony Mantuano, Spiaggia, Chicago
Carrie Nahabedian, Naha, Chicago
Alex Roberts, Restaurant Alma, Minneapolis
Gabriel Rucker, Le Pigeon, Portland, OR
Holly Smith, Cafe Juanita, Kirkland, WA
Vikram Sunderam, Rasika, Washington, D.C.
Fabio Trabocchi, Fiola, Washington, D.C.
Blaine Wetzel, The Willows Inn on Lummi Island, Lummi Island, WA

Outstanding Pastry Chef (Presented by Lavazza)

A chef or baker who prepares desserts, pastries, or breads in a restaurant, and who serves as a national standard bearer of excellence. Must have been a pastry chef or baker for the past five years.

Jillian Bartolome, Aqui, Houston
Aggie Chin, Mirabelle, Washington, D.C.
Renaë Connolly, Benedetto, Cambridge, MA
Jennifer Jones Enyart, Dos Urban Cantina, Chicago
Kelly Fields, Willa Jean, New Orleans
Meg Galus, Boka, Chicago
Megan Garrelts, Rye, Leawood, KS
Ilma Lopez, Piccolo, Portland, ME
Margarita Manzke, République, Los Angeles
Dolester Miles, Highlands Bar & Grill, Birmingham, AL
Kristen Murray, Mâurice, Portland, OR
Pat O'Malley, Hungry Pigeon, Philadelphia
Natasha Pickowicz, Flora Bar, NYC
Michelle Polzine, 20th Century Café, San Francisco
Stephanie Prida, The Pool, NYC
Casey Renee, Whitfield, Pittsburgh
Laura Sawicki, Launderette, Austin
Lisa Marie White, Marsh House, Nashville
Cynthia Wong, Butcher & Bee, Charleston, SC
Diane Yang, Spoon and Stable, Minneapolis

Outstanding Restaurant (Presented by S.Pellegrino® Sparkling Natural Mineral Water)

A restaurant in the United States that serves as a national standard bearer of consistent quality and excellence in food, atmosphere, and service. Eligible restaurants must have been in operation 10 or more consecutive years.

Balthazar, NYC
Bluestem, Kansas City, MO
Canlis, Seattle
Chase's Daily, Belfast, ME
Frankies 457 Spuntino, Brooklyn, NY
Frasca Food and Wine, Boulder, CO
Highlands Bar & Grill, Birmingham, AL
Jaleo, Washington, D.C.
Koi Palace, Daly City, CA
Komi, Washington, D.C.
La Casita Mexicana, Bell, CA
Legume Bistro, Pittsburgh
L'Etoile, Madison, WI
Mama's Fish House, Paia, HI
Momofuku Noodle Bar, NYC
North Pond, Chicago
O Ya, Boston
Quince, San Francisco

Swan Oyster Depot, San Francisco
Talula's Table, Kennett Square, PA

Outstanding Restaurateur

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 five years.

Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C. (The Bombay Club, Rasika, The Oval Room, and others)
Paul Bartolotta and Joe Bartolotta, The Bartolotta Restaurants, Milwaukee (Ristorante Bartolotta, Harbor House, Lake Park Bistro, and others)
Kevin Boehm and Rob Katz, Boka Restaurant Group, Chicago (Boka, GT Fish & Oyster, Girl & the Goat, and others)
JoAnn Clevenger, Upperline, New Orleans
Rick DeShantz and Tolga Sevdik, Richard DeShantz Restaurant Group, Pittsburgh (Meat & Potatoes, Butcher and the Rye, Tako, and others)
Sam Fox, Fox Restaurant Concepts, Phoenix (The Arrogant Butcher, Culinary Dropout, Olive & Ivy, and others)
Benjamin Goldberg and Max Goldberg, Strategic Hospitality, Nashville (Pinewood Social, The Patterson House, The Catbird Seat, and others)
Richard Gonzmart, Columbia Restaurant Group, Tampa, FL (The Columbia, Goody Goody, and Ulele)
Garrett Harker, Boston (Eastern Standard Kitchen & Drinks, Island Creek Oyster Bar, Row 34, and others)
Martha Hoover, Patachou Inc., Indianapolis (Café Patachou, Petite Chou Bistro, Napolese Artisanal Pizzeria, and others)
Josh Loeb and Zoe Nathan, Rustic Canyon Group, Santa Monica, CA (Cassia, Huckleberry Bakery & Café, Rustic Canyon, and others)
Akkapong (Earl) Ninsom, Portland, OR (Langbaan, Paadee, Hat Yai, and others)
Ken Oringer, Boston (Uni, Little Donkey, Toro, and others)
Steve Palmer, The Indigo Road, Charleston, SC (The Macintosh, Oak Steakhouse, Indaco, and others)
Monique Siu, Portland, OR (Castagna and Café Castagna)
Ethan Stowell and Angela Stowell, Ethan Stowell Restaurants, Seattle (Staple & Fancy, Tavolàta, How to Cook a Wolf, and others)
Caroline Styne, The Lucques Group, Los Angeles (Lucques, a.o.c., Tavern, and others)
Andrew Tarlow, Brooklyn, NY (Diner, Marlow & Sons, Reynard, and others)
Tracy Vaught, H Town Restaurant Group, Houston (Hugo's, Caracol, Xochi, and others)
Ellen Yin, High Street Hospitality Group, Philadelphia (Fork, High Street on Market, High Street on Hudson, and others)

