

FOR IMMEDIATE RELEASE



**JAMES BEARD FOUNDATION® ANNOUNCES  
2024 RESTAURANT AND CHEF AWARDS SEMIFINALISTS**

**NEW YORK (January 24, 2024)** – The James Beard Foundation® announced its 2024 Restaurant and Chef Awards semifinalists in advance of the James Beard Awards® presented by Capital One. The full list of 2024 Restaurant and Chef Awards semifinalists can be found below and on the James Beard Foundation [website](#). Nominees will be announced on Wednesday, April 3 and winners will be celebrated at the James Beard Restaurant and Chef Awards ceremony on Monday, June 10 at the Lyric Opera of Chicago.

The James Beard Awards are among the nation’s most prestigious culinary honors. The James Beard Awards honor those who are creating exceptional food, food media content, and better food systems, while demonstrating a commitment to racial and gender equity, community, sustainability, and a culture where all can thrive.

"We are thrilled for the return of the James Beard Awards—recognizing the outstandingly talented leaders making their mark on American food," said **Clare Reichenbach, CEO of the James Beard Foundation**. "As we’ve heard time and again from honorees, receiving this recognition has the potential to be truly transformative—and so, the Awards remain a vital platform for supporting and elevating the independent restaurant industry as a whole. Congratulations to our 2024 semifinalists and best of luck this Awards cycle!"

"We are so excited to honor this year’s semifinalists who embody the spirit of excellence that defines the James Beard Awards," said **Dawn Padmore, Vice President of Awards**. "I look forward to seeing what they accomplish in the years to come. Thank you to the committees, judges, our team, and our partners who help make the Awards happen. And a special thanks to the culinary community who continue to show up and push our industry forward."

The James Beard Restaurant and Chef Awards celebrate excellence across a range of experiences, from fine-dining establishments to casual gems, and emerging talents to established luminaries. The Restaurant and Chef Awards—established in 1990 and first awarded in 1991—is one of five separate recognition programs of the James Beard Awards. The James Beard Awards policies and procedures can be viewed [here](#) and an overview of the voting process can be viewed [here](#).

"On behalf of the Restaurant and Chef Awards Subcommittee, congratulations to all of the 2024 Restaurant and Chef Award semifinalists—each of whom represent a unique and inspiring contribution to our industry and food culture," said **Restaurant and Chef Awards Subcommittee Co-Chairs Lauren Saria and Allecia Vermillion**. "And thank you to the voting body for their dedication and hard work determining a truly phenomenal list of talent."

**The 2024 James Beard Restaurant and Chef Awards semifinalists are:**

**Outstanding Restaurateur:** A restaurateur who uses their establishment(s) as a vehicle for building community, demonstrates creativity in entrepreneurship and integrity in restaurant operations, and is making efforts to create a sustainable work culture while contributing positively to their broader community.

- Ashok Bajaj, Knightsbridge Restaurant Group (Rasika, Annabelle, Sababa, and others), Washington, D.C.
- Itai Ben Eli and Itamar Levy, Sof Hospitality Group (Doris Metropolitan, Hamsa, and Bādolina Bakery & Café), Houston, TX
- Kimball Brienza and Stephen Palmer, O-Ku Sushi, Charleston, SC
- Marcos Carbajal, Carnitas Uruapan, Chicago, IL
- Bryan Chuntun and Pei Wei, Zaab Zaab and Zaab Zaab Talay, New York, NY
- Ravi DeRossi, Overthrow Hospitality (Cadence, Etérea, Avant Garden, and others), New York, NY
- Greg Dulan, Dulan's Soul Food Kitchen, Hotville Chicken, and DulanVILLE, Inglewood, CA
- Laile Fairbairn, Locally Grown Restaurants (Snow City Cafe, South Restaurant + Coffeehouse, and Spenard Roadhouse), Anchorage, AK
- Michael Gallina, Tara Gallina, and Aaron Martinez, Take Root Hospitality (Vicia, Winslow's Table, Bistro La Floraison, and others), St. Louis, MO
- Armando Hernandez and Nadia Holguin, Cocina Chiwas and Tacos Chiwas, Tempe and Phoenix, AZ
- Robert LeBlanc, LeBlanc + Smith (Sylvain, The Chloe, The Will & The Way, and others), New Orleans, LA
- Hamissi Mamba and Nadia Nijimbere, Baobab Fare, Detroit, MI
- Nikki Ness Berglund and Ryan Nitschke, Luna Fargo, Sol Ave. Kitchen, Nova Eatery and others, Fargo, ND
- Quynh-Vy and Yenvy Pham, Phở Bắc Súp Shop, Phởcific Standard Time, and The Boat, Seattle, WA
- Nicolas Poilevey and Oliver Poilevey, Obelix, Le Bouchon, and Taqueria Chingón, Chicago, IL
- I-Ho Pomeroy, I-Ho's Korean Grill, Bozeman, MT
- Cara Stadler and Cecile Stadler, BaoBao Dumpling House, Tao Yuan Restaurant, and ZaoZe Cafe & Market, Portland, ME
- Chris Viaud, Greenleaf, Ansanm, and Pavilion, Wolfeboro, NH
- Hollis Wells Silverman, Eastern Point Collective (The Duck & The Peach, La Collina, The Wells and others), Washington, D.C.
- Kelly Whitaker, Id Est Hospitality Group (The Wolf's Tailor, BRUTØ, Basta, and others), Boulder, CO

**Outstanding Chef presented by Hilton:** A chef who sets high culinary standards and has served as a positive example for other food professionals while contributing positively to their broader community.

