

# 2023 James Beard Awards

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## **JAMES BEARD FOUNDATION® ANNOUNCES 2023 RESTAURANT AND CHEF AWARD WINNERS**

**NEW YORK (June 5, 2023)** – The James Beard Foundation® announced today the winners of the 2023 James Beard Restaurant and Chef Awards presented by Capital One, honoring excellence across the culinary industry, from fine dining to casual gems in our communities, while also supporting and encouraging a more sustainable industry. The full list of winners can be found below and on the James Beard Foundation [website](#).

The winners were announced today, June 5, 2023, during a live ceremony at the Lyric Opera of Chicago co-hosted by **Eric Adjepong**, chef, author, and host of *Alex vs America*; **Esther Choi**, chef and owner of mökbar and ms.yoo; **Gail Simmons**, author, producer, and *Top Chef* judge; and **Andrew Zimmern**, James Beard Award winner, TV personality, chef, writer, and social justice advocate. Approximately 1,500 guests were in attendance.

Additional presenters included **Mashama Bailey**, James Beard Award-winning chef and restaurateur, The Grey; **Chris Bianco**, James Beard Award-winning chef and restaurateur, Pizzeria Bianco; **Monti Carlo**, TV personality, food writer, and host of the Food Network's *Help My Yelp*; **Sarah Grueneberg**, James Beard Award-winning chef and restaurateur, Monteverde; **Tahira Habibi**, sommelier, founder of The Hue Society, and James Beard Awards Committee member; **Carla Hall**, cookbook author, chef, and TV personality; **Tanya Holland**, chef, author, James Beard Foundation trustee, and Awards Committee Chair; and **Erick Williams**, James Beard Award-winning chef, and restaurateur, Virtue Restaurant; among others.

"Congratulations to the exceptional winners of this year's Restaurant and Chef Awards—whose incredible achievements and dedication to culinary excellence have left an indelible mark on our industry," said **Clare Reichenbach, CEO of the James Beard Foundation**. "As we celebrate, it's important to acknowledge the significant work that these accomplished restaurants and chefs have done to push American food culture forward—using their immense creativity, passion, and talent to create extraordinary experiences on behalf of others. Thanks to them, our food future is bright, indeed."

"As we celebrate the second year of the new awards process, we were thrilled to witness the remarkable talent showcased by our 2023 nominees and winners, who represent the true diversity of gifted chefs and outstanding restaurants that exist across the industry," said **Holland**. "I am deeply appreciative to the committee members for their thoughtful deliberations that were instrumental in recognizing and honoring some of the brightest and most innovative minds in our industry."

"On behalf of the committee, we are excited for all of this year's Restaurant and Chef Award winners," said **Adrian Miller, Restaurant and Chef Awards Committee Chair** and **Allecia Vermillion**,

**Restaurant and Chef Awards Committee Vice-Chair.** “We are thrilled to celebrate excellence exemplified by the quality and diverse restaurants and chefs who play a pivotal role in shaping our country’s vibrant culinary landscape.”

“As a chef, it is a privilege and an honor to co-host this year’s Restaurant and Chef Awards,” said **Adjepong**. Added **Choi**: “Thank you to the Beard Foundation for giving us this opportunity.”

“To play a key role in celebrating our fellow chefs and restaurateurs has been such a joy,” said **Simmons**.

“Congratulations to this year’s winners. Your work makes us proud to be a part of our country’s independent restaurant industry,” concluded **Zimmern**.

The voting process for all Restaurant and Chef Award categories can be found [here](#), and the process and eligibility for each category can be found on the Awards’ [policies and procedures](#) page, as well as [here](#).

### **2023 James Beard Restaurant and Chef Award Winners**

The James Beard Awards, considered to be among the nation’s most prestigious honors, recognize exceptional talent 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, with the first ceremony taking place in 1991, the Restaurant and Chef Awards is one of five separate recognition programs for the Awards.

The 2023 Restaurant and Chef Award Winners 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.

- Rob Rubba, Oyster Oyster, Washington, D.C.

#### **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.

- Friday Saturday Sunday, Philadelphia, PA

#### **Best New Restaurant Presented by BentoBox**

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.

- Kann, Portland, OR

#### **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.

- 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

### **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.

- Yoli Tortilleria, Kansas City, MO

### **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, can be affiliated with any food business and does not need a brick-and-mortar presence, and contributes positively to their broader community.

