



**JAMES BEARD FOUNDATION® ANNOUNCES THE 2023 RESTAURANT  
AND CHEF AWARD NOMINEES, LEADERSHIP AWARD WINNERS, AND  
HUMANITARIAN OF THE YEAR AND LIFETIME ACHIEVEMENT AWARD HONOREES**

**NEW YORK (March 29, 2023)** – The [James Beard Foundation®](#) announced today the 2023 Restaurant and Chef Award nominees, Leadership Award winners, and Humanitarian of the Year and Lifetime Achievement honorees, in advance of the James Beard Awards® ceremonies in June, presented by Capital One. The full list of nominees, winners, and honorees can be found below and on the James Beard Foundation [website](#).

The nominees were announced today during a live ceremony at the Musicians Hall of Fame & Museum in Nashville, TN, co-hosted by **Clare Reichenbach**, Chief Executive Officer of the James Beard Foundation; **Rose Horcher**, Vice President, Client Services of Choose Chicago; **Butch Spyridon**, CEO of Nashville Convention & Visitors Corp; as well as **Kris Moon**, President and Chief Operating Officer and **Dawn Padmore**, Vice President of Awards of the James Beard Foundation. Reichenbach made opening remarks highlighting how the Foundation, aligned to its mission of Good Food for Good®, is excited to celebrate all those pushing American food culture forward at this year's Awards.

"The James Beard Awards celebrate outstanding achievement and exceptional culinary talent, as well as all those doing incredible work on behalf of our communities and wider food system. This year's nominees, winners, and honorees are inspiring exemplars of that," said **Clare Reichenbach, CEO, James Beard Foundation**. "We congratulate all those recognized today and look forward to celebrating them at another exciting Awards Weekend in Chicago this June."

The James Beard Awards, considered to be among the nation's most prestigious honors, recognize exceptional talent in the culinary and food media industries, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. James Beard Awards policies and procedures can be viewed at [jamesbeard.org/awards/policies](https://jamesbeard.org/awards/policies).

"This is a phenomenal list and I'm excited to see such great representation of the extraordinary work being done in our industry across the country—both in service and in excellence of craft. Congratulations to all for this much deserved achievement," said **Tanya Holland, Chair of the James Beard Awards Committee and member of the James Beard Foundation Board of Trustees**.

"It's always moving to hear from those in the industry about how the Awards remain meaningful and important for so many," said **Dawn Padmore, VP of Awards, James Beard Foundation**. "Congratulations to the nominees, winners, and honorees, and a special thanks to our committees and judges for their hard work."

## **Restaurant and Chef Awards**

The James Beard Foundation's Restaurant and Chef Awards—established in 1990 and first awarded in 1991—is one of five separate recognition programs of the James Beard Awards®. This program celebrates excellence across a range of experiences, from fine-dining establishments to casual gems, and emerging talents to established leaders. The 2023 Restaurant and Chef Nominees are recognized across 22 categories, including a new Award for Outstanding Bakery.

### **The 2023 Restaurant and Chef Nominees are:**

#### **Outstanding Chef**

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.

- Rachel Miller, Nightshade Noodle Bar, Lynn, MA
- Niki Nakayama, n/naka, Los Angeles, CA
- Erik Ramirez, Llama Inn, Brooklyn, NY
- Rob Rubba, Oyster Oyster, Washington, D.C.
- Hajime Sato, Sozai, Clawson, MI

#### **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.

- Copine, Seattle, WA
- Coracora, West Hartford, CT
- Friday Saturday Sunday, Philadelphia, PA
- Lucia, Dallas, TX
- Mita's, Cincinnati, OH

#### **Best New Restaurant**

A restaurant opened between January 1 through September 30, 2022, that already demonstrates excellence in cuisine, atmosphere, hospitality, and operations, while contributing positively to its broader community, and seems likely to make a significant impact in years to come. Those establishments that have opened after September 30, 2022, can be considered for the 2024 awards.

