

FOOD

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.

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](#).

Email

Share

Tweet

Pin

Save

More