Outstanding Service

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

112 Eatery, Minneapolis
The Back Bay Grill, Portland, ME
Boka, Chicago

Brigtsen's, New Orleans
Chef Vola's, Atlantic City, NJ
Eastern Standard Kitchen & Drinks, Boston
Hugo's, Houston
Marcel's by Robert Wiedmaier, Washington, D.C.
n/naka, Los Angeles
The Painted Lady Restaurant, Newberg, OR
Palme d'Or, Coral Gables, FL
Park's Barbeque, Los Angeles
Providence, Los Angeles
The Red Cat, NYC
Saison, San Francisco
Sepia, Chicago
Tony's, St. Louis
Zahav, Philadelphia
Zingerman's Delicatessen, Ann Arbor, MI
Zuni Café, San Francisco

Outstanding Wine Program (Presented by Robert Mondavi Winery)

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.

a.o.c., Los Angeles
Bacchanal, New Orleans
Benu, San Francisco
The Boarding House, Chicago
Bourbon Steak, Washington, D.C.
Corkbuzz, NYC
FIG, Charleston, SC
The Forge, Miami Beach, FL
Great China, Berkeley, CA
Grill 23 & Bar, Boston
The Little Nell, Aspen, CO
Lotus of Siam, Las Vegas
Lucky Palace, Bossier City, LA
Miller Union, Atlanta
Noble Rot, Portland, OR
Pappas Bros. Steakhouse, Houston
Passionfish, Pacific Grove, CA
Taberna de Haro, Brookline, MA
Vino, Honolulu
Wild Ginger, Seattle

Outstanding Wine, Spirits, or Beer Professional

A beer, wine, or spirits professional who has made a significant national impact on the restaurant industry.

Leah Wong Ashburn, Highland Brewing Co., Asheville, NC
Scott Blackwell and Ann Marshall, High Wire Distilling Co., Charleston, SC

An Bui, Mekong, Richmond, VA
Cathy Corison, Corison Winery, St. Helena, CA
Tony Coturri, Coturri Winery, Glen Ellen, CA
Diane Flynt, Foggy Ridge Cider, Dugspur, VA
Dave Green, Skagit Valley Malting, Burlington, WA
Meredith Meyer Grelli and Alex Grelli, Wigle Whiskey, Pittsburgh
Miljenko Grgich, Grgich Hills Estate, Rutherford, CA
Deirdre Heekin, La Garagista, Bethel, VT
Jeppe Jarnit-Bjergsø, Evil Twin Brewing, Brooklyn, NY
Charles Joly, Crafthouse Cocktails, Chicago
Drew Kulsveen, Willett Distillery, Bardstow, KY
Todd Leopold, Leopold Bros., Denver
Steve Matthiasson, Matthiasson Wines, Napa, CA
Jordan Salcito, Ramona, NYC
Jeffrey Stuffings, Jester King Brewery, Austin
JC Tetreault and Esther Tetreault, Trillium Brewing Company, Boston
Sean Lilly Wilson, Fullsteam Brewery, Durham, NC
Lance Winters, St. George Spirits, Alameda, CA

Rising Star Chef of the Year (Presented by S.Pellegrino® Sparkling Natural Mineral Water)

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.

