

FOR IMMEDIATE RELEASE

2024 James Beard Awards

Presented by 

JAMES BEARD FOUNDATION® ANNOUNCES CHEF LINE-UP FOR THE 2024 JAMES BEARD AWARDS WEEKEND IN CHICAGO

NEW YORK (MAY 7, 2024) – The James Beard Foundation® announced today the exciting culinary talent participating at this year’s James Beard Awards® ceremonies presented by Capital One. The chefs, representative of the Foundation’s mission of “Good Food for Good,” will cook at one of the three Awards ceremonies in Chicago: the Media Awards on June 8, the Leadership Awards on June 9, and the Restaurant and Chef Awards on June 10.

“The James Beard Awards recognize outstanding achievement in the culinary arts, hospitality, media and broader food system, so there is no better way to mark this occasion than over delicious food and drink,” said **Clare Reichenbach, CEO, James Beard Foundation**. “We look forward to bringing together exceptional chefs—from industry legends to rising stars—from all corners of the country to showcase and celebrate American food culture and the independent restaurant industry.”

Participating Chefs and Menus

The 2024 James Beard Awards weekend will feature James Beard Award-winning and nominated chefs, James Beard Foundation impact program alumni, and others from across the independent restaurant industry over the three Awards ceremonies.

**Please note that menu items may be subject to change.*

June 8, 2024: Media Awards at Columbia College Student Center

The James Beard Media Awards features a theater-style seated awards ceremony honoring broadcast media, cookbook, and journalism nominees from around the country. A walk-around tasting reception will immediately follow the ceremony, highlighting chefs and other luminaries from the Chicago culinary scene. The 2024 lineup includes:

- JBFA semifinalist **Oliver Poilevey** and **Marcos Ascencio** (Taqueria Chingón, Chicago, IL): Tuna Tostada with Avocado and Salsa Macha
- JBFA winners **Johnny Clark** and **Beverly Kim** (Anelya, Chicago, IL): Sunflower Seed Hummus with Black Garlic on Malted Rye
- **Yasmin Gutierrez** (Beatrix, Chicago, IL): Oh My! Caramel Pie

- JBFA semifinalist **James Martin** (Bocadillo Market, Chicago, IL): Smoked Lamb Bocadillo with Nora Pepper Aioli, Carrots, Pickled Green Beans, Mint, Parsley, and Cilantro
- JBFA semifinalist **Margaret Pak** (Thattu, Chicago, IL): Shrimp Vada (Lentil Cake) with Curry Leaf Aioli
- JBFA semifinalist **Ethan Pikas** (Cellar Door Provisions, Chicago, IL): Naturally Leavened Brioche with Gooseberries and Lardo
- JBFA nominee **Sujan Sarkar** (Indienne, Chicago, IL): Hamachi Sol Kadi with Stone Fruit and Gold Kaluga Caviar
- JBFA semifinalist **Donald Young** (Duck Sel, Chicago, IL): Duck and Waffles with Pickled Blueberries and Maple Ice Cream

June 9: Leadership Awards at The Dalcy

The 2024 Leadership Awards celebrates visionaries responsible for creating a healthier, safer, and more equitable and sustainable food system. The event will feature a coursed menu from James Beard Award winner, Chef Bootcamp alum, and American Culinary Corps chef **Gregory Gourdet** (Kann, Portland, OR), in partnership with Chef Partner **CJ Jacobson** (Aba, Chicago, IL; Austin, TX; Miami, FL and Ema, Chicago, IL) and Executive Chef **Eric Santoyo** (Aba and The Dalcy, Chicago, IL).

