

# 2022 James Beard Awards

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## **JAMES BEARD FOUNDATION® ANNOUNCES 2022 LIFETIME ACHIEVEMENT AND HUMANITARIAN OF THE YEAR AWARD HONOREES, LEADERSHIP AWARD WINNERS, AND RESTAURANT AND CHEF AWARD NOMINEES**

**NEW YORK, NY (March 16, 2022)** – The James Beard Foundation® announced today its 2022 Lifetime Achievement and Humanitarian of the Year Award honorees, Leadership Award winners, and Restaurant and Chef Award Nominees in advance of the returning James Beard Awards® ceremonies presented by Capital One. The full list of honorees, winners, and nominees can be found below and on the James Beard Foundation [website](#).

The nominees were announced today during a live ceremony at Casa Paloma at El Chorro in Paradise Valley, AZ, co-hosted by Clare Reichenbach, Chief Executive Officer of the James Beard Foundation; Jim Meyer, Chief Financial Officer of Choose Chicago; as well as Tanya Holland, Chef, Trustee, and Awards Committee Chair, Dawn Padmore, Vice President of Awards, and Kris Moon, President and Chief Operating Officer of the James Beard Foundation.

Reichenbach made opening remarks and highlighted this year's theme, "Gather for Good," building on the Foundation's mantra of Good Food for Good®. Winners were announced in real-time on the James Beard Foundation [Twitter feed](#) (@beardfoundation).

"The Awards are a great reminder that we are among innovators, entrepreneurs, and trailblazers who represent a wide range of regions, cultures, and cooking philosophies," said Tanya Holland, chair of the James Beard Awards Committee. "And this year, in particular, is a great reminder of how incredibly diverse our industry is. I am proud of the changes the James Beard Foundation has made to the Awards program to ensure equity and inclusion, and though it is just the beginning of an ongoing commitment, we are already seeing the impact. This is the most diverse list I've seen in Awards history, and I am honored to be a part of that change."

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.

### **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. This year's winner is TV cooking show host, cookbook author, and master chef **Martin Yan**. Yan started cooking on television in 1978, developing his signature show, *Yan Can Cook*, which has been broadcast to more than 50 countries. Throughout his prolific career, including 3,500 episodes and 30 cookbooks, Yan has brought the joy of Chinese cooking to America and the world with his motto, "If Yan Can Cook, So Can You!"

"For four decades, the *Yan Can Cook* show has allowed me to journey to incredible places and meet with unforgettable people all around the world. My heart is more than full in accepting this special award from the James Beard Foundation," said Yan. "This is the apex of our profession, and for me, it validates my entire career. This is the absolute experience of my lifetime. Thank you."

### **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. This year's winner is James Beard Award-winning cookbook author, culinary historian, and filmmaker **Grace Young** for her work to save America's Chinatowns amid Asian American and Pacific Islander (AAPI) hate during the COVID-19 pandemic. Through her various campaigns, including #savechineserestaurants and #loveAAPI, among others, Young has helped to raise \$40,000 in support of Chinatowns across the country.

"I'm overwhelmed to be singled out for such a great honor. For me, being a voice for the AAPI community has been a privilege and has immeasurably enriched my life," says Young.

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.

More information on the voting process for Lifetime Achievement and Humanitarian of the Year Awards can be viewed [here](#).

### **Leadership Awards**

The James Beard Foundation's Leadership Awards spotlight the important and complex realms of sustainability, food justice, and public health. They raise awareness of these timely issues by celebrating the visionaries responsible for creating a healthier, safer, more equitable, and sustainable food system. An overview of the voting process can be viewed [here](#).

#### **2022 Leadership Winners are:**

- **Mónica Ramírez, Founder and President, Justice for Migrant Women**  
Founder and president of Justice for Migrant Women, Mónica Ramírez is a long-time advocate, organizer, social entrepreneur, and attorney fighting to eliminate gender-based violence and secure gender equity. For over two decades, she has fought for the civil and human rights of women, children, workers, as well as for Latinx and immigrant communities. She has been awarded the Harvard Kennedy School's inaugural Gender Equity Changemaker Award, the Feminist Majority's Global Women's Rights Award, and was included on Forbes Mexico's 2018 list of 100 Powerful Women, among other distinctions.