Rachel Aronow, The Alembic, San Francisco
Gabe Barker, Pizzeria Mercato, Carrboro, NC
Jay Blackinton, Hogstone's Wood Oven/Aelder, Orcas Island, WA
Janine Booth, Stiltsville Fish Bar, Miami Beach, FL
Camille Cogswell, Zahav, Philadelphia
Clare de Boer, King, NYC
Martha De Leon, Pax Americana, Houston
Becca Hegarty, Bitter Ends Garden & Luncheonette, Pittsburgh
Jesse Ito, Royal Izakaya, Philadelphia
Liz Johnson, Freedman's, Los Angeles
Irene Li, Mei Mei, Boston
Maya Lovelace, Mae, Portland, OR
Daniela Moreira, Timber Pizza, Washington, D.C.
Shota Nakajima, Adana, Seattle
Tim Nicholson, The Boiler Room, Omaha, NE
Juan Pedrosa, Yvonne's, Boston
Maximillian Petty, Eden Hill, Seattle
Sarah Rinkavage, Marisol, Chicago
Lena Sareini, Selden Standard, Detroit
Parnass Savang, Talat Market, Atlanta
Colin Shane, Arroyo Vino, Santa Fe
Brian So, Spring, Marietta, GA
Cara Stadler, Tao Yuan, Brunswick, ME
Alan Sternberg, Cerulean, Indianapolis
Miles Thompson, Michael's, Santa Monica, CA
Kevin Tien, Himitsu, Washington, D.C.

Jonathan Yao, Kato, Los Angeles

Best Chefs

Chefs who have set new or consistent standards of excellence in their respective regions. Eligible 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.

Best Chef: Great Lakes (IL, IN, MI, OH)

Andrew Brochu, Roister, Chicago
Abraham Conlon, Fat Rice, Chicago
Diana Dávila, Mi Tocaya Antojería, Chicago
Paul Fehribach, Big Jones, Chicago
Brian Fisher, Entente, Chicago
Jason Hammel, Lula Café, Chicago
Beverly Kim and Johnny Clark, Parachute, Chicago
Thomas Lents, Chef's Table at Detroit Foundation Hotel, Detroit
Ryan McCaskey, Acadia, Chicago
Abbi Merriss, Bluebeard, Indianapolis
Steve Oakley, Oakleys Bistro, Indianapolis
David Posey and Anna Posey, Elske, Chicago
Iliana Regan, Elizabeth, Chicago
James Rigato, Mabel Gray, Hazel Park, MI
Jose Salazar, Mita's, Cincinnati
Noah Sandoval, Oriole, Chicago
Zoe Schor, Split-Rail, Chicago
Karen Small, Flying Fig, Cleveland
Jill Vedaa, Salt, Lakewood, OH
Lee Wolen, Boka, Chicago

Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)

Brittanny Anderson, Brenner Pass, Richmond, VA
Joey Baldino, Zeppoli, Collingswood, NJ
Amy Brandwein, Centrolina, Washington, D.C.
Kristin Butterworth, Lautrec, Farmington, PA
Tony Conte, Inferno Pizzeria Napoletana, Darnestown, MD
Tom Cunanan, Bad Saint, Washington, D.C.
Nicholas Elmi, Laurel, Philadelphia
Tarver King, The Restaurant at Patowmack Farm, Lovettsville, VA
Rich Landau, Vedge, Philadelphia
Jeremiah Langhorne, The Dabney, Washington, D.C.
Esther Lee, Obelisk, Washington, D.C.
Seng Luangrath, Padaek, Falls Church, VA
Cristina Martinez and Benjamin Miller, El Compadre, Philadelphia
Cedric Maupillier, Convivial, Washington, D.C.
Dan Richer, Razza Pizza Artigianale, Jersey City, NJ
David Viana, Heirloom Kitchen, Old Bridge, NJ
Ena Widjojo, Maylia Widjojo, and Diana Widjojo, Hardena, Philadelphia
Cindy Wolf, Charleston, Baltimore
Wei Zhu, Chengdu Gourmet, Pittsburgh

Bethany Zozula, Whitfield, Pittsburgh

Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)

Karen Bell, Bavette La Boucherie, Milwaukee
Thomas Boemer, Corner Table, Minneapolis
Steven Brown, Tilia, Minneapolis
Justin Carlisle, Ardent, Milwaukee
Lisa Carlson, Chef Shack, Bay City, WI
Michael Corvino, Corvino Supper Club & Tasting Room, Kansas City, MO
Ben Grupe, Elaia, St. Louis
Thomas Hauck, c.1880, Milwaukee
Jonny Hunter, Forequarter, Madison, WI
Dan Jacobs and Dan Van Rite, EsterEv, Milwaukee
Gavin Kaysen, Spoon and Stable, Minneapolis
Ann Kim, Young Joni, Minneapolis
Lona Luo, Lona's Lil Eats, St. Louis
Jamie Malone, Grand Café, Minneapolis
Christina Nguyen, Hai Hai, Minneapolis
Mike Randolph, Privado, University City, MO
Ashley Shelton, Sardella, Clayton, MO
Jay Sparks, Lovechild, La Crosse, WI
Joe Tripp, Harbinger, Des Moines, IA
Stefano Viglietti, Trattoria Stefano, Sheboygan, WI