- Bread course, **Gregory Gourdet**: Kann Plantain Brioche with Epis Butter
- First course, **CJ Jacobson** and **Eric Santoyo**: Summer Squash Carpaccio with Sunflower Seed Koji, Lemon, Jalapeño, Cherry Tomato, Manouri Cheese, and Mint
- Main course, **Gregory Gourdet**: Herb-Marinated Fin Fish with Stew Peppers
- Dessert, **Gregory Gourdet**: Baked Haiti, a Coconut Sponge Cake with Bavarian Cream, Haitian Spiced Pineapple Charred Meringue, and Basil

June 10: Restaurant and Chef Awards

The Restaurant and Chef Awards will feature red carpet arrivals and an awards ceremony at Chicago's historical Lyric Opera, honoring the exceptional talent of the independent restaurant industry. The ceremony includes a special Patron Experience featuring James Beard Award winners **Rob Rubba** (Oyster Oyster, Washington, D.C.) and **Nancy Silverton** (Mozza Restaurant Group, Los Angeles, CA):

- Passed Hors D'oeuvres:
 - **Rob Rubba**: Kohlrabi Dumpling with Sweet Pea–Pickled Pepper Stuffing and Shiso; and Carrot Dog: Steam Bun Dough–Wrapped Smoked Young Carrot with Pickled Daikon, Poppy Seeds, and Black Garlic Ketchup
 - **Nancy Silverton**: Prosciutto and Truffle Butter–Wrapped Grissini; and Oat Biscuit with Burrigotta, Radicchio, Honey, and Spiced Walnuts
- First Course, **Rob Rubba**: Salad with Asparagus, Smoked Cherries, Pickled Ramps, and Sunflower Seed Butter
- Second Course, **Rob Rubba**: Squash Blossoms with Green Corn Masa–Chanterelle Stuffing; Fricassee of Summer Squash, Grilled Sweet Corn, Chanterelles, and Black Truffle; and Spiced Puffed Sorghum
- Main, **Nancy Silverton**: Yellowtail Spiedini with Fregola Sarda
- Dessert, **Nancy Silverton**: Lemon Posset with Strawberries, Pomegranate Molasses, Whipped Cream, and Anise Taralli

Following the Restaurant and Chef Awards ceremony, hundreds of the country's top chefs, restaurateurs, food media, and culinary enthusiasts will gather at Union Station to celebrate the 2024 James Beard Award winners and independent restaurant industry. The 2024 walk-around tasting reception will feature delicious bites from chefs from around the country, including:

- JBFA semifinalist **Kane Adkisson** (kanō, Omaha, NE): Smoked Nebraska Paddlefish with Crispy Chicken Skin and Chives
- JBFA semifinalist **Dan Ansotegui** (Ansots, Boise, ID): Salmorejo with Basque Chorizo
- JBFA nominee **Mary Attea** (The Musket Room, New York, NY): Chicken Liver Mousse Toast with Cardamom, Pistachio, and Fig
- JBFA semifinalist **Bernard Bennett** (Okàn, Bluffton, SC): Trini Doubles, Quick-Fry Bread with Chana, Mango Chutney, and Chadon Beni
- JBFA winner **Andrew Black** (Grey Sweater, Oklahoma City, OK): Sous Vide Coffee and Pimento-Dusted Lamb Belly with Duck Fat Potato Hash and Coconut-Annatto Rundown Sauce
- JBFA semifinalist **Jamie Brown-Soukaseume** (Ahan, Madison, WI): Thum Mak Hoong, a Lao-Style Papaya Salad
- JBFA semifinalist **Mariela Camacho** (Comadre Panadería, Austin, TX): Texas Pink Cake, an Heirloom Texas Corn Flour Sheet Cake with Prickly Pear Buttercream and Sprinkles
- JBFA semifinalist **Steve Chu** (Ekiben, Baltimore, MD): Ancho Chile Pork with Jasmine Rice
- JBFA semifinalist **Thai Dang** (HaiSous, Chicago, IL): Gỏi Bạch Tuộc, an Octopus-Eggplant Salad with Shiso, Radishes, and Fried Shallots
- JBFA semifinalist **Loryn Nalic** (Balkan Treat Box and Telva at the Ridge, Webster Groves, MO): Beef, Chicken and Vegetable Pide, a Turkish Wood-Fired Flatbread with Ajvar, Kajmak Cheese, and Herbs
- JBFA semifinalist **Rafael Rios** (Yeyo's El Alma de Mexico, Bentonville, AR): Taco de Suadero, a Beef Taco with Avocado-Habanero Spread, Smoked Morita Pepper Salsa, Coriander and Cambray Onions
- JBFA nominee **Sarintip "Jazz" Singanong and Sugar Sungkamee** (Jitlada, Los Angeles, CA): Crying Tiger Beef, a Marinated Grilled Beef with Spicy Sauce
- JBFA nominee **Renee Touponce** (The Port of Call, Mystic, CT): Raw Bar including
 - Fresh Sixpenny Oysters on the Half Shell with Assorted Toppings
 - Stonington Squid Salad with Spicy Aioli, Cucumber, Scallions, Koji Panko, and Flying Fish Roe
 - Seacoast Mushroom Salad with Grilled Trumpet and Maitake Mushrooms, Aged Soy Aioli, Daikon, Mint, and Sesame
- JBFA semifinalist **Preeti Waas** (Cheeni, Durham, NC): Tamarind Rice with Shredded Beets and Curry Leaves
- JBFA semifinalist and Chef Bootcamp alum **Lee Anne Wong** (Koko Head Café, Honolulu, HI): KHC Hashbrown with Kona Kampachi, Soft-Scrambled Farm Eggs, and Finger Lime Ponzu Beurre Blanc
- Courtesy of HMSHost, **Jeffrey Steelman** (Wicker Park Seafood & Sushi Bar, Chicago, IL): Ahi Tuna-Shaved Wagyu Strip and Tallow Aioli; Summer Musubi; "Spam-Cured" Seasonal Vegetables, Fermented Squash Glaze, Sushi Rice, Nori, and Miso Emulsion
- Courtesy of J&L Catering, **Kevin Kelly and Kevin Cavanaugh** (J&L Catering, Chicago, IL): West Town Mushroom Ceviche with Crispy Onigiri, Lemongrass Essence, and Curry Crisp
- Courtesy of Paperchase, **Quie Slobert** (Charles Pan-Fried Chicken, New York, NY): Chef Scrambler with Homemade Cornbread and Pan-Fried Chicken with Drizzled Sugar Cane-Infused Honey; Collard Greens and Yams

- Courtesy of Plugrà Premium European Style Butter, **Maya-Camille Broussard** (Justice of the Pies, Chicago, IL)

Upcoming Awards Announcements

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 Lyric Opera of Chicago

Tickets for the 33rd annual James Beard Award ceremonies presented by Capital One in Chicago can be purchased on the [James Beard Foundation website](#). Tickets for the Restaurant and Chef Awards are on sale now; tickets for the Media Awards can be purchased starting May 7 at 3 p.m. ET. The Restaurant and Chef Awards will also be livestreamed Monday, June 10 on [Eater.com](#).

“It is an honor to once again host the annual James Beard Awards in Chicago and celebrate incredible chefs showcasing their skills alongside the industry’s finest culinary talent,” said **Rich Gamble, Interim President and CEO, Choose Chicago**. “We look forward to welcoming this year’s nominees, winners, honorees and partners to our great city.”

“We are thrilled that guests of the 2024 James Beard Awards will get to experience the cooking of so many exceptional Chicago chefs and restaurants,” said **Sam Toia, President and CEO, Illinois Restaurant Association**. “This lineup is a testament to the rich diversity and commitment to excellence that continues to define our city’s food scene. We are excited to celebrate in June.”

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 Chicago O’Hare and Midway International Airports, 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, HEINZ, HMSHost, S.Pellegrino® Sparkling Natural 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: Cristaux, Paperchase, Plugrà® Premium European Style Butter, Tito’s Handmade Vodka, 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. 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

- Chef headshots by ceremony:
 - Media Awards [available here](#)
 - Leadership Awards [available here](#)
 - Restaurant and Chef Awards Patron Experience [available here](#)
 - Restaurant and Chef Awards Union Station After Party [available here](#)
- 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 JBF](#)—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.

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