- Oscar Amador Edo, Anima by EDO, Las Vegas, NV
- Emma Bengtsson, Aquavit, New York, NY
- Barclay Dodge, Bosq, Aspen, CO
- Jeremy Fox, Birdie G's, Santa Monica, CA
- Francis Guzmán, Vianda, San Juan, PR
- Atsushi Hayakawa, Hayakawa, Atlanta, GA
- Rashida Holmes, Bridgetown Roti, Los Angeles, CA
- Dionicio Jiménez, Cantina La Martina, Philadelphia, PA
- David Kirkland and Ernest Servantes, Burnt Bean Co., Seguin, TX

- Dan Kluger, Loring Place, New York, NY
- Gregory León, Amilinda, Milwaukee, WI
- Sarah Minnick, Lovely's Fifty Fifty, Portland, OR
- Sylvan Mishima Brackett, Rintaro, San Francisco, CA
- Dean Neff, Seabird, Wilmington, NC
- Daniel del Prado, Porzana, Minneapolis, MN
- Michael Rafidi, Albi, Washington, D.C.
- John Shields and Karen Urie Shields, Smyth, Chicago, IL
- Renee Touponce, The Port of Call, Mystic, CT
- David Uygur, Lucia, Dallas, TX
- Aaron Verzosa, Archipelago, Seattle, WA

**Outstanding Restaurant presented by Acqua Panna® Natural Spring Water:** A restaurant that demonstrates consistent excellence in food, atmosphere, hospitality, and operations while contributing positively to its broader community.

- 2941, Falls Church, VA
- Beckon, Denver, CO
- Bywater, Warren, RI
- The Compound, Santa Fe, NM
- Convenience West, Marfa, TX
- Coracora, West Hartford, CT
- The DeBruce, Livingston Manor, NY
- The Duck Inn, Chicago, IL
- Koi Palace, Daly City, CA
- Langbaan, Portland, OR
- The Market Place, Asheville, NC
- Mixtli, San Antonio, TX
- Nancy's Hustle, Houston, TX
- Pineapple & Pearls, Washington, D.C.
- The Restaurant at Gideon Ridge Inn, Blowing Rock, NC
- Selden Standard, Detroit, MI
- Superiority Burger, New York, NY
- Vestige, Ocean Springs, MS
- The Walrus and the Carpenter, Seattle, WA
- Yoshitomo, Omaha, NE

**Emerging Chef presented by S.Pellegrino® Sparkling Mineral Water:** A chef who displays exceptional talent, character, and leadership ability, and who is likely to make a significant impact in years to come while contributing positively to their broader community.

- Fariyal Abdullahi, Hav & Mar, New York, NY
- Ope Amosu, ChòpnBlòk, Houston, TX
- Janet Becerra, Pancita, Seattle, WA
- Nikko Cagalan, Kultura, Charleston, SC
- Roberto Centeno, Espiritu, Mesa, AZ
- Ki Chung, Bar Maze, Honolulu, HI
- Rocky Coronado, Nepantla, Detroit, MI
- Danielle Duran-Zecca and Alessandro Zecca, Amiga Amore, Los Angeles, CA
- Ryan Fernandez, Southern Junction, Buffalo, NY
- Yun Fuentes, Bolo, Philadelphia, PA
- Sky Haneul Kim, Gift Horse, Providence, RI
- Emily Lim, Dabao Singapore, San Francisco, CA

- Zubair Mohajir, The Coach House by Wazwan, Chicago, IL
- Masako Morishita, Perry's, Washington, D.C.
- Joe Robbins, Bissell Brothers Three Rivers Kitchen, Milo, ME
- Bryce Stevenson, Mijim, La Pointe, WI
- Kenneth Wan, MAKfam, Denver, CO
- Lawrence Weeks, North of Bourbon, Louisville, KY
- Chanah Willis, Last Call Baking, Birmingham, AL
- Jeff Workman, The Campground, Kansas City, MO

**Best New Restaurant:** A restaurant opened between October 1, 2022 through September 30, 2023 that already demonstrates excellence in cuisine, seems likely to make a significant impact in years to come, and demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community. *Establishments that have opened after September 30, 2023 can be considered for the 2025 Awards.\**

