



## 2013 JAMES BEARD FOUNDATION AWARDS

# Restaurant and Chef Award Semifinalists

### **BEST NEW RESTAURANT**

Balena, Chicago  
BierBeisl, Beverly Hills, CA  
Bluebeard, Indianapolis  
Borgne, New Orleans  
Butcher & the Boar, Minneapolis  
Cardamom Hill, Atlanta  
Empellón Cocina, NYC  
Forequarter, Madison, WI  
Grace, Chicago  
Hog & Hominy, Memphis  
Khong River House, Miami Beach, FL  
Lockeland Table, Nashville  
Mateo Tapas, Durham, NC  
Mi Casa by José Andrés at Dorado Beach,  
a Ritz-Carlton Reserve, Dorado, PR  
Mintwood Place, Washington, D.C.  
The Ordinary, Charleston, SC  
Ox, Portland, OR  
Oxheart, Houston  
Pabu at Four Seasons Hotel Baltimore

Puritan & Company, Cambridge, MA  
Rich Table, San Francisco  
Shanik, Seattle  
State Bird Provisions, San Francisco  
Tar & Roses, Santa Monica, CA  
Thirty Acres, Jersey City, NJ  
Underbelly, Houston  
Vernick Food & Drink, Philadelphia  
The Whale Wins, Seattle  
Zacatecas Tacos & Tequila, Albuquerque, NM

### **OUTSTANDING BAR PROGRAM**

The Abbot's Cellar, San Francisco  
Anvil Bar & Refuge, Houston  
The Aviary, Chicago  
Bar Agricole, San Francisco  
The Bar at the NoMad Hotel, NYC  
The Broken Shaker, Miami Beach, FL  
Bryant's Cocktail Lounge, Milwaukee  
Canon, Seattle  
The Cedars Social, Dallas

Clyde Common, Portland, OR  
Cook & Brown Public House, Providence  
Cure, New Orleans  
The Franklin Mortgage & Investment Co., Philadelphia  
The Hawthorne, Boston  
High West Distillery & Saloon, Park City, UT  
Holeman & Finch Public House, Atlanta  
Marvel Bar, Minneapolis  
Pegu Club, NYC  
The Porter Beer Bar, Atlanta  
Restaurant Eve, Alexandria, VA  
Rivera, Los Angeles  
The Varnish, Los Angeles  
The Violet Hour, Chicago  
Williams & Graham, Denver  
Woodberry Kitchen, Baltimore

## **OUTSTANDING CHEF**

Sean Brock, McCrady's, Charleston, SC  
Andrew Carmellini, Locanda Verde, NYC  
David Chang, Momofuku Noodle Bar, NYC  
Tyson Cole, Uchi, Austin and Houston  
Gary Danko, Restaurant Gary Danko, San Francisco  
Suzanne Goin, Lucques, West Hollywood, CA  
Maria Hines, Tilth, Seattle  
Paul Kahan, Blackbird, Chicago  
David Kinch, Manresa, Los Gatos, CA  
Donald Link, Herbsaint, New Orleans  
Barbara Lynch, No. 9 Park, Boston  
Tim McKee, La Belle Vie, Minneapolis  
Vitaly Paley, Paley's Place, Portland, OR

Stephan Pyles, Stephan Pyles Restaurant, Dallas  
Anne Quatrano, Bacchanalia, Atlanta  
Julian Serrano, Picasso at Bellagio, Las Vegas  
Nancy Silverton, Pizzeria Mozza, Los Angeles  
Michael Symon, Lola, Cleveland  
Michael Tusk, Quince, San Francisco  
Marc Vetri, Vetri, Philadelphia

## **OUTSTANDING PASTRY CHEF**

Dominique Ansel, Dominique Ansel Bakery, NYC  
Andre Chin and Amanda Eap, Artisan Boulanger  
Patisserie, Philadelphia  
Melissa Chou, Aziza, San Francisco  
Elizabeth Dahl, Nostrano, Madison, WI  
Matt Danko, The Greenhouse Tavern, Cleveland  
Patrick Fahy, Sixteen at Trump Hotel Chicago  
Ken Forkish, Ken's Artisan Bakery, Portland, OR  
Hedy Goldsmith, Michael's Genuine Food & Drink,  
Miami  
Karen Hatfield, The Sycamore Kitchen, Los Angeles  
Brooks Headley, Del Posto, NYC  
Steve Horton, Rustica Bakery, Minneapolis  
Maura Kilpatrick, Oleana, Cambridge, MA  
Phoebe Lawless, Scratch, Durham, NC  
William Leaman, Bakery Nouveau, Seattle  
Tiffany MacIsaac, Birch & Barley, Washington, D.C.  
Cheryl Maffei and Jonathan Stevens, Hungry Ghost  
Bread, Northampton, MA  
Aaron Russell, Restaurant Eugene, Atlanta  
Laura Sawicki, La Condesa, Austin  
Tandra Watkins, Ashley's at the Capital Hotel,  
Little Rock, AR  
William Werner, Craftsman and Wolves, San Francisco

## OUTSTANDING RESTAURANT

August, New Orleans

Blue Hill, NYC

Canlis, Seattle

Fore Street, Portland, ME

Foreign Cinema, San Francisco

Greens Restaurant, San Francisco

Highlands Bar and Grill, Birmingham, AL

Jaleo, Washington, D.C.

Jewel Bako, NYC

Lantern, Chapel Hill, NC

Lucia's Restaurant, Minneapolis

Mélisse, Santa Monica, CA

Naha, Chicago

Oleana, Cambridge, MA

Patina, Los Angeles

The Slanted Door, San Francisco

Spiaggia, Chicago

Terra, St. Helena, CA

Vidalia, Washington, D.C.

Vincent on Camelback, Phoenix

## OUTSTANDING RESTAURATEUR

Nick Badovinus (Flavor Hook, Off-Site Kitchen, Tried and True, etc.), Dallas

Ashok Bajaj, Knightsbridge Restaurant Group (The Bombay Club, The Oval Room, Rasika, etc.), Washington, D.C.

Kim Bartmann (Barbette, Bryant-Lake Bowl, Red Stag Supperclub, etc.), Minneapolis

Roger Berkowitz, Legal Sea Foods, Boston

Frank Bonanno, Bonanno Concepts (Mizuna, Osteria Marco, Bones, etc.), Denver

George Formaro (Centro, Django, South Union Bread Café, etc.), Des Moines, IA

Sam Fox, Fox Restaurant Concepts (Olive & Ivy, True Food Kitchen, Zinburger, etc.), Phoenix

Ford Fry, Rocket Farm Restaurants (The Optimist, JCT Kitchen, No. 246), Atlanta

Levi Goode, Goode Company Restaurants (Goode Company Seafood, Goode Company Taqueria, Goode Company BBQ, etc.), Houston

Martha Hoover, Patachou (Patachou, Petit Chou, Napolese, etc.), Indianapolis

John Howie, John Howie Restaurant Group (John Howie Steak, Seastar Restaurant and Raw Bar), Bellevue, WA

Mike Klank and Eddie Hernandez, Taqueria del Sol, Atlanta

Maguy Le Coze, Le Bernardin, NYC

Donnie Madia, One Off Hospitality Group (Blackbird, Avec, The Publican, etc.), Chicago

Nick Pihakis, Jim 'N Nick's Bar-B-Q, Birmingham, AL

Piero Selvaggio, Valentino Restaurant Group (Valentino, Valentino Vin Bar), Santa Monica, CA

Mark Stark and Terri Stark, Stark Reality Restaurants (Willi's Wine Bar, Monti's Rotisserie & Bar, Willi's Seafood & Raw Bar, etc.), Santa Rosa/Healdsburg, CA

Stephen Starr, Starr Restaurants (The Dandelion, Talula's Garden, Parc, etc.), Philadelphia

Caroline Styne (Lucques, Tavern, A.O.C., etc.), West Hollywood, CA

Phil Suarez, Suarez Restaurant Group (ABC Kitchen, Jean Georges, wd~50, etc.), NYC

## OUTSTANDING SERVICE

Bacchanalia, Atlanta  
Biga on the Banks, San Antonio  
Brigtsen's, New Orleans  
Café Juanita, Kirkland, WA  
Chez François, Vermilion, OH  
The Compound Restaurant, Santa Fe  
Del Posto, NYC  
Eastern Standard Kitchen & Drinks, Boston  
Fountain Restaurant at Four Seasons Hotel Philadelphia  
The French Room at the Adolphus, Dallas  
Michael Mina, San Francisco  
The Oakroom at the Seelbach Hilton, Louisville, KY  
Persimmon, Bristol, RI  
Providence, Los Angeles  
Quince, San Francisco  
The Restaurant at Meadowood, St. Helena, CA  
Sapor Cafe and Bar, Minneapolis  
Topolobampo, Chicago  
Vetri, Philadelphia  
Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Lake Buena Vista, FL

## OUTSTANDING WINE PROGRAM

4 Olives Wine Bar, Manhattan, KS  
A16, San Francisco  
Addison at the Grand Del Mar, San Diego  
Angus Barn, Raleigh, NC  
The Barn at Blackberry Farm, Walland, TN  
Café on the Green at Four Seasons Resort and Club Dallas at Las Colinas, Irving, TX

Charleston, Baltimore  
Charleston Grill at Charleston Place Hotel, Charleston, SC  
CityZen at Mandarin Oriental, Washington D.C.  
L'Etoile, Madison, WI  
Five & Ten, Athens, GA  
Frasca Food and Wine, Boulder, CO  
The Grill Room at Windsor Court Hotel, New Orleans  
Nopa, San Francisco  
Press, St. Helena, CA  
Picasso at Bellagio, Las Vegas  
Sepia, Chicago  
Sierra Mar at Post Ranch Inn, Big Sur, CA  
Troquet, Boston  
Yono's Restaurant, Albany, NY

## OUTSTANDING WINE, SPIRITS, OR BEER PROFESSIONAL

Sam Calagione, Dogfish Head Craft Brewery, Milton, DE  
Ron Cooper, Del Maguey Single Village Mezcal, Taos, NM  
John and Kathe Dyson, Williams Selyem Winery, Healdsburg, CA  
Merry Edwards, Merry Edwards Winery, Sebastopol, CA  
Don Feinberg and Wendy Littlefield, Vanberg & DeWulf, Cooperstown, NY  
Mike Floyd, Nick Floyd and Simon Floyd, Three Floyds Brewing, Munster, IN  
Chuck Furuya, DK Restaurants, Maui, HI  
Manfred Krankl, Sine Qua Non, Ventura, CA  
Ted Lemon, Littorai Wines, Sebastopol, CA  
Stephen McCarthy, Clear Creek Distillery, Portland, OR  
Duncan Meyers and Nathan Roberts, Arnot-Roberts, Healdsburg, CA

Garrett Oliver, The Brooklyn Brewery, Brooklyn, NY  
Tom Peters, Monk's Cafe, Philadelphia  
Neal Rosenthal, Rosenthal Wine Merchant, NYC  
Jörg Rupf, St. George Spirits, Alameda, CA  
Eric Seed, Haus Alpenz, Edina, MN  
Eric Solomon, Eric Solomon Selections – European Cellars, Charlotte, NC  
Harlan Wheatley, Buffalo Trace Distillery, Frankfort, KY  
Sean Lilly Wilson, Fullsteam, Durham, NC  
David Wondrich, spirits educator, Brooklyn, NY

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

Jimmy Bannos Jr., The Purple Pig, Chicago  
Mark Bodinet, Copperleaf Restaurant at Cedarbrook Lodge, Seattle  
Daniel Bonanno, A Pig in a Fur Coat, Madison, WI  
Danny Bowien, Mission Chinese Food, San Francisco and NYC  
Katie Button, Cúrate, Asheville, NC  
Hari Cameron, A(muse), Rehoboth Beach, DE  
Joe Cicala, Le Virtù, Philadelphia  
Quinten Frye, Salt Kitchen & Tasting Bar, Honolulu  
Bryce Gilmore, Barley Swine, Austin  
Will Gilson, Puritan and Company, Cambridge, MA  
Nicole Grimes, Rao's at Caesar's Palace, Las Vegas  
Christopher Kearse, Will BYOB, Philadelphia  
Matthew Kirkley, L2O, Chicago  
Bernhard Mairinger, BierBeisl, Beverly Hills, CA  
Jamie Malone, Sea Change, Minneapolis  
Tim Maslow, Strip-T's, Watertown, MA  
Thomas McNaughton, Flour + Water, San Francisco  
Janina O'Leary, TRACE, Austin

Jorel Pierce, Euclid Hall Bar & Kitchen, Denver  
David Posey, Blackbird, Chicago  
Giorgio Ropicavoli, Eating House, Coral Gables, FL  
Michael Toscano, Perla, NYC  
Chris Weber, The Herbfarm, Woodinville, WA  
Blaine Wetzel, The Willows Inn on Lummi Island, Lummi Island, WA  
Justin Woodward, Castagna, Portland, OR  
Kris Yenbamroong, Night + Market, West Hollywood, CA  
Justin Yu, Oxheart, Houston

## **BEST CHEF: GREAT LAKES**

Myles Anton, Trattoria Stella, Traverse City, MI  
Dave Beran, Next, Chicago  
Neal Brown, The Libertine Liquor Bar, Indianapolis  
Zack Bruell, Cowell & Hubbard, Cleveland  
Michael Carlson, Schwa, Chicago  
Jean-Robert de Cavel, Jean-Robert's Table, Cincinnati  
Luciano Del Signore, Bacco Ristorante, Southfield, MI  
Paul Fehribach, Big Jones, Chicago  
Greg Hardesty, Recess, Indianapolis  
Stephanie Izard, Girl & the Goat, Chicago  
Anne Kearney, Rue Dumaine, Dayton, OH  
Regina Mehallick, R Bistro, Indianapolis  
Matthias Merges, Yusho, Chicago  
Matthew Millar, Reserve, Grand Rapids, MI  
Chris Nugent, Goosefoot, Chicago  
Jonathon Sawyer, Greenhouse Tavern, Cleveland  
David Tallent, Restaurant Tallent, Bloomington, IN  
Giuseppe Tentori, Boka, Chicago  
Paul Virant, Perennial Virant, Chicago  
Andrew Zimmerman, Sepia, Chicago

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

Scott Anderson, Elements, Princeton, NJ  
Cathal Armstrong, Restaurant Eve, Alexandria, VA  
Joey Baldino, Zeppoli, Collingswood, NJ  
Ian Boden, Glass Haus Kitchen, Charlottesville, VA  
Pierre Calmels, Bibou, Philadelphia  
Anthony Chittum, Vermilion, Alexandria, VA  
Tony Conte, The Oval Room, Washington, D.C.  
Scott Drewno, The Source, Washington, D.C.  
Spike Gjerde, Woodberry Kitchen, Baltimore  
Lee Gregory, The Roosevelt, Richmond, VA  
Trevett Hooper, Legume, Pittsburgh  
Cedric Maupillier, Mintwood Place, Washington, D.C.  
Johnny Monis, Komi, Washington, D.C.  
Konstantinos Pitsillides, Kanella, Philadelphia  
Sylva Senat, Tashan, Philadelphia  
Brad Spence, Amis, Philadelphia  
Lee Styer, Fond, Philadelphia  
Vikram Sunderam, Rasika, Washington, D.C.  
Marcie Turney, Barbuzzo, Philadelphia  
Cindy Wolf, Charleston, Baltimore

## **BEST CHEF: MIDWEST**

Justin Aprahamian, Sanford, Milwaukee  
David Baruthio, Baru 66, Des Moines, IA  
Steven Brown, Tilia, Minneapolis  
Clayton Chapman, The Grey Plume, Omaha, NE  
Gerard Craft, Niche, Clayton, MO  
Doug Flicker, Piccolo, Minneapolis  
John Gadau and Phillip Hurley, Sardine, Madison, WI  
Colby Garrelts, Bluestem, Kansas City, MO

Michelle Gayer, Salty Tart, Minneapolis  
Martin Heuser, Affäre, Kansas City, MO  
Tim McKee, La Belle Vie, Minneapolis  
Kevin Nashan, Sidney Street Café, St. Louis  
Jack Riebel, Butcher & the Boar, Minneapolis  
Lenny Russo, Heartland Restaurant & Farm Direct Market, St. Paul, MN  
Jon Seymour, V. Mertz, Omaha, NE  
David Swanson, Braise, Milwaukee  
Carl Thorne-Thomsen, Story, Prairie Village, KS  
Sameh Wadi, Saffron Restaurant & Lounge, Minneapolis  
Sean Wilson, Proof, Des Moines, IA  
James Winberg, Mike Brown, and Bob Gerken, Travail Kitchen and Amusements, Robbinsdale, MN

## **BEST CHEF: NORTHEAST**

Steve Atkins, The Kitchen Table Bistro, Richmond, VT  
Damon Baehrel, Damon Baehrel at the Basement Bistro, Earlton, NY  
Jamie Bissonnette, Coppa, Boston  
Francesco Buitoni, Mercato Osteria & Enoteca, Red Hook, NY  
Joanne Chang, Flour Bakery + Cafe, Boston  
Krista Kern Desjarlais, Bresca, Portland, ME  
Gerry Hayden, The North Fork Table & Inn, Southold, NY  
Brian Hill, Francine Bistro, Camden, ME  
Matt Jennings, Farmstead Inc., Providence  
Aaron Josinsky and Nathaniel Wade, Misery Loves Co., Winooski, VT  
Melissa Kelly, Primo, Rockland, ME  
Bun Lai, Miya's Sushi, New Haven, CT

Michael Leviton, Lumière, Newton, MA  
Tim Loomis, Liquids and Solids at the Handlebar,  
Lake Placid, NY  
Barry Maiden, Hungry Mother, Cambridge, MA  
Evan Mallett, Black Trumpet Bistro, Portsmouth, NH  
Bjorn Somlo, Nudel, Lenox, MA  
Champe Speidel, Persimmon, Bristol, RI  
Bill Taibe, Le Farm, Westport, CT  
Eric Warnstedt, Hen of the Wood, Waterbury, VT

### **BEST CHEF: NORTHWEST**

Chris Ainsworth, Saffron Mediterranean Kitchen,  
Walla Walla, WA  
Andy Blanton, Café Kandahar, Whitefish, MT  
Greg Denton and Gabrielle Quiñónez Denton, Ox,  
Portland, OR  
Jeff Drew, Snake River Grill, Jackson Hole, WY  
Renee Erickson, The Whale Wins, Seattle  
Jason Franey, Canlis, Seattle  
John Gorham, Toro Bravo, Portland, OR  
James Honaker, Bistro Enzo, Billings, MT  
Brett Knipmeyer, Kinley's Restaurant & Bar,  
Anchorage, AK  
Gary Kucy, Rupert's, McCall, ID  
Nathan Lockwood, Altura, Seattle  
Taite Pearson, della Mano, Ketchum, ID  
Naomi Pomeroy, Beast, Portland, OR  
Gabriel Rucker, Le Pigeon, Portland, OR  
Adam Sappington, The Country Cat Dinnerhouse  
& Bar, Portland, OR

Ethan Stowell, Staple & Fancy Mercantile, Seattle  
Jason Stratton, Spinasse, Seattle  
Cathy Whims, Nostrana, Portland, OR  
Justin Wills, Restaurant Beck, Depoe Bay, OR  
Rachel Yang and Seif Chirchi, Joule, Seattle

### **BEST CHEF: NYC**

April Bloomfield, The Spotted Pig  
Marco Canora, Hearth  
Wylie Dufresne, wd~50  
Sara Jenkins, Porsena  
Dan Kluger, ABC Kitchen  
Mark Ladner, Del Posto  
Paul Liebrandt, Corton  
Anita Lo, Annisa  
George Mendes, Aldea  
Carlo Mirarchi, Roberta's  
Seamus Mullen, Tertulia  
Joe Ng, RedFarm  
Alex Raij and Eder Montero, Txikito  
Cesar Ramirez, Chef's Table at Brooklyn Fare  
Sean Rembold, Diner  
Masato Shimizu, 15 East  
Alex Stupak, Empellón Cocina  
Rich Torrisi and Mario Carbone, Torrisi Italian  
Specialties  
Jonathan Waxman, Barbuto  
Michael White, Marea

## **BEST CHEF: SOUTH**

Peter Arpke, Beach Bistro, Holmes Beach, FL  
Greg Baker, The Refinery, Tampa, FL  
Vishwesh Bhatt, Snackbar, Oxford, MS  
Kathleen Blake, The Rusty Spoon, Orlando, FL  
Clay Conley, Būccan, Palm Beach, FL  
Justin Devillier, La Petite Grocery, New Orleans  
Jose Enrique, Jose Enrique, San Juan, PR  
Justin Girouard, The French Press, Lafayette, LA  
Scott Hunnel, Victoria & Albert's at Disney's Grand Floridian Resort & Spa, Lake Buena Vista, FL  
James Lewis, Bettola, Birmingham, AL  
Rob McDaniel, SpringHouse, Alexander City, AL  
Brandon McGlamery, Luma on Park, Winter Park, FL  
Jeff McInnis, Yardbird Southern Table & Bar, Miami Beach, FL  
Tory McPhail, Commander's Palace, New Orleans  
Jose Mendin, Pubbelly, Miami Beach, FL  
James and Julie Petrakis, The Ravenous Pig, Winter Park, FL  
Hari Pulapaka, Cress, DeLand, FL  
Alon Shaya, Domenica, New Orleans  
Michael Stoltzfus, Coquette, New Orleans  
Sue Zemanick, Gautreau's, New Orleans

## **BEST CHEF: SOUTHEAST**

Billy Allin, Cakes & Ale, Decatur, GA  
Jeremiah Bacon, The Macintosh, Charleston, SC  
Tyler Brown, Capitol Grille at the Hermitage Hotel, Nashville  
Ashley Christensen, Poole's Diner, Raleigh, NC

Scott Crawford, Herons at the Umstead Hotel and Spa, Cary, NC  
Craig Deihl, Cypress, Charleston, SC  
Damian Heath, Lot 12 Public House, Berkeley Springs, WV  
Vivian Howard, Chef & the Farmer, Kinston, NC  
Scott Howell, Nana's, Durham, NC  
Joshua Keeler, Two Boroughs Larder, Charleston, SC  
Edward Lee, 610 Magnolia, Louisville, KY  
Joseph Lenn, The Barn at Blackberry Farm, Walland, TN  
Daniel Lindley, St. John's Restaurant, Chattanooga, TN  
Margot McCormack, Margot Café & Bar, Nashville  
Elliott Moss, The Admiral, Asheville, NC  
Todd Richards, The Shed at Glenwood, Atlanta  
Steven Satterfield, Miller Union, Atlanta  
Andrew Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Memphis  
Aaron Vandemark, Panciuto, Hillsborough, NC  
Tandy Wilson, City House, Nashville

## **BEST CHEF: SOUTHWEST**

Kevin Binkley, Binkley's Restaurant, Cave Creek, AZ  
James Campbell Caruso, La Boca, Santa Fe  
James Dumas, High West Distillery & Saloon, Park City, UT  
David Gilbert, Sustenio at Éilan Hotel Resort & Spa, San Antonio  
Bryce Gilmore, Barley Swine, Austin  
Jennifer James, Jennifer James 101, Albuquerque, NM  
Jennifer Jasinski, Rioja, Denver  
Maiya Keck, Maiya's, Marfa, TX  
Shinji Kurita, ShinBay, Scottsdale, AZ

Max MacKissock, The Squeaky Bean, Denver  
Jason Maddy, Oak, Dallas  
Hugo Ortega, Hugo's, Houston  
Rene Ortiz, La Condesa, Austin  
Viet Pham and Bowman Brown, Forage, Salt Lake City  
Armando Pomales, Café Central, El Paso, TX  
Martín Rios, Restaurant Martín, Santa Fe  
Teiichi Sakurai, Tei-An, Dallas  
Alex Seidel, Fruition Restaurant, Denver  
Chris Shepherd, Underbelly, Houston  
Michael Sohocki, Restaurant Gwendolyn, San Antonio

### **BEST CHEF: WEST**

Matthew Accarrino, SPQR, San Francisco  
Nicolaus Balla, Bar Tartine, San Francisco  
Josef Centeno, Bâco Mercat, Los Angeles  
Michael Chiarello, Bottega, Yountville, CA

Michael Cimarusti, Providence, Los Angeles  
Chris Cosentino, Incanto, San Francisco  
Dominique Crenn, Atelier Crenn, San Francisco  
Mitsuo Endo, Aburiya Raku, Las Vegas  
Mark Estee, Campo, Reno, NV  
Ed Kenney, Town, Honolulu  
Andrew Kirschner, Tar & Roses, Santa Monica, CA  
Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA  
Mourad Lahlou, Aziza, San Francisco  
Corey Lee, Benu, San Francisco  
David LeFevre, M.B. Post, Manhattan Beach, CA  
Daniel Patterson, Coi, San Francisco  
Carl Schroeder, Market Restaurant + Bar, Del Mar, CA  
John Rivera Sedlar, Rivera, Los Angeles  
Jon Shook and Vinny Dotolo, Animal, Los Angeles  
Ricardo Zarate, Mo-Chica, Los Angeles

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**2013 James Beard Foundation  
Award nominees will be announced  
on Monday, March 18.**