- Causa, Washington, D.C.
- Dept of Culture, New York, NY
- Don Artemio Mexican Heritage, Fort Worth, TX
- Kann, Portland, OR
- Lupi & Iris, Milwaukee, WI
- Neng Jr.'s, Asheville, NC
- Nolia, Cincinnati, OH
- Obélix, Chicago, IL
- Restaurant Beatrice, Dallas, TX
- Tatemó, Houston, TX

### **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.

- Brandon Chrostowski, EDWINS Leadership and Restaurant Institute (EDWINS Leadership and Restaurant Institute, edwins too, EDWINS Bakery, and others), Cleveland, OH
- Greg Dulan (Dulan's Soul Food Kitchen, Hotville Chicken, and Dulanville Food Truck), Los Angeles, CA
- Aaron Hoskins, Sarah Simmons, and Elie Yigo, CITY GRIT Hospitality Group (smallSUGAR, CITY GRIT, Il Focolare Pizzeria), Columbia, SC
- Yenvy and Quynh Pham, Phở Bắc Sup Shop, Phởcific Standard Time, The Boat, Seattle, WA
- Ellen Yin, High Street Hospitality Group (Fork, a.kitchen + bar, High Street, and others), Philadelphia, PA

### **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.

- Damarr Brown, Virtue, Chicago, IL
- Rashida Holmes, Bridgetown Roti, Los Angeles, CA
- Serigne Mbaye, Dakar NOLA, New Orleans, LA
- Charlie Mitchell, Clover Hill, Brooklyn, NY
- Amanda Shulman, Her Place Supper Club, Philadelphia, PA

### **Outstanding Bakery Presented by Guinness**

New in 2023, this category recognizes a baker of breads, pastries, or desserts that demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community.

- Angelo Brocato Ice Cream & Confectionery, New Orleans, LA
- La Casita Bakeshop, Richardson, TX
- Kuluntu Bakery, Dallas, TX
- Yoli Tortilleria, Kansas City, MO
- Zak the Baker, Miami, FL

### **Outstanding Pastry Chef or Baker**

The former Outstanding Pastry Chef and Outstanding Baker categories have been combined into one, Outstanding Pastry Chef or Baker. This category recognizes 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.

- Veronika Gerasimova, Veronika's Pastry Shop, Billings, MT
- Elaine Uykimpang Bentz, Café Mochiko, Cincinnati, OH
- Vince Bugtong, ABACA, San Francisco, CA
- Margarita Manzke, République, Los Angeles, CA
- Shawn McKenzie, Café Cerés, Minneapolis, MN

### **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.

- The Black Cypress, Pullman, WA
- Bottega, Birmingham, AL
- Lula Drake, Columbia, SC
- The Quarry, Monson, ME
- Sepia, Chicago, IL

### **Outstanding Wine and Other Beverages Program**

Expanded from Outstanding Wine Program this year to include other beverages, this award is presented to 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 help inform and enhance a customer's appreciation of the beverage(s). Ethical sourcing will also be considered.

- COTE, New York, NY
- Lazy Bear, San Francisco, CA
- Nancy's Hustle, Houston, TX
- OTOTO, Los Angeles, CA
- Spencer, Ann Arbor, MI

### **Outstanding Bar Presented by Hilton**

Expanded to include wine and other beverages, this award is presented to a wine bar, beer bar, cocktail bar, coffee bar, or any other business whose primary offering is beverage. Those recognized demonstrate consistent excellence in curating a selection or in the preparation of drinks, along with outstanding atmosphere, hospitality, and operations, while contributing positively to its broader community.

- Bar Leather Apron, Honolulu, HI
- Drastic Measures, Shawnee, KS
- Garagiste Wine Room | Merchant, Las Vegas, NV
- Las Ramblas, Brownsville, TX
- Rob Roy, Seattle, WA

### **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**

- Gilberto Cetina Jr., Holbox, Los Angeles, CA
- Kyle and Katina Connaughton, SingleThread, Healdsburg, CA
- Brandon Hayato Go, Hayato, Los Angeles, CA
- Justin Pichetrungsi, Anajak Thai, Sherman Oaks, CA
- Carlos Salgado, Taco María, Costa Mesa, CA

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

- Omar Anani, Saffron De Twah, Detroit, MI
- Diana Dávila Boldin, Mi Tocaya Antojería, Chicago, IL
- Tim Flores and Genie Kwon, Kasama, Chicago, IL
- Andy Hollyday, Selden Standard, Detroit, MI
- Sarah Welch, Marrow, Detroit, MI

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

- Jesse Ito, Royal Sushi, Philadelphia, PA
- Dionicio Jiménez, Cantina La Martina, Philadelphia, PA
- Kate Lasky and Tomasz Skowronski, Apteka, Pittsburgh, PA
- Michael Rafidi, Albi, Washington, D.C.
- Chutatip “Nok” Suntaranon, Kalaya, Philadelphia, PA

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

- Sanaa Abourezk, Sanaa's Gourmet Mediterranean, Sioux Falls, SD
- Gregory León, Amilinda, Milwaukee, WI
- Francesco Mangano, Osteria Papaverio, Madison, WI
- Itaru Nagano and Andrew Kroeger, Fairchild, Madison, WI
- David Utterback, Yoshitomo, Omaha, NE

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

- Salvador Alamilla, Amano, Caldwell, ID
- Michael Diaz de Leon, BRUTØ, Denver, CO
- Suchada Johnson, Teton Thai, Teton Village, WY
- Kris Komori, KIN, Boise, ID
- Ali Sabbah, Mazza, Salt Lake City, UT

**Best Chef: New York State**

- Nasim Alikhani, Sofreh, Brooklyn, NY
- Mary Attea, The Musket Room, New York, NY
- Amanda Cohen, Dirt Candy, New York, NY
- Shaina Loew-Banayan, Cafe Mutton, Hudson, NY
- Junghyun Park, Atomix, New York, NY

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

- Valentine Howell, Krasi, Boston, MA
- Christian Hunter, Community Table, New Preston, CT
- Sherry Pocknett, Sly Fox Den Too, Charlestown, RI
- Yisha Siu, Yunnan Kitchen, Boston, MA
- Renee Touponce, The Port of Call, Mystic, CT

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

- Joshua Dorcak, MÄS, Ashland, OR
- Vince Nguyen, Berlu, Portland, OR
- Thomas Pisha-Duffly, Gado Gado, Portland, OR
- Beau Schooler, In Bocca Al Lupo, Juneau, AK
- Aaron Verzosa, Archipelago, Seattle, WA

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

- Sam Fore, Tuk Tuk Sri Lankan Bites, Lexington, KY
- Josh Habiger, Bastion, Nashville, TN
- Sam Hart, Counter-, Charlotte, NC
- Terry Koval, The Deer and the Dove, Decatur, GA
- Paul Smith, 1010 Bridge, Charleston, WV

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

- Ana Castro, Lengua Madre, New Orleans, LA
- Timothy Hontzas, Johnny's Restaurant, Homewood, AL
- Henry Moso, Kabooki Sushi, Orlando, FL
- Alex Perry and Kumi Omori, Vestige, Ocean Springs, MS
- Natalia Vallejo, Cocina al Fondo, San Juan, PR

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

- Oscar Amador, Anima by EDO, Las Vegas, NV
- Kaoru Azeuchi, KAISEKI YUZU, Las Vegas, NV
- Andrew Black, Grey Sweater, Oklahoma City, OK
- Jeff Chanchaleune, Ma Der Lao Kitchen, Oklahoma City, OK
- Justin Pioche, Pioche Food Group, Upper Fruitland (Doolkai), Navajo Nation, NM

**Best Chef: Texas**

- Reyna Duong, Sandwich Hag, Dallas, TX
- Benchawan Jabthong Painter, Street to Kitchen, Houston, TX
- Emiliano Marentes, ELEMI, El Paso, TX
- John Russ, Clementine, San Antonio, TX
- Ernest Servantes and David Kirkland, Burnt Bean Co., Seguin, TX

"I am honored to participate in these Awards that recognize our country's extraordinary talent and showcase all those contributing to the richness and diversity of American food culture today," said **Adrian Miller, Restaurant and Chef Awards Committee Chair**. "Congratulations to all of this year's Restaurant and Chef Nominees."

Winners will be celebrated at the James Beard Restaurant and Chef Awards ceremony on Monday, June 5, 2023, at the Lyric Opera of Chicago. An overview of the Restaurant and Chef Awards voting process can be viewed [here](#).

*\*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.*

## **Leadership Awards**

The James Beard Foundation's Leadership Awards recognize individuals and/or organizations whose work is helping to create a safer, more healthful, equitable, and sustainable food world. The Awards are given for achievement in developing a global food system that is just, sustainable, and economically viable for both producers and consumers. In 2023, the James Beard Foundation and this program will honor six winners.

### **The 2023 Leadership Winners are:**

- **Jim Embry, Sustainable Communities Network, Slow Food USA, and Ujamaa Cooperative Farming Alliance**

Jim Embry has spent his life as a community activist, starting with his work as a civil rights activist when he was just 10 years old. In 2006, he founded the [Sustainable Communities Network](#), a Lexington, Kentucky-based nonprofit dedicated to the development of the theory and practice of sustainable living. He is on the administrative team of Ujamaa Cooperative Farming Alliance, a Black- and Indigenous-led company with a focus on African and African-American crops. He has also been active in Slow Food's Equity, Inclusion, and Justice Committee and is a seven-time USA delegate to Slow Food's Terra Madre biannual gathering in Italy.

"Because stolen land from Indigenous peoples and stolen labor of African peoples to do agriculture and food work is the foundational contradiction of injustice in our nation, this award bestowed by the James Beard Foundation is a recognition and reaffirmation that resolving this contradiction of injustice deeply embedded in food and agriculture is also the fulcrum point for the much-needed transformation of our society."

- **Valerie Horn, CANE Kitchen, Cowan Community Center, and City of Whitesburg Farmers Market**

Valerie Horn is the board chair for [Community Agricultural Nutritional Enterprises \(CANE Kitchen\)](#), which offers local farmers a permanent outlet for their produce and provides low-income individuals with access to healthy food from their community. Horn is also the director of Cowan Community Action Group and the board chair for the City of Whitesburg Farmers Market.

"I am honored to accept the James Beard Foundation Leadership Award and to bring attention to the efforts of so many in my community of Whitesburg, Kentucky," said Horn. "The weight of this recognition is a testimonial to the strength of our region that not only validates the work myself and others are doing, but broadens and deepens our network of change."

- **Savonala "Savi" Horne, Land Loss Prevention Project**

Savi Horne is the executive director of the [North Carolina Association of Black Lawyers, Land Loss Prevention Project](#), which provides legal expertise, community education, and advocacy skills to help farms and rural landowners facing legal, economic and environmental challenges. She currently serves on the boards of the National Family Farm Coalition and the Rural Coalition and is a member of the United States Department of Agriculture, Equity Commission/Agriculture Subcommittee and the National Black Environmental Justice Network. She is a recipient of the 2020 American Bar Association Section of Environment, Energy, and Resources (SEER) Award for Excellence in Environmental, Energy, and Resources Stewardship.

"I accept on behalf of my coworkers and comrades. It is the fruit of our common labor in the intersectional spaces of food justice and land rights that is being honored here today," said Horne. "This award affirms the right to access to land that is not contaminated with toxins, or in close proximity to polluted spaces that deny a community's ability to sustain itself and protect its foodways."

- **Ira Wallace, Southern Exposure Seed Exchange**

Ira Wallace is a writer, gardener, an educator, and worker/owner of the cooperatively managed [Southern Exposure Seed Exchange](#) in central Virginia, which provides more than 700 varieties of high-quality, heirloom, and open-pollinated seeds. She currently serves on the board of the Virginia Association for Biological Farming. After 10 years of service, she stepped down from the Organic Seed Alliance in February. Wallace is the author of *The Timber Press Guide to Vegetable Gardening in the Southeast* and the state-specific series *Grow Great Vegetables*. She also spends a lot of her time in Acorn, the Virginia community she helped found in the 1990s, which farms more than 50 acres of certified organic land. Wallace also supports and serves as "godmother" to the new Black and Indigenous-led Ujamaa Seeds.

