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WEEKEND

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People



South Florida semifinalists for the 2020 James Beard awards include Lindsay Autry, Antonio Bachour, Timon Balloo, Michael Beltran, Val Chang, Luciana Giangrandi, Alex Meyer and Niven Patel.

Eight South Florida chefs snare James Beard award nominees for 2020

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Eight of the best chefs in the country are in South Florida.

So says the James Beard Foundation, which named the semifinalists for its coveted chef and restaurant awards that honor the best in the food world.

In the category of Best Chef in the South, the foundation nominated the following South Florida chefs:

Lindsay Autry of The Regional in West Palm Beach;

 Timon Balloo of Sugarecane Raw Bar Grill and his exciting new Balloo downtown;

 Michael Beltran, the young owner of Ariete, Nave, Leña and Chug's, a Cuban-American diner;

- Luciana Giangrandi and Alex Meyer of the new well-reviewed Boia De;
- Niven Patel, a past semifinalist, for his two Ghee Indian Kitchen restaurants and the new Erba.

In the category of Outstanding Pastry Chef, Antonio Bachour whose desserts are jeweled works of art — received his second semifinalist nomination. Val Chang, a past nominee for her family's Peruvian Nikkei restaurant Itamae that brought her family back together, is nominated for Rising Star Chef of the Year.

And Michael Schwartz's longtime local favorite restaurant, Michael's Genuine Food & Drink, is nominated for Outstanