

FOR IMMEDIATE RELEASE

Media Contacts:

Lori Lefevre 212-827-6403 or lori.a.lefevre@aexp.com

Rachael Chappa 212-642-1972 or rachael.e.chappa@aexp.com

***FOOD & WINE* MAGAZINE NAMES
BEST NEW CHEFS IN AMERICA 2009**

—21st Annual Award Highlights 11 Rising Culinary Talents in New York, Memphis, Napa Valley, Los Angeles & More—

New York, NY (April 2, 2009) – Who are America’s next superstar chefs? *Food & Wine* Editor in Chief Dana Cowin announced the magazine’s highest accolade, the coveted ***Food & Wine Best New Chef awards***, at a celebration at City Winery in New York City. Launched in 1988, this yearly award recognizes up-and-coming chefs with an innovative culinary style and a distinctive vision creating exceptionally delicious food. The 2009 winners will be featured in the July issue of *Food & Wine* and will travel to Colorado for the 27th annual *Food & Wine* Classic in Aspen, June 19 to 21. For more on this year’s winners go to foodandwine.com/bestnewchefs/2009.

"We sought out great chefs in every corner of America, from Memphis, Tennessee to Portland, Oregon, and found some extraordinary cooking," says Cowin. "Some of our winners are in seriously elegant restaurants. Others are in small, quirky, casual spots. But they’re all immensely talented, creative and driven. I am thrilled to introduce them to a national audience."

2009 F&W Best New Chefs

- **Nate Appleman** *A16 & SPQR*, San Francisco
- **Bryan Caswell** *Reef*, Houston
- **Vinny Dotolo** and **Jon Shook** *Animal*, Los Angeles
- **Kelly English** *Restaurant Iris*, Memphis
- **Mark Fuller** *Spring Hill*, Seattle
- **Linton Hopkins** *Restaurant Eugene, Holeman and Finch*, Atlanta
- **Christopher Kostow** *Meadowood*, St. Helena, CA
- **Paul Liebrandt** *Corton*, New York City
- **Barry Maiden** *Hungry Mother*, Cambridge, MA
- **Naomi Pomeroy** *Beast*, Portland, OR

At the party, former F&W Best New Chefs based in New York City, including Michael Anthony of Gramercy Tavern ('02), David Chang of Momofuku ('06), Scott Conant of Scarpetta ('04), Christopher Lee of Aureole ('06), Michael Psilakis of Anthos ('08), Bradford Thompson of Lever House Restaurant ('04) and Laurent Tourondel of BLT Restaurants ('98) created signature dishes. Also, *Top Chef* winners Harold Dieterle of Perilla in Manhattan and Stephanie Izard of the forthcoming *Drunken Goat* in Chicago prepared tastings for the celebration. Beringer, FIJI Water, Grey Goose and Riedel sponsored the evening.

The *F&W* Best New Chefs are chosen as part of a months-long selection process. The magazine works with restaurant critics, food writers and other trusted experts around the country to identify outstanding chefs who have been in charge of a kitchen for less than five years. Then the editors travel, incognito, to taste the food themselves.

As America's talent-seeking epicurean magazine, *Food & Wine* has awarded the Best New Chef title to such luminaries-in-the-making as Thomas Keller ('88), Nobu Matsuhisa ('89) and Tom Colicchio ('91). For a complete guide to two decades of *F&W* Best New Chefs, visit foodandwine.com/bestnewchefs.

###

Food & Wine is the modern, stylish, trend-spotting, talent-seeking epicurean magazine. Published by American Express Publishing, the leader in luxury lifestyle magazines, *Food & Wine* has a circulation of 925,000 and is online at foodandwine.com.