



www.usatoday.com

USA
TODAYLife
SECTION D

By Jerry Shriver

Tuesday, May 11, 2004

7D

Beard's best new restaurant: Las Vegas' Bradley Ogden

Caesars Palace eatery breaks East/West mold

By Jerry Shriver
USA TODAY

NEW YORK — A chic Las Vegas eatery broke the traditional East Coast/West Coast dominance at the 14th annual James Beard Foundation awards Monday night, as Bradley Ogden was named best new restaurant.

The restaurant, which opened in March 2003 in Caesars Palace, is noted for its "farm-fresh" cuisine and is named after one of the pioneers of New American cooking. Ogden also co-owns seven California restaurants, including the renowned Lark Creek Inn in Larkspur.

The Beard awards honor the nation's top chefs, restaurateurs, cookbook authors and waitstaff, as well as makers of wine, spirits and beer.

Joining Ogden as major award winners were Judy Rodgers of Zuni Café in San Francisco, named outstanding chef; Chanterelle in New York, outstanding restaurant (open 10 years or more); Emily Luchetti of Farallon in San Francisco, outstanding pastry chef; and Allison Vines-Rushing of Jack's Luxury Oyster Bar in New York, rising-star chef.

The festivities at the Marriott Marquis hotel drew more than 1,600 food and wine lovers, who saw winners in more than 60 categories receive a bronze medallion etched with the image of Beard, a pioneer of American gastronomy.

Winners in other top categories (full list to be posted at jamesbeard.org):

- **Wine/spirits professional.** Karen MacNeil, Culinary Institute of America at Greystone, St. Helena, Calif.

- **Restaurant service.** Eleven Madison Park, New York.

- **Wine service.** Babbo, New York.

- **California chef.** Charles Phan, The Slanted Door, San Francisco.

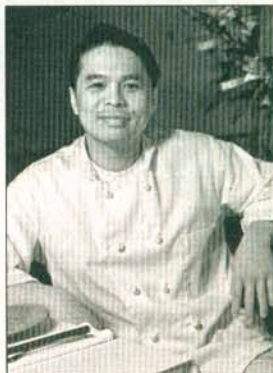
- **Mid-Atlantic chef.** Ann Cashion, Cashion's Eat Place, Washington, D.C.

- **Midwest chef.** Paul Kahan, Blackbird, Chicago.



Caesars Entertainment

Las Vegas dining cashes in: Chef Bradley Ogden and his restaurant of the same name took the top prize at the Beard awards.



By Douglas Sandberg, The Slanted Door

The best in California: It's chef Charles Phan of San Francisco's The Slanted Door.

- **New York City chef.** David Pasternack, Esca.

- **Northeast chef.** Sam Hayward, Fore Street, Portland, Maine.

- **Northwest/Hawaii chef.** Eric Tanaka, Dahlia Lounge, Seattle.

- **Southeast chef.** Louis Osteen, Louis' at Pawleys Island, Pawleys Island, S.C.

- **Southwest chef.** Luciano Pellegrini, Valentino, Las Vegas.

- **America's classics restaurants.** Al's Breakfast, Minneapolis; Ben's Chili Bowl, Washington, D.C.; Prime Burger, New York; Sam Choy's Kaloko, Kailua-Kona, Hawaii.

- **Lifetime achievement.** Alice Waters, Chez Panisse, Berkeley, Calif.

- **Humanitarian.** Robert Egger, D.C. Central Kitchen, Washington, D.C.