- Margarita Manzke, République, Los Angeles, CA

### **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 Quarry, Monson, ME

### **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 is considered.

- OTOTO, Los Angeles, CA

### **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

### **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**

- Justin Pichetrungsi, Anajak Thai, Sherman Oaks, CA

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

- Tim Flores and Genie Kwon, Kasama, Chicago, IL

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

- Chutatip “Nok” Suntaranon, Kalaya, Philadelphia, PA

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

- Itaru Nagano and Andrew Kroeger, Fairchild, Madison, WI

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

- Kris Komori, KIN, Boise, ID

**Best Chef: New York State**

- Junghyun Park, Atomix, New York, NY

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

- Sherry Pocknett, Sly Fox Den Too, Charlestown, RI

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

- Vince Nguyen, Berlu, Portland, OR

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

- Natalia Vallejo, Cocina al Fondo, San Juan, PR

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

- Terry Koval, The Deer and the Dove, Decatur, GA

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

- Andrew Black, Grey Sweater, Oklahoma City, OK

**Best Chef: Texas**

- Benchawan Jabthong Painter, Street to Kitchen, Houston, TX

**Previously Announced Winners**

Previously announced winners of the James Beard Achievement Awards, as well as the Restaurant and Chef America’s Classics Awards, were also celebrated on stage.

**Humanitarian of the Year: Olivia Watkins and Karen Washington, co-founders of the Black Farmer Fund.** 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.

Michael Phillips, president of Jamestown Properties and a James Beard Foundation trustee, has established the Michael Phillips Humanitarian Fund at the James Beard Foundation, which will grant an annual cash award of \$20,000 to the Humanitarian of the Year.

**Lifetime Achievement: Madhur Jaffrey CBE, cookbook author, writer, teacher, and actress.** 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."

Read more about Olivia Watkins, Karen Washington, and Madhur Jaffrey [here](#).

#### **Restaurant and Chef America's Classics Award Winners:**

Each year, this committee-chosen Award recognizes establishments in six of the twelve Restaurant and Chef Award regions. Find out more about this year's America's Classics honorees [here](#).

- Joe's Bakery & Coffee Shop, Austin, Texas; Owner: Paula Avila
- La Casita Blanca, San Juan, Puerto Rico; Owners: Jesús Pérez Ruiz (deceased), Mildred De León, Leonardo Pérez De León, Jesús Pérez De León
- Manago Hotel, Captain Cook, Hawai'i; Owners: Britney and Taryn Manago
- Nezinscot Farm, Turner, Maine; Owner: Gloria and Gregg Varney
- Pekin Noodle Parlor, Butte, Montana; Owner: Jerry Tam
- Wagner's Village Inn, Oldenburg, Indiana; Owner: Dan Saccomando

A post-Awards celebration immediately followed the ceremony at Chicago's Union Station, featuring tastings and beverages from incredible chefs and partners from around the country. Representing an impressive range of locations and cuisines, the chefs included **Saibeen Acord**, Saibeen's Kitchen (Great Falls, MT); **Omar Anani**, Saffron De Twah (Detroit, MI); **Tiffany Derry**, Roots Southern Table (Farmers Branch, TX); **Brandon Jew**, Mister Jiu's (San Francisco, CA); **Kevin Kelly** and **Kevin Cavanaugh**, J&L Catering (Chicago, IL); **Kate Lasky** and **Tomasz Skowronski**, Apteka (Pittsburgh, PA); **Macarena Ludena**, Coracora (West Hartford, CT); **Niven Patel**, Ghee Indian Kitchen (Miami, FL); **Minh Phan**, PHENAKITE (Los Angeles, CA); **Angie Rito** and **Scott Tacinelli**, Don Angie (New York, NY); **John Shields** and **Karen Urie Shields**, Smyth (Chicago, IL); **Sheldon Simeon**, Tiffany's Restaurant & Bar (Wailuku, HI); **Dale Talde**, Goosefeather (Tarrytown, NY); **Chris Viaud**, Ansanm (Milford, NH); **Crystal Wahpepah**, Wahpepah's Kitchen (Oakland, CA); **Mailea Weger** and **Mike Kida**, lou (Nashville, TN); **Brother Luck**, Four by Brother Luck (Colorado Springs, CO); **Jeffrey Steelman**, Wicker Park Seafood & Sushi Bar (Chicago, IL); **Timon Balloo**, The Katherine (Fort Lauderdale, FL); and Floriole Bakery (Chicago, IL).

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 BentoBox, the official restaurant technology partner of the James Beard Foundation, 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: HexClad Cookware, Moët & Chandon, Skuna Bay Salmon; Reception Sponsors: Don Julio Tequila, Ecolab, Kendall College at National Louis University, and Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Château d'Esclans, Cristaux, Here Here Market, Kalamazoo Outdoor Gourmet, 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 up-to-the-minute news about the Awards follow @beardfoundation on [Twitter](#) and [Instagram](#) and keep an eye out for posts using #jbf and #goodfoodforgood.

## **PRESS ASSETS:**

- **Image selects (please credit the photographer listed in file details):**
  - Getty images and video clips will be [available here](#) the evening of 6/5
    - Restaurant and Chef Awards selects [available here](#) the evening of 6/5
  - Backstage winner photos (© Huge Galdones) will be [available here](#) the evening of 6/5
- **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 (Book, 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**

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