- Irene Li, Co-founder, Mei Mei Dumplings and Prepshift**  
 Irene Li has spent years driving the restaurant industry forward through sustainable, ethical sourcing of ingredients and fair and progressive employment practices. She is co-founder of Mei Mei in Boston and Prepshift, a tool that helps restaurateurs build happy and informed teams, as well as Project Restore Us, a nonprofit whose mission is to restore food security by providing accessible, nutritious, culturally appropriate, and affordable groceries to families in the greater Boston area. She is an Eater Young Gun, Zagat 30 Under 30 honoree, and Forbes 30 Under 30 honoree, as well as a six-time James Beard Foundation Rising Star Chef of the Year semifinalist.
- Erika Allen, Co-founder and CEO of Operations, Urban Growers Collective**  
 Erika Allen is an urban agriculturalist and social change artist. She is co-founder and CEO of operations for Urban Growers Collective, a Black- and women-led nonprofit farm in Chicago working to build a more just and equitable local food system, as well as co-owner of Green Era Sustainability Partners, a nonprofit whose mission is to create more sustainable communities by supporting local food production through better management of biodegradable waste and access to soil. Erika is passionate about social justice, food security, and community development, and uses her experience as a visual artist to support individuals and organizations in their vision for social and economic change.
- Mavis-Jay Sanders, Director of Culinary Development and Education, Drive Change**  
 Mavis-Jay Sanders is the director of culinary development and education at Drive Change, a nonprofit organization whose mission is to support formerly incarcerated young people through quality employment in the food and hospitality industry. Mavis-Jay—a James Beard Chef’s Bootcamp alumni and an advisory committee member of the James Beard House Fellows program—is a chef who believes in sustainably raised and thoughtfully prepared ingredients, as well as a racial equity advocate who has dedicated her career to fighting for food justice in Black and low-income communities.
- Emerging Leadership: Understory, Oakland, CA**  
 Understory—developed by 8th Street Collective in collaboration with the nonprofit, Oakland Bloom—is a worker-cooperative restaurant, bar, and shared kitchen based in Oakland, California. Understory is a non-traditional restaurant space and community hub that offers affordable kitchen space, mutual aid, business training, and mentorship programs for immigrant, refugee, and historically marginalized communities. The collective’s values include uplifting communities of color, building economic sustainability, and supporting environmentally and racially just food systems, amongst others.

The Leadership winners will be honored at an invite-only ceremony in Chicago on Sunday, June 12 and recognized on stage at the Restaurant and Chef Awards ceremony on Monday, June 13 at the Lyric Opera of Chicago. The Humanitarian of the Year and Lifetime Achievement honorees will be recognized at the Restaurant and Chef Awards ceremony on Monday, June 13 at the Lyric Opera of Chicago.

**Restaurant and Chef Nominees**

The James Beard Foundation’s Restaurant and Chef Awards were established in 1990 with the first awards given in 1991 and is one of five recognition programs of the Awards. An overview of the voting process [can be viewed here](#). Winners will be celebrated at the James Beard Restaurant and Chef Awards ceremony on Monday, June 13, 2022, at the Lyric Opera of Chicago.

## **The 2022 Restaurant and Chef Award Nominees 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. Must have been in the restaurant business for at least five years, and must not have been nominated for a James Beard Foundation Chef Award in the past three years.

- Ashok Bajaj, Knightsbridge Restaurant Group (Rasika, Bindaas, Annabelle, and others), Washington, D.C.
- Chris Bianco, Tratto, Pane Bianco, and Pizzeria Bianco, Phoenix
- Kevin Gillespie, Red Beard Restaurants (Gunshow and Revival), Atlanta
- Akkapong "Earl" Ninsom, Langbaan, Hat Yai, Eem, and others, Portland, OR
- Chris Williams, Lucille's Hospitality Group, Houston
- Ellen Yin, High Street Hospitality Group (Fork, a.kitchen + bar, High Street Philly, and others), Philadelphia

### **Outstanding Chef**

A chef who sets high culinary standards and has served as a positive example for other food professionals. Must have been working as a chef for three or more consecutive years.

- Reem Assil, Reem's, Oakland and San Francisco, CA
- Mashama Bailey, The Grey, Savannah, GA
- Peter Chang, Peter Chang, VA and MD
- Jason Vincent, Giant, Chicago
- Rachel Yang and Seif Chirchi, Joule, Seattle

### **Outstanding Restaurant**

A restaurant that demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community. Must have been in business for five or more consecutive years, not including any time closed due to the pandemic.

- Brennan's, New Orleans
- Butcher & Bee, Charleston, SC
- Chai Pani, Asheville, NC
- Parachute, Chicago
- The Walrus and the Carpenter, Seattle

### **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. No age limit is required.

- Angel Barreto, Anju, Washington, D.C.
- Calvin Eng, Bonnie's, NYC
- Cleophus Hethington, Benne on Eagle, Asheville, NC
- Serigne Mbaye, Dakar Nola, New Orleans
- Edgar Rico, Nixta Taqueria, Austin
- Crystal Wahpepah, Wahpepah's Kitchen, Oakland, CA

### **Best New Restaurant**

A restaurant opened in 2020 or 2021 that already demonstrates excellence in cuisine and hospitality and seems likely to make a significant impact in years to come.