Best Chef: New York City (Five Boroughs)

Greg Baxtrom, Olmsted, Brooklyn, NY
Emma Bengtsson, Aquavit
Rawia Bishara, Tanoreen, Brooklyn, NY
Amanda Cohen, Dirt Candy
Charles Gabriel, Charles' Country Pan Fried Chicken
Sean Gray, Momofuku Ko
Nick Kim and Jimmy Lau, Shuko
Ignacio Mattos, Estela
Carlo Mirarchi, Blanca, Brooklyn, NY
Joe Ng, RedFarm
Erik Ramirez, Llama Inn, Brooklyn, NY
Missy Robbins, Lilia, Brooklyn, NY
Justin Smillie, Upland
Rita Sodi, I Sodi
Jeremiah Stone and Fabián von Hauske, Contra
Alex Stupak, Empellón Midtown
Alex Raj and Eder Montero, Txikito
Ann Redding and Matt Danzer, Uncle Boons
Jody Williams, Buvette Gastrothèque
Helen You, Dumpling Galaxy, Queens, NY

Best Chef: Northeast (CT, MA, ME, NH, NY State, RI, VT)

Unmi Abkin, Coco & The Cellar Bar, Easthampton, MA
Karen Akunowicz, Myers + Chang, Boston

Tyler Anderson, Millwright's, Simsbury, CT
Cara Chigazola-Tobin, Honey Road, Burlington, VT
Krista Kern Desjarlais, The Purple House, North Yarmouth, ME
Vien Dobui, Cong Tu Bot, Portland, ME
Tiffani Faison, Tiger Mama, Boston
Erin French, The Lost Kitchen, Freedom, ME
Victor Parra Gonzalez, Las Puertas, Buffalo, NY
Seizi Imura, Cafe Sushi, Cambridge, MA
Brian Lewis, The Cottage, Westport, CT
Matt Louis, Moxy, Portsmouth, NH
Tony Messina, Uni, Boston
Ravin Nakjaroen, Long Grain, Camden, ME
Cassie Piuma, Sarma, Somerville, MA
Elizabeth Ronzetti and Adam Kopels, 18 Bay Restaurant, Shelter Island, NY
Champe Speidel, Persimmon, Providence
Keiko Suzuki Steinberger, Suzuki's Sushi Bar, Rockland, ME
Nick Suarez, Gaskins, Germantown, NY
Benjamin Suple, Oberlin, Providence

Best Chef: Northwest (AK, ID, MT, OR, WA, WY)

Peter Cho, Han Oak, Portland, OR
Laura Cole, 229 Parks Restaurant & Tavern, Denali National Park & Preserve, AK
Eric Donnelly, RockCreek, Seattle
Jeff Drew, Snake River Grill, Jackson, WY
Jeremy Engebretson, Lilac, Billings, MT
Gregory Gourdet, Departure, Portland, OR
Edouardo Jordan, Salare, Seattle
Taichi Kitamura, Sushi Kappo Tamura, Seattle
Kris Komori, State & Lemp, Boise, ID
Ha (Christina) Luu and Peter Luu, Ha VL, Portland, OR
Katy Millard, Coquine, Portland, OR
Sarah Minnick, Lovely's Fifty Fifty, Portland, OR
Bonnie Morales, Kachka, Portland, OR
Narumol (Nong) Poonsukwattana, Nong's Khao Man Gai, Portland, OR
Ryan Roadhouse, Nodoguro, Portland, OR
Mark Schroder, Opus Co., Seattle
Mutsuko Soma, Kamonegi, Seattle
Anna Vogel, Italia Trattoria, Spokane, WA
Justin Woodward, Castagna, Portland, OR
Rachel Yang and Seif Chirchi, Joule, Seattle

Best Chef: South (AL, AR, Commonwealth of Puerto Rico, FL, LA, MS)

Manny Augello, Bread & Circus Provisions, Lafayette, LA
Lindsay Autry, The Regional Kitchen & Public House, West Palm Beach, FL
David Bancroft, Acre, Auburn, AL
Vishwesh Bhatt, Snackbar, Oxford, MS
Bill Briand, Fisher's Upstairs at Orange Beach Marina, Orange Beach, AL
Nina Compton, Compère Lapin, New Orleans
Clay Conley, Buccan, Palm Beach, FL