- **Rowen White, Sierra Seeds**

Rowen White is a farmer, seedkeeper, and published author. She is the founder and creative director of [Sierra Seeds](#), a living Indigenous seed bank farm in Nevada City that is centered on values-aligned cultural stewardship of land, seeds, cultural memory and dignified resurgence of a culture of belonging in our seed and foodways. She is also the founder of Indigenous Seed Keepers Network, which promotes Indigenous cultural diversity for future generations by collecting, growing, and sharing heirloom seeds and plants.

"I receive this on behalf of the grand lineage of Mohawk seed keepers and farmers who kept our precious seeds alive in the face of countless adversities so that a living descendent, like myself, could learn from these seeds and cultural teachings and in turn, share these embodied teachings with the next generation of Indigenous farmers."

- **Emerging Leadership: The Burgerville Workers Union**

The [Burgerville Workers Union](#) is an independent collective voice of Burgerville workers, whose goal is to win better working conditions by building union power on the shop floor. The member-run union, a part of the Portland brand of the Industrial Workers of the World, successfully negotiated the country's first-ever fast-food union contract in 2021. The contract provisions included wage increases, paid vacation time, in-store tipping at all unionized locations, and an end to at-will employment. The 2021 contract applied to five of the fast-food chain's stores in the Pacific Northwest and has since inspired union action at other food service businesses across the country.

"We feel encouraged that working class people in our industry fighting for a better world are not written out of history and that their achievements spark an inspiration in other workers to demand a seat at the table for safe and healthy workplaces," said the Burgerville Workers Union. "Just a few years ago, worker power in our industry was few and today we are many. May this award go to the many more tomorrow who will join in the struggle, fight and win a better world for all working folk."



“As we know, there are many pressing challenges in our industry and wider food system—and the James Beard Awards are not just about recognizing incredible talent, but also celebrating those who have shown consistent leadership in advocating for change,” said **Irene Li, Leadership Awards Committee Chair**. “Our committee is proud to recognize this inspiring group of individuals working towards a more equitable and sustainable future.”

The Leadership Award winners will be honored at an invite-only ceremony in Chicago on Sunday, June 4, as well as recognized on stage at the Restaurant and Chef Awards ceremony on Monday, June 5 at the Lyric Opera of Chicago. More information on the voting process for the Leadership Awards can be viewed [here](#).

### **Humanitarian of the Year Award**

The Humanitarian of the Year Award is given to an individual or organization working in the food realm who has given selflessly and worked tirelessly to better the lives of others and society at large. **The 2023 Humanitarian of the Year Award honorees are the co-founders of the [Black Farmer Fund](#)**: social entrepreneur and impact investor **Olivia Watkins**, and farmer and activist **Karen Washington**. Watkins and Washington created the Black Farmer Fund in 2017 with the mission of nurturing black community wealth and health by investing in black agricultural systems in the Northeast. For the nonprofit organization's Pilot Fund, they have raised over \$1 million to distribute as loans and grants for Black agricultural businesses.

“I am extremely humbled and grateful for this award,” said Washington, co-owner of [Rise & Root Farm](#); co-founder of [Black Urban Growers](#); and 2014 James Beard Leadership Award winner. “It means that the Black Farmer Fund is being recognized for its work in building wealth by placing power and decision-making back into the hands of community. We call it social capital producing communal wealth.”

### **Lifetime Achievement Award**

The Lifetime Achievement Award is given to an individual whose lifetime body of work has had a positive and long-lasting impact on the way we eat, cook, and/or think about food in America. **The 2023 Lifetime Achievement Award honoree is legendary cookbook author, writer, teacher, and actress Madhur Jaffrey CBE**. Jaffrey first captured attention as an actress in the film *Shakespeare Wallah*, winning the Silver Bear for Best Actress at the Berlin Film Festival in 1965. Her first cookbook, *An Invitation to Indian Cooking*, was published in 1973, and was inducted into the James Beard Foundation's Cookbook Hall of Fame in 2006. She has since released more than 30 award-winning cookbooks, cementing her status as the “Godmother of Indian Cooking.”