- Angry Egret Dinette, Los Angeles

- Bacanora, Phoenix
- BARDA, Detroit
- Dhamaka, NYC
- Horn BBQ, Oakland, CA
- Kasama, Chicago
- Leeward, Portland, ME
- Owamni, Minneapolis
- Oyster Oyster, Washington, D.C.
- Roots Southern Table, Farmers Branch, TX
- Ursula, NYC

### **Outstanding Pastry Chef**

A pastry chef or a chef who makes desserts, pastries, or breads served as part of a meal. Candidate demonstrates exceptional skills and can be affiliated with any food business and does not need a brick-and-mortar presence. Must have been working as a pastry chef or chef who makes desserts for the past three years.

- Warda Bouguettaya, Warda Pâtisserie, Detroit
- Margarita Manzke, République, Los Angeles
- Claudia Martinez, Miller Union, Atlanta
- Ruben Ortega, Xochi, Houston
- Caroline Schiff, Gage & Tollner, NYC

### **Outstanding Baker**

A baker of breads, pastries, or desserts who displays exceptional skill. Must consistently sell goods directly to the public but does not need a brick-and-mortar presence and must have been working as a pastry chef or baker for the past three years.

- Maya-Camille Broussard, Justice of the Pies, Chicago
- Atsuko Fujimoto, Norimoto Bakery, Portland, ME
- Don Guerra, Barrio Bread, Tucson, AZ
- Caroline Schweitzer and Lauren Heemstra, Wild Crumb, Bozeman, MT
- Zak Stern, Zak the Baker, Miami

### **Outstanding Hospitality, Presented by American Airlines**

A restaurant that demonstrates consistent and excellent hospitality and service to its dining community, while also making efforts to provide a sustainable work culture. Must have been in operation for five or more years.

- Cúrate, Asheville, NC
- House of Prime Rib, San Francisco
- Hugo's, Houston
- Sylvia's Restaurant, NYC
- Ticonderoga Club, Atlanta

### **Outstanding Wine Program**

A restaurant or bar that demonstrates excellence in wine service through a carefully considered wine list and a well-informed approach to helping customers choose and drink wine. Makes efforts to create and foster a diverse portfolio of wines and wine team members.

- The Four Horsemen, NYC
- Frenchette, NYC
- The Little Nell, Aspen, CO

- Maydan, Washington, D.C.
- Rebel Rebel, Somerville, MA

### **Outstanding Bar Program**

A restaurant or bar that demonstrates exceptional care and skill in the selection, preparation, and serving of cocktails, spirits, and/or beer. Makes efforts to foster a diverse portfolio of brands and team members.

- Alley Twenty Six, Durham, NC
- Attaboy, Nashville
- barmini by José Andrés, Washington, D.C.
- Julep, Houston
- Nobody's Darling, Chicago

### **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. May be from any kind of dining establishment, but must have been working as a chef in the region for at least three years.

#### **Best Chef: California**

- Brandon Jew, Mister Jiu's, San Francisco
- Bryant Ng, Cassia, Santa Monica, CA
- Sarintip "Jazz" Singanong, Jitlada, Los Angeles
- James Syhabou, Commis, Oakland, CA
- Pim Techamuanvivit, Nari, San Francisco

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

- Omar Anani, Saffron De Twah, Detroit
- Jason Hammel, Lula Cafe, Chicago
- Noah Sandoval, Oriole, Chicago
- John Shields and Karen Urie Shields, Smyth, Chicago
- Erick Williams, Virtue Restaurant & Bar, Chicago

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

- Angel Barreto, Anju, Washington, D.C.
- Amy Brandwein, Centrolina, Washington, D.C.
- Jesse Ito, Royal Izakaya, Philadelphia
- Cristina Martinez, South Philly Barbacoa, Philadelphia
- Chutatip "Nok" Suntaranon, Kalaya Thai Kitchen, Philadelphia

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

- Dane Baldwin, The Diplomat, Milwaukee
- Karen Bell, Bavette La Boucherie, Milwaukee
- Jorge Guzmán, Petite León, Minneapolis
- Gregory León, Amilinda, Milwaukee
- Sean Sherman, Owamni, Minneapolis
- Yia Vang, Union Hmong Kitchen, Minneapolis