Jose Enrique, Jose Enrique, San Juan, PR
Kristen Essig and Michael Stoltzfus, Coquette, New Orleans
Michael Gulotta, Maypop, New Orleans
Gabriel Hernandez, Verde Mesa, San Juan, PR
Timothy Hontzas, Johnny's Restaurant, Homewood, AL
Brad Kilgore, Alter, Miami
Lauren Macellaro, The Reading Room, St. Petersburg, FL
Matthew McClure, The Hive, Bentonville, AR
Niven Patel, Ghee Indian Kitchen, Miami
Slade Rushing, Brennan's, New Orleans
Hieu Than, Kin, New Orleans
Isaac Toups, Toups' Meatery, New Orleans
Martha Wiggins, Sylvain, New Orleans

Best Chef: Southeast (GA, KY, NC, SC, TN, WV)

Mashama Bailey, The Grey, Savannah, GA
Katie Button, Nightbell, Asheville, NC
Cassidee Dabney, The Barn at Blackberry Farm, Walland, TN
Paco Garcia, Con Huevos!, Louisville, KY
Josh Habiger, Bastion, Nashville
Atsushi Hayakawa, Sushi Hayakawa, Atlanta
Vivian Howard, Chef & The Farmer, Kinston, NC
Meherwan Irani, Chai Pani, Asheville, NC
Kevin Johnson, The Grocery, Charleston, SC
Sam Jones, Sam Jones BBQ, Winterville, NC
Joe Kindred, Kindred, Davidson, NC
Cheetie Kumar, Garland, Raleigh, NC
Alex Lira, Bar Normandy, Charleston, SC
Andy Little, Josephine, Nashville
Rui Liu, Masterpiece, Duluth, GA
Margot McCormack, Margot Café & Bar, Nashville
Matthew Raiford, The Farmer & The Larder, Brunswick, GA
Rodney Scott, Rodney Scott's BBQ, Charleston, SC
Ryan Smith, Staplehouse, Atlanta
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis

Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)

Charleen Badman, FnB, Scottsdale, AZ
Kevin Binkley, Binkley's Restaurant, Phoenix
Jen Castle and Blake Spalding, Hell's Backbone Grill, Boulder, UT
Ross Coleman and James Haywood, Kitchen 713, Houston
Silvana Salcido Esparza, Barrio Café Gran Reserva, Phoenix
Kevin Fink, Emmer & Rye, Austin
Michael Fojtasek, Olamaie, Austin
Diego Galicia and Rico Torres, Mixtli, San Antonio
Bryce Gilmore, Barley Swine, Austin
Caroline Glover, Annette, Aurora, CO
Anita Jaisinghani, Pondicheri, Houston
Ronnie Killen, Killen's Steakhouse, Pearland, TX

Steve McHugh, Cured, San Antonio
Trong Nguyen, Crawfish & Noodles, Houston
Ryan Pera, Coltivare, Houston
Martín Rios, Restaurant Martín, Santa Fe
Dana Rodriguez, Work & Class, Denver
Regino Rojas, Revolver Taco Lounge, Dallas
Alex Seidel, Mercantile Dining & Provision, Denver
Norma Frances "Tootsie" Tomanetz, Snow's BBQ, Lexington, TX

Best Chef: West (CA, HI, NV)

Kim Alter, Nightbird, San Francisco
Reem Assil, Reem's California, Oakland, CA
Val M. Cantu, Californios, San Francisco
Josef Centeno, Orsa & Winston, Los Angeles
Michael Cimarusti, Providence, Los Angeles
Dominique Crenn, Atelier Crenn, San Francisco
Jeremy Fox, Rustic Canyon, Santa Monica, CA
Brandon Jew, Mister Jiu's, San Francisco
Chris Kajioka, Senia, Honolulu
Ed Kenney, Mud Hen Water, Honolulu
Jessica Koslow, Sqirl, Los Angeles
Travis Lett, Gjelina, Venice, CA
Preeti Mistry, Juhu Beach Club, Oakland, CA
Niki Nakayama, n/naka, Los Angeles
Evan Rich and Sarah Rich, Rich Table, San Francisco
Carlos Salgado, Taco María, Costa Mesa, CA
Joshua Skenes, Saison, San Francisco
Sheridan Su, Flock & Fowl, Las Vegas
Karen Taylor, El Molino Central, Sonoma, CA
Tony Xu, Chengdu Taste, Alhambra, CA