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Bâtard Tops James Beard Award Winners

By FLORENCE FABRICANT MAY 4, 2015




Drew Nieporent and Markus Glocker
Daniel Krieger for The New York Times


On Monday night, for the first time, the annual [James Beard Foundation gala](#) — widely regarded as the Oscars ceremony of the food world — was held in Chicago rather than New York, recognizing Chicago's dynamic and often cutting-edge food scene.

But as has often been the case, New York took home most of the gold.

[Bâtard](#), owned by Drew Nieporent and the chef Markus Glocker, was voted best new restaurant. (The restaurant in TriBeCa topped several year's-best lists, including that of [Pete Wells](#) in The New York Times, after it opened last year.) Michael Anthony, the executive chef of [Gramercy Tavern](#) and of the newly opened [Untitled](#) in the Whitney Museum of American Art, won as outstanding chef, an award given to chefs who have been working at least five years. [Jim Lahey](#) of [Sullivan Street Bakery](#) was chosen as outstanding baker; [Christina Tosi](#) of [Momofuku](#)

[Milk Bar](#) was named best pastry chef; and [Blue Hill at Stone Barns](#) in Pocantico Hills, N.Y., was selected outstanding restaurant in a field of contenders that included three New York rivals.

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Chicago had its moments, though. [The Violet Hour](#) won for best bar program, and Donnie Madia of the [One Off Hospitality Group](#), which owns Blackbird, Avec and the Publican, among other restaurants, was named outstanding restaurateur. [Brindille](#), designed by [Bureau of Architecture and Design](#), won the design award for restaurants with fewer than 76 seats. Among larger restaurants, the winner was [Workshop Kitchen & Bar](#) in Palm Springs, Calif., designed by [SOMA](#).

The award for rising star chef of the year went to Jessica Largey, the chef de cuisine at [Manresa](#) in Los Gatos, Calif. Best service went to [the Barn at Blackberry Farm](#) in Walland, Tenn. [A16](#) in San Francisco won for its wine program; Rajat Parr of [the Mina Group](#), also in San Francisco, was the outstanding wine, beer and spirits professional.

Chef's awards are given in 10 regional categories. For New York, the winner was Mark Ladner of [Del Posto](#). And although Chicago had three contenders for best chef in the Great Lakes area, they lost to Jonathon Sawyer of [the Greenhouse Tavern](#) in Cleveland.

Richard Melman, the restaurateur whose company, [Lettuce Entertain You](#), has long dominated the Chicago restaurant scene, was given a lifetime achievement award. The New York restaurant [Sevilla](#), which opened in 1941, when paella and sangria were about the only Spanish dishes familiar to Americans, was named an American classic. Michel Nischan, the president and a founder of [Wholesome Wave](#) in Westport, Conn., which connects local farms with needy communities, was named humanitarian of the year.

The awards are voted on by members of the James Beard Foundation. For [the restaurant and chef awards](#), the voters are mostly journalists.

The ceremony will remain in Chicago for the next two years. The decision to shift the ceremonies from New York, where they have been rooted since their inception in 1990, came about in part because Susan Ungaro, the president of the foundation, believed there was a need to recognize the food scenes in other cities. The announcement of award nominees has been held recently in places like Las Vegas, Chicago and Charleston, S.C. And Chicago chefs and restaurants, including Grant Achatz of Alinea, Rick Bayless of Topolobampo and Charlie Trotter have won major awards.

Ms. Ungaro also noted the enthusiasm and financial support that Chicago had given to the awards, along with what she said was a “compelling offer in terms of sponsorship and marketing.” Banners announcing the awards were hung around the city.