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

- Jose Avila, El Borrego Negro, Denver
- Cody Cheetham, Tavernetta, Denver
- Caroline Glover, Annette, Aurora, CO
- Dana Rodriguez, Work & Class, Denver
- Eric Skokan, Black Cat Farm Table Bistro, Boulder, CO

**Best Chef: New York State**

- Amanda Cohen, Dirt Candy, NYC
- JJ Johnson, FIELDTRIP, NYC
- Ayesha Nurdjaja, Shuka, NYC
- Chintan Pandya, Dhamaka, NYC
- Junghyun Park, Atomix, NYC

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

- Vien Dobui, CÔNG TỬ BỘT, Portland, ME
- Tiffani Faison, Orfano, Boston
- Courtney Loreg, Woodford Food and Beverage, Portland, ME
- Nisachon Morgan, Saap, Randolph, VT
- Damian Sansonetti, Chaval, Portland, ME

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

- Carlo Lamagna, Magna Kusina, Portland, OR
- Robynne Maii, Fête, Honolulu
- Thomas Pisha-Duffly, Oma's Hideaway, Portland, OR
- Sheldon Simeon, Tin Roof, Kahului, HI
- Mutsuko Soma, Kamonegi, Seattle

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

- Katie Button, Cúrate, Asheville, NC
- Greg Collier, Leah & Louise, Charlotte, NC
- Philip Krajeck, Rolf and Daughters, Nashville
- Cheetie Kumar, Garland, Raleigh, NC
- Ricky Moore, SALTBOX Seafood Joint, Durham, NC

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

- Blake Aguiard and Trey Smith, Saint-Germain, New Orleans
- Adam Evans, Automatic Seafood and Oysters, Birmingham, AL
- Timothy Hontzas, Johnny's Restaurant, Homewood, AL
- Melissa M. Martin, Mosquito Supper Club, New Orleans
- Isaac Toups, Toups' Meatery, New Orleans

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

- Fernando Olea, Sazón, Santa Fe
- Martín Rios, Restaurant Martín, Santa Fe
- Salazar Brothers, La Guelaguetza, Albuquerque, NM

- Giovanni Scorzo, Andreoli Italian Grocer, Scottsdale, AZ
- Jamie Tran, The Black Sheep, Las Vegas

### **Best Chef: Texas**

- Tiffany Derry, Roots Southern Table, Farmers Branch, TX
- Christine Ha and Tony J. Nguyen, Xin Chào, Houston
- Quy Hoang, Blood Bros. BBQ, Bellaire, TX
- Steven McHugh, Cured, San Antonio, TX
- Iliana de la Vega, El Naranjo, Austin

Nominees for the James Beard Foundation Media Awards which, includes Book, Broadcast Media, and Journalism, will be announced on Wednesday, April 27 at an in-person event in New York City. This is the first time the Foundation is holding an event dedicated to the Media nominee announcement.

Tickets for the 31<sup>st</sup> annual James Beard Restaurant and Chef Awards in Chicago go on sale Monday, March 21 and can be purchased [here](#). The Awards will be broadcast live via the James Beard Foundation's [Twitter feed](#).

The 2022 James Beard Awards will be the first in two years, after a hiatus during which the Awards underwent a full [audit](#) of its policies and procedures, continuing the work to remove bias, increase transparency and accessibility, and make the program more aligned with the Foundation's mission and values. James Beard Awards policies and procedures can be viewed at [jamesbeard.org/awards/policies](https://jamesbeard.org/awards/policies).

The 2022 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: American Airlines, the official airline of the James Beard Foundation, S.Pellegrino® Sparkling Natural Mineral Water; Supporting Sponsors: Skuna Bay Salmon, Valrhona; Reception Sponsors: Ecolab, Kendall College at National Louis University, Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support: Château d'Esclans, HMSHost. Intersport is the Official Broadcast Partner of the 2022 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](#).

### **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 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™. As a result of the COVID-19 pandemic, the James Beard Foundation launched the Open for Good campaign to ensure that independent restaurants not only survive, but that the industry is able to rebuild stronger than before. For more information, subscribe to the digital newsletter [Beard Bites](#) and follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [TikTok](#), [LinkedIn](#), and [Clubhouse](#). The James Beard Foundation is a national not-for-profit 501c(3) organization based in New York City.

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**Contact:**

Wagstaff Media & Marketing  
Brianna Sachs | Keysha Cosme  
561.504.7715 | 646.496.5939  
[brianna@wagstaffmktg.com](mailto:brianna@wagstaffmktg.com) | [keysha@wagstaffmktg.com](mailto:keysha@wagstaffmktg.com)