- Ajja, Raleigh, NC
- Alkemē, Santa Fe, NM
- The Alna Store, Alna, ME
- Alpino, Detroit, MI
- Atelier, Chicago, IL
- Ava Bakery, Phoenix, AZ
- Bar Bacetto, Waitsburg, WA
- Barbs-B-Q, Lockhart, TX
- Barra Santos, Los Angeles, CA
- Chez Noir, Carmel-by-the-Sea, CA
- Comfort Kitchen, Dorchester, MA
- Dakar NOLA, New Orleans, LA
- Foul Witch, New York, NY
- Foxface Natural, New York, NY
- Hayward, McMinnville, OR
- Jūn, Houston, TX
- Kaya, Orlando, FL
- Kiln, San Francisco, CA
- Kisser, Nashville, TN
- Lita, Aberdeen Township, NJ
- Mainlander, St. Louis, MO
- My Loup, Philadelphia, PA
- Oro by Nixta, Minneapolis, MN
- Ramen Del Barrio, Austin, TX
- Sado, St. Louis, MO
- Sáp Súra, Denver, CO
- Scoundrel, Greenville, SC
- Shan, Bozeman, MT
- Tatiana by Kwame Onwuachi, New York, NY
- Tuxpan Taqueria, Central Falls, RI

**Outstanding Bakery:** A baker of breads, pastries, or desserts that demonstrates consistent excellence in food, atmosphere, hospitality, and operations while contributing positively to its broader community.

- Bobby Boy Bakeshop, Winston-Salem, NC
- Breadshop, Honolulu, HI
- The Burque Bakehouse, Albuquerque, NM

- La Casita Bakeshop, Richardson, TX
- D'Andrews Bakery & Cafe, Nashville, TN
- Gusto Bread, Long Beach, CA
- Isgro Pastries, Philadelphia, PA
- JinJu Patisserie, Portland, OR
- Koffeteria, Houston, TX
- Loba Pastry+Coffee, Chicago, IL
- Make My Cake, New York, NY
- Mel the Bakery, Hudson, NY
- Nichole's Fine Pastry & Café, Fargo, ND
- La Pâtisserie Chouquette, Saint Louis, MO
- Pluma by Bluebird Bakery, Washington, D.C.
- Shatila Bakery, Dearborn, MI
- Table X Bread, Salt Lake City, UT
- Vía Láctea, San Juan, PR
- Zak the Baker, Miami, FL
- ZU Bakery, Portland, ME

**Outstanding Pastry Chef or Baker:** A pastry chef or baker who makes desserts, pastries, or breads. Candidate demonstrates exceptional skills and can be affiliated with any food business and does not need a brick-and-mortar presence. Candidate contributes positively to their broader community.

- Susan Bae, Moon Rabbit, Washington, D.C.
- Jesus Brazon and Manuel Brazon, Caracas Bakery, Doral and Miami, FL
- Mariela Camacho, Comadre Panadería, Austin, TX
- Ben Campbell, Ben's Bread Co., Seattle, WA
- Tania Cienfuegos Harris, Topsoil Kitchen & Market, Travelers Rest, SC
- Kristina Costa, Loquat, San Francisco, CA
- Syovata Edari, CocoVaa Chocolatier, Madison, WI
- Atsuko Fujimoto, Norimoto Bakery, Portland, ME
- Remy Funrock, La Pâtisserie, Charleston, SC
- Marc Heu, Marc Heu Pâtisserie Paris, St. Paul, MN
- Crystal Kass, Valentine, Phoenix, AZ
- Eunji Lee, Lysée, New York, NY
- Kimmie Mcintosh and Josh Mcintosh, MILKFISH Bakeshop, Las Vegas, NV
- Camari Mick, The Musket Room, New York, NY
- Carolyn Nugent and Alen Ramos, Poulette Bakeshop, Parker, CO
- Anna Posey, Elske, Chicago, IL
- Phillip Ashley Rix, Phillip Ashley Chocolates, Memphis, TN
- Nicole Rucker, Fat + Flour, Los Angeles, CA
- Stephanie Velasquez, Ema HTX, Houston, TX
- Kristina Zontini, Super Secret Ice Cream, Bethlehem, NH

**Outstanding Hospitality presented by American Airlines:** A restaurant, bar, or other food and drinking establishment that fosters a sense of hospitality among its customers and staff that serves as a beacon for the community and demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community.

- AlTayeb Restaurant, Dearborn, MI
- Andreoli Italian Grocer, Scottsdale, AZ
- Arnaud's, New Orleans, LA
- La Baleine Café, Homer, AK
- Bludorn, Houston, TX
- Charleston, Baltimore, MD

- Cooks & Soldiers, Atlanta, GA
- Crawford and Son, Raleigh, NC
- Fiola, Washington, D.C.
- Gemma, Dallas, TX
- Giusto, Newport, RI
- Han Oak, Portland, OR
- Lazy Bear, San Francisco, CA
- Lula Cafe, Chicago, IL
- Luv2eat Thai Bistro, Los Angeles, CA
- Melba's, New York, NY
- Pasture and Plenty, Madison, WI
- Snake River Grill, Jackson, WY
- Valter's Osteria, Salt Lake City, UT
- Woodford Food & Beverage, Portland, ME

**Outstanding Wine and Other Beverages Program:** A restaurant that demonstrates exceptional care and skill in the pairing of wine and other beverages with food while contributing positively to its broader community. This includes the selection, preparation, and serving of wine, cocktails, spirits, coffee, tea, beer, or any other beverage with outstanding hospitality and service that helps inform and enhance a customer's appreciation of the beverage(s). Ethical sourcing and positive contributions to the broader community will also be considered.

- a.kitchen+bar, Philadelphia, PA
- Affäre, Kansas City, MO
- Bufalina, Austin, TX
- COTE, New York, NY
- Eight Row, Seattle, WA
- Folk, Detroit, MI
- haley.henry wine bar, Boston, MA
- The Hope Farm, Fairhope, AL
- Lula Drake Wine Parlour, Columbia, SC
- Macchialina, Miami Beach, FL
- Middle Brow, Chicago, IL
- The Morris, San Francisco, CA
- OK Omens, Portland, OR
- Rebel Rebel, Somerville, MA
- Spencer, Ann Arbor, MI
- Strong Water Anaheim, Anaheim, CA
- Sunday Vinyl, Denver, CO
- Taconeta, El Paso, TX
- Tail Up Goat, Washington, D.C.
- Waxlight Bar à Vin, Buffalo, NY

**Outstanding Bar:** A wine bar, beer bar, cocktail bar, coffee bar, or any other business whose primary offering is beverage and that demonstrates consistent excellence in curating a selection or in the preparation of drinks, along with outstanding atmosphere, hospitality, and operations, and contributing positively to its broader community.

- All Night Skate, Brooklyn, NY
- Amalga Distillery, Juneau, AK
- Barr Hill Cocktail Bar, Montpelier, VT
- Bittersweet, Raleigh, NC
- Bow & Arrow Brewing Co., Albuquerque, NM

- Clavel Mezcaleria, Baltimore, MD
- Courtland Club, Providence, RI
- Double Chicken Please, New York, NY
- Drastic Measures, Shawnee, KS
- Edmund's Oast, Charleston, SC
- Esters Wine Shop & Bar, Santa Monica, CA
- Horn & Cattle Saloon, Big Sky, MT
- Jewel of the South, New Orleans, LA
- Little Rituals, Phoenix, AZ
- Meteor, Minneapolis, MN
- Pacific Cocktail Haven, San Francisco, CA
- Las Ramblas, Brownsville, TX
- Scratch Brewing Company, Ava, IL
- Service Bar, Washington, DC
- Webb's City Cellar, St. Petersburg, FL

**Best Chefs presented by Capital One (by region):** Chefs who set high standards in their culinary skills and leadership abilities and who are making efforts to help create a sustainable work culture in their respective regions, while contributing positively to their broader community.

**Best Chef: California**

- Diego Argoti, Poltergeist, Los Angeles, CA
- C-Y Chia and Shane Stanbridge, Lion Dance Cafe, Oakland, CA
- Geoff Davis, Burdell, Oakland, CA
- Azalina Eusope, Azalina's, San Francisco, CA
- Alex Garcia and Elvia Huerta, Evil Cooks, Los Angeles, CA
- Rogelio Garcia, Auro, Calistoga, CA
- Srijith "Sri" Gopinathan, Copra, San Francisco, CA
- Dima Habibeh, Ammatoli, Long Beach, CA
- Jeong-In Hwang, San Ho Won, San Francisco, CA
- Jihee Kim, Perilla, Los Angeles, CA
- Kristina Liedags Compton, Hilda and Jesse, San Francisco, CA
- Alfonso "Poncho" Martinez, Poncho's Tlayudas, Los Angeles, CA
- Lord Maynard Llera, Kuya Lord, Los Angeles, CA
- Tara Monsod, Anima, San Diego, CA
- Buu "Billy" Ngo, Kru, Sacramento, CA
- Laura Ozyilmaz and Sayat Ozyilmaz, Dalida, San Francisco, CA
- Michael Procaccini and Stefano Procaccini, La Parolaccia, Long Beach, CA
- Alisa Reynolds, My 2 Cents, Los Angeles, CA
- Finn Stern, Daytrip, Oakland, CA
- Christian Yang, Yang's Kitchen, Alhambra, CA

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

- Avishar Barua, Joya's, Worthington, OH
- Erik Bentz and Elaine Uykipang Bentz, Cafe Mochiko, Cincinnati, OH
- Vinnie Cimino, Cordelia, Cleveland, OH
- Diana Dávila Boldin, Mi Tocaya Antojería, Chicago, IL
- Salvador Fernandez, Bridges Craft Pizza & Wine Bar, Greencastle, IN
- Joe Fontelera, Boonie's Filipino Restaurant, Chicago, IL

- Joe Frillman, Daisies, Chicago, IL
- Jeffery Harris, Nolia Kitchen, Cincinnati, OH
- Doug Hewitt, Freya, Detroit, MI
- Ji Hye Kim, Miss Kim, Ann Arbor, MI
- Dan Klenotic, Bellflower, Ypsilanti, MI
- BJ Lieberman, Chapman's Eat Market, Columbus, OH
- James Martin, Bocadillo Market, Chicago, IL
- Thomas Melvin, Vida, Indianapolis, IN
- Jose Salazar, Mita's, Cincinnati, OH
- Sujan Sarkar, Indienne, Chicago, IL
- Hajime Sato, Sozai, Clawson, MI
- Jenner Tomaska, Esme, Chicago, IL
- John Yelinek, Ladder 4 Wine Bar, Detroit, MI
- Donald Young, Duck Sel, Chicago, IL

**Best Chef: Mid-Atlantic (DC, DE, MD, NJ, PA, VA)**

- Carlos Aparicio, El Chingon, Philadelphia, PA
- Angel Barreto, Anju, Washington, D.C.
- Najmieh Batmanglij and Christopher Morgan, Joon, Vienna, VA
- Amy Brandwein, Centrolina, Washington, D.C.
- Tony Conte, Inferno Pizzeria Napoletana, Darnestown, MD
- Dane DeMarco, Gass & Main, Haddonfield, NJ
- Nur-E Gulshan Rahman, Korai Kitchen, Jersey City, NJ
- Keem Hughley, Bronze, Washington, D.C.
- Jesse Ito, Royal Sushi & Izakaya, Philadelphia, PA
- Matt Kern, One Coastal, Fenwick Island, DE
- Kate Lasky and Tomasz Skowronski, Apteka, Pittsburgh, PA
- Esther Lee, Obelisk, Washington, D.C.
- Travis Milton, Hickory at Nicewonder Farm and Vineyards, Bristol, VA
- Harley Peet, Bas Rouge, Easton, MD
- Randy Rucker, River Twice, Philadelphia, PA
- Yuan Tang, Rooster & Owl, Washington, D.C.
- Omar Tate and Cybille St.Aude-Tate, Honeysuckle Provisions, Philadelphia, PA
- Kevin Tien, Moon Rabbit, Washington, D.C.
- Bootsaba Tongdee, Pusadee's Garden, Pittsburgh, PA
- David Zamudio, Alma Cocina Latina, Baltimore, MD

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

- Sanaa Abourezk, Sanaa's Gourmet Mediterranean, Sioux Falls, SD
- Ann Ahmed, Khâluna, Minneapolis, MN
- Ross Bachhuber and Samuel Ek, Odd Duck, Milwaukee, WI
- Andrea Baumgardner, BernBaum's, Fargo, ND
- Lisa Carlson and Carrie Summer, Chef Shack Bay City, Bay City, WI
- Rob Connoley, Bulrush, St. Louis, MO
- Philip Day, Root Food + Wine, Augusta, MO
- Chris Hoffmann, Clyde's Fine Diner, Des Moines, IA
- Kenny Howard and Heath Stocks, Anima Cucina, Bismarck, ND
- Dan Jacobs and Dan Van Rite, EsterEv, Milwaukee, WI



- Kyle Knall, Birch, Milwaukee, WI
- Johnny Leach, The Town Company, Kansas City, MO
- Katie Liu-Sung, Chewology, Kansas City, MO
- Romain Monnoyeur, Westport Cafe, Kansas City, MO
- Loryn Nalic, Balkan Treat Box, Webster Groves, MO
- Christina Nguyen, Hai Hai, Minneapolis, MN
- Tim Nicholson, The Boiler Room, Omaha, NE
- Rozz Petrozz, Saltwell Farm Kitchen, Overbrook, KS
- Sean Pharr, Mint Mark, Madison, WI
- Karyn Tomlinson, Myriel, St. Paul, MN

**Best Chef: Mountain (CO, ID, MT, UT, WY)**

- Joshua Adams, Campione, Livingston, MT
- Theo Adley, Marigold, Lyons, CO
- Salvador Alamilla, Amano, Caldwell, ID
- Dan Ansotegui, Ansots, Boise, ID
- Ben Barlow and Heather Logan, Stanley Supper Club, Stanley, ID
- Erasmo Casiano and Diego Coconati, Lucina Eatery & Bar, Denver, CO
- David Chon, Bar Nohm, Salt Lake City, UT
- Brandon Cunningham, Social Haus, Greenough, MT
- Aminata "Ami" Dia and Rougui Dia, Le French, Denver, CO
- Charley Graham, Little Star Diner, Bozeman, MT
- Walker Hunter, Brasserie Porte Rouge, Missoula, MT
- Lee Johnson, MontAsia, Fishtail, MT
- Dave Jones, Log Haven, Salt Lake City, UT
- Jason King, King Sushi, Jackson, WY
- Bo Porytko, Molotov Kitschen + Cocktails, Denver, CO
- Ali Sabbah, Mazza Cafe, Salt Lake City, UT
- Nick Steen Gullings, Walkers Grill, Billings, MT
- Matt Vawter, Rootstalk, Breckenridge, CO
- Penelope Wong, Yuan Wonton, Denver, CO
- Nick Zocco, Urban Hill, Salt Lake City, UT

**Best Chef: New York State**

- Nasim Alikhani, Sofreh, Brooklyn, NY
- Mary Attea, Musket Room, New York, NY
- Ayo Balogun, Dept of Culture, Brooklyn, NY
- Clare de Boer, Stissing House, Pine Plains, NY
- Doris Choi, Good Night, Woodstock, NY
- Calvin Eng, Bonnie's, Brooklyn, NY
- Aretah Ettarh, Gramercy Tavern, New York, NY
- Charles Gabriel, Charles Pan-Fried Chicken, New York, NY
- Efrén Hernández, Casa Susanna, Leeds, NY
- Luis Herrera, Ensenada, Brooklyn, NY
- JJ Johnson, FieldTrip, New York, NY
- Telly Justice, HAGS, New York, NY
- Atsushi Kono, Kono, New York, NY

- Shaina Loew-Banayan, Cafe Mutton, Hudson, NY
- Chris Mauricio, Harana Market, Accord, NY
- Charlie Mitchell, Cloverhill, Brooklyn, NY
- Scarr Pimentel, Scarr's Pizza, New York, NY
- Jeremy Salamon, Agi's Counter, Brooklyn, NY
- Hillary Sterling, Ci Siamo, New York, NY
- Ed Szymanski, Lord's, New York, NY

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

- Celia Bruns, Artemisia Cafe, Portland, ME
- Peter Carvelli, Foglia, Bristol, RI
- Tracy Chang, Pagu, Cambridge, MA
- Cara Chigazola Tobin, Honey Road, Burlington, VT
- John daSilva, Chickadee, Boston, MA
- Conor Dennehy, Tallula, Cambridge, MA
- Subat Dilmurat, Jahunger, Providence, RI
- Ian Driscoll, Bar Futo, Portland, ME
- Patricia Estorino, Gustazo Cuban Kitchen & Bar, Cambridge, MA
- Lee Frank, Otis Restaurant, Exeter, NH
- Valerie Goldman, The Honey Paw, Portland, ME
- Cecelia Lizotte, Suya Joint, Boston, MA
- Laurence Louie, Rubato, Quincy, MA
- Maria Meza, Dolores, Providence, RI
- Rachel Miller, Nightshade Noodle Bar, Lynn, MA
- David Standridge, The Shipwright's Daughter, Mystic, CT
- Jake Stevens, Leeward, Portland, ME
- Micah Tavelli, Paradiso Hi-Fi, Burlington, VT
- Andy Teixeira, Newport Vineyards, Middletown, RI
- Basil Yu, Yagi Noodles, Newport, RI

**Best Chef: Northwest and Pacific (AK, HI, OR, WA)**

- Avery Adams, Matia Kitchen, Orcas Island, WA
- Nathan Bentley, Altura Bistro, Anchorage, AK
- Derek Bray, The Table, Tacoma, WA
- Kristi Brown, Communion, Seattle, WA
- Grayson Corrales, MariPili Tapas Bar, Seattle, WA
- Michael Dodge, Whisky & Ramen, Anchorage, AK
- Josh Dorcak, Mas, Ashland, OR
- Gregory Gourdet, kann, Portland, OR
- Dan Koommoo, Crafted, Yakima, WA
- Andrew Le, The Pig and the Lady, Honolulu, HI
- Evan Leichtling, Off Alley, Seattle, WA
- Matthew Lightner, okta, McMinnville, OR
- Melissa Miranda, Musang, Seattle, WA
- Nae Ogawa, natuRe Waikiki, Honolulu, HI
- Jason Peel, Nami Kaze, Honolulu, HI
- Ryan Roadhouse, Nodoguro, Portland, OR
- Jeff Scheer, Marlow, Pukalani, HI

- Beau Schooler, In Bocca Al Lupo, Juneau, AK
- Sheldon Simeon, Tiffany's, Wailuku, HI
- Peter Vuong, Ha VL, Portland, OR

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

- Pete Amadhanirundr, Puma Yu's, Athens, GA
- Arnaldo Castillo, Tio Lucho's, Atlanta, GA
- Daryl Cooper and Oscar Johnson, Jimmy Pearls, Charlotte, NC
- Erika Council, Bomb Biscuits, Atlanta, GA
- Kitwanda "Kiki" Cyrus and Tyrone Cyrus, Kiki's Chicken and Waffles, Columbia, SC
- Jamie Davis, The Hackney, Washington, NC
- Jacques Larson, The Obstinate Daughter, Sullivan's Island, SC
- Rod Lassiter and Parnass Savang, Talat Market, Atlanta, GA
- Daris Leatherwood, Supper Club on 2nd, Memphis, TN
- James London, Chubby Fish, Charleston, SC
- Scott MacGregor, Appalachia Kitchen, Snowshoe, WV
- Dallas McGarity, The Fat Lamb, Louisville, KY
- Trevor Moran, Locust, Nashville, TN
- Arnold Myint, International Market, Nashville, TN
- Duane Nutter, Southern National, Atlanta, GA
- Robbie Robinson, City Limits Barbeque, West Columbia, SC
- Jason Sellers, Plant, Asheville, NC
- Paul Smith, 1010 Bridge, Charleston, WV
- Kanlaya "Gun" Supachana, Dalaya Thai Cuisine, Sylva, NC
- Preeti Waas, Cheeni Indian Food Emporium, Raleigh, NC

**Best Chef: South (AL, AR, FL, LA, MS, PR)**

- Melissa Araujo, Alma Cafe, New Orleans, LA
- Kelsey Barnard Clark, KBC, Dothan, AL
- Jennifer Berdin and Mark Berdin, Kadence, Orlando, FL
- Valerie Chang, Maty's, Miami, FL
- Clay Conley, Buccan, Palm Beach, FL
- Matt Cooper, Conifer, Bentonville, AR
- Tristen Epps, Ocean Social, Miami, FL
- Hunter Evans, Elvie's, Jackson, MS
- Ruben Guzman, Leña Eh Food Truck, San Juan, PR
- Hardette Harris, Us Up North, Shreveport, LA
- Gabriel Hernandez, Verde Mesa, San Juan, PR
- Amarys Herndon and Jordan Herndon, Palm&Pine, New Orleans, LA
- Rob McDaniel, Helen, Birmingham, AL
- Henry Moso, Kabooki Sushi, Orlando, FL
- Carlos Portela, Orujo, San Juan, PR
- Arwen Rice, Red or White, Mobile, AL
- Rafael Rios, Yeyo's El Alma de Mexico, Bentonville, AR
- Sophina Uong, Mister Mao, New Orleans, LA
- Arvinder Vilkhhu, Saffron, New Orleans, LA
- Marlon "Chicken" Williams, Chicken's Kitchen, Gretna, LA

**Best Chef: Southwest (AZ, NM, NV, OK)**

- Rene Andrade, Bacanora, Phoenix, AZ
- Christopher Bethoney, Campo at Los Poblanos, Albuquerque, NM
- Annamaria Brezna O'Brien, Dolina Cafe and Bakery, Santa Fe, NM
- Flavia Briones, Barista Del Barrio, Tucson, AZ
- Pornsupak "Cat" Bunnag, Glai Baan, Phoenix, AZ
- Jeff Chanchaleune, Ma Der Lao Kitchen, Oklahoma City, OK
- Alexandre Figueira, Doctor Kustom, Tulsa, OK
- DJ Flores, Milpa, Las Vegas, NV
- Wendy Garcia, Tumerico, Tucson, AZ
- Josefina Garcilazo, Chope's, La Mesa, NM
- Sam Greenhalgh, Forêt, Flagstaff, AZ
- Jordan Hawley, il seme, Tulsa, OK
- Brian Howard, Sparrow + Wolf, Las Vegas, NV
- Steve Kestler, Aroma Latin American Cocina, Henderson, NV
- Marc Quinones, Level 5, Albuquerque, NM
- Steve Riley, Mesa Provisions, Albuquerque, NM
- Eduardo Rodriguez, Zacatlan, Santa Fe, NM
- Jacque Siegfried, Natv, Broken Arrow, OK
- Tabb Singleton, Phat Tabb's BBQ, Idabel, OK
- Claudio Urciuoli, Source, Gilbert, AZ

**Best Chef: Texas**

- Thomas Bille, Belly of the Beast, Spring, TX
- Tavel Bristol-Joseph, Canje, Austin, TX
- Emmanuel Chavez, Tatemó, Houston, TX
- Mark Clayton, Squable, Houston, TX
- Christopher Cullum, Cullum's Attaboy, San Antonio, TX
- Victoria Elizondo, Cochinita & Co., Houston, TX
- Geoff Ellis, Mum Foods Smokehouse & Delicatessen, Austin, TX
- Alexandra Gates, Cochineal, Marfa, TX
- Joseph Gomez, Con Todo, Austin, TX
- Andrew Ho, Andrew Samia, and Sean Wen, Curry Boys BBQ, San Antonio, TX
- Jennifer Hwa Dobbertin, Best Quality Daughter, San Antonio, TX
- Tracy Malechek-Ezekiel, Birdie's, Austin, TX
- Emiliano Marentes, Elemi, El Paso, TX
- Misti Norris, Petra & the Beast, Dallas, TX
- Fermín Nuñez, Suerte, Austin, TX
- Ana Liz Pulido, Ana Liz Taqueria, Mission, TX
- Anastacia Quiñones-Pittman, José, Dallas, TX
- Regino Rojas, Purépecha, Dallas, TX
- Arnulfo Sánchez III, Vaqueros Texas Bar-B-Q, Grapevine, TX
- Rich Vana, The Heritage Table, Frisco, TX

*\*As of the 2023 Awards cycle, the Restaurant and Chef Awards defines the annual eligibility time frame as October through September (formerly January through December), to allow the voting body more time to consider businesses opening later in the calendar year.*

**Upcoming Awards announcements (dates may be subject to change):**

- **Wednesday, February 28, 2024:** Restaurant and Chef America's Classics Award winners.
- **Wednesday, April 3, 2024:** Restaurant and Chef Awards nominees and Achievement Awards honorees (Lifetime Achievement, Humanitarian of the Year, and Leadership Awards) announced live at Waldorf Astoria Washington, D.C.
- **Tuesday, April 30, 2024:** Nominees for the James Beard Media Awards.

**The 2024 Awards ceremonies will be held in our proud host city of Chicago on the following dates:**

- **Saturday, June 8, 2024:** Media Awards at Columbia College Chicago Student Center
- **Sunday, June 9, 2024:** Leadership Awards at The Dalcy
- **Monday, June 10, 2024:** Restaurant and Chef Awards at The Lyric Opera

The James Beard Awards is a program of the James Beard Foundation, a 501(c)(3) nonprofit organization, that celebrates and supports the people behind America's food culture and champions a standard of good food anchored in talent, equity, and sustainability.

"Capital One is proud to once again recognize culinary excellence and present the 2024 James Beard Awards," said **Monica Weaver, Head of Branded Card Partnerships and Experiences at Capital One**. "Through Capital One Dining and our partnership with the James Beard Foundation, Capital One is able to continue to support the culinary industry and offer our cardholders unforgettable access to dining experiences."

"The city of Chicago is proud to once again host the James Beard Awards and celebrate Good Food for Good with our partners at the James Beard Foundation," said **Lisa Nucci, Chief Marketing Officer, Choose Chicago**. "We look forward to celebrating our vibrant local food scene as well as culinary excellence found across the nation."

"We are excited to host the national culinary community in Chicago this June," said **Sam Toia, President & CEO, Illinois Restaurant Association**. "It is an honor to celebrate the remarkable achievements of those within the industry as we continue to drive economic growth and raise awareness of Chicago's exceptional restaurants and chefs during the Awards weekend."

The 2024 James Beard Awards are presented by Capital One, the official credit card and banking partner of the James Beard Foundation. The James Beard Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association, and presented in association with Hilton, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, HMSHost, S.Pellegrino® Sparkling Mineral Water, Stella Artois; Supporting Sponsors: HexClad Cookware, Skuna Bay Salmon; Reception Sponsors: Ecolab, Kendall College at National Louis University, Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Plugrà® Premium European Style Butter, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2024 James Beard Awards.

For more information about the James Beard Awards, visit [jamesbeard.org/awards](https://jamesbeard.org/awards). For up-to-the-minute news about the Awards, follow @beardfoundation on [X](#) (Twitter) and [Instagram](#) and keep an eye out for posts using #jbfa.

## PRESS ASSETS

- **Image selects (please credit the photographer listed in file details):** [available at this link](#).
- **Press credentials:** If interested in attending and covering the 2024 James Beard Awards, please apply via [this form](#).
- **Awards press kit:** available [at this link](#).
- **Awards videos:** visit our [YouTube page](#) to watch Awards explainer videos, as well as past videos from the James Beard Awards.

## ABOUT THE JAMES BEARD AWARDS

The James Beard Awards recognize exceptional talent and achievement in the culinary arts, hospitality, media, and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. Established in 1990, the James Beard Awards are among the nation's most prestigious honors recognizing leaders in the culinary and food media industries and those in the broader food systems. The Awards are overseen by the Awards Committee. Each Awards program (Book, Broadcast Media, Journalism, Leadership, and Restaurant and Chef) has its own subcommittee with members who volunteer their time to oversee the policies, procedures, and selection of judges for their respective program. All James Beard Award winners receive a certificate and a medallion engraved with the James Beard Awards insignia. For more information, subscribe to the [Awards digital newsletter](#).

## ABOUT THE JAMES BEARD FOUNDATION

The James Beard Foundation (JBF) is a 501(c)(3) nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first time in the Foundation's history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at [Platform by the James Beard Foundation](#)—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at [jamesbeard.org](#), sign up for our newsletter, and follow [@beardfoundation](#) on social media.

## ABOUT CAPITAL ONE

At Capital One, we're on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses, and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they're passionate about, including dining, music, and sports. Learn more at [capitalone.com/dining](#) and [capitalone.com/entertainment](#).

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