In 1982, her iconic show, *Madhur Jaffrey's Indian Cookery*, premiered on the BBC. Jaffrey, who was awarded the Padma Bhushan in 2022—the third-highest civilian award given by the Indian government—is credited with bringing mainstream attention to Indian cuisine, both in the U.S. and the U.K. She was the recipient of the Lifetime Achievement Award from the U.K. Guild of Food Writers in 2019 and, with the 2023 James Beard Lifetime Achievement Award, she is a nine-time James Beard Award winner.

“It's a wonderful pinnacle to my career and I'm overjoyed,” Jaffrey said of her James Beard Lifetime Achievement Award.

The Humanitarian of the Year and Lifetime Achievement Honorees will be recognized at the Restaurant and Chef Awards ceremony on Monday, June 5 at the Lyric Opera of Chicago. More information on the voting process for Lifetime Achievement and Humanitarian of the Year Awards can be viewed [here](#).

## Upcoming Awards Announcements:

- **April 26, 2023:** nominees for the James Beard Foundation Media Awards will be announced live in New York City.
- **The 2023 Awards ceremonies will be held in our proud host city of Chicago on the following dates:**
  - Media Awards: Saturday, June 3, 2023
  - Leadership Awards: Sunday, June 4, 2023
  - Restaurant and Chef Awards: Monday, June 5, 2023

**Tickets for the 32nd annual James Beard Restaurant and Chef Awards in Chicago go on sale this Friday, March 31, 2023, at 5:00 P.M. ET and can be purchased [here](#).**

**The Restaurant and Chef Awards will be livestreamed** on Eater beginning at 5:30 P.M. CT on Monday, June 5; a 2-hour broadcast will premiere on the Cooking Channel at 6:00 P.M. ET/ 3:00 P.M. PT on Friday, June 16, and will be shown on the Travel Channel (6/17, 8:00 A.M. ET/PT), Cooking Channel (6/19, 8:00 A.M. ET/5am PT), and Destination America (6/19, 8:00 P.M. ET/5:00 P.M. PT and 6/20 at 3:00 A.M. ET/12:00 A.M. PT), as well the corresponding GO platforms.

“Chicagoans know how special the restaurant scene is in Chicago, so it is an honor for the James Beard Foundation to continue to recognize that as well,” said **Lynn Osmond, President and CEO, Choose Chicago**. “We look forward to hosting the James Beard Awards for another year in our great city with this year’s impressive group of nominees, winners, and honorees.”

“Capital One is proud to present the 2023 James Beard Awards and continue our partnership with the James Beard Foundation and Capital One Dining,” said **Monica Weaver, Head of Branded Card Partnerships and Experiences at Capital One**. “We look forward to celebrating the chefs, restaurateurs, and industry leaders that make these culinary experiences so incredible.”

The 2023 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 Chicago O’Hare and Midway International Airports, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, Guinness, Hilton, HMSHost, S.Pellegrino® Sparkling Mineral Water; Supporting Sponsors: Moët & Chandon, Skuna Bay Salmon; Reception Sponsors: Ecolab, Kendall College at St. Louis University, and Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Château d’Esclans, Tock, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2023 James Beard Awards.

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

## PRESS ASSETS

- **Image selects (please credit the photographer listed in file details):**
  - General selects [available at this link](#)
  - The James Beard Foundation can help to facilitate specific photos of nominees, honorees, and winners upon request.
- **Press credentials:** If interested in attending and covering the 2023 James Beard Foundation Awards, please fill out [this request form](#).
- **Awards Press Kit:** [available at this link](#)

## **ABOUT THE JAMES BEARD AWARDS**

The James Beard Awards recognizes 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. The Awards are overseen by the Awards Committee. Each Awards program (Books, Broadcast Media, Journalism, Leadership, and Restaurant and Chef) has its own subcommittee 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 Foundation 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](http://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](http://capitalone.com/dining) and [capitalone.com/entertainment](http://capitalone.com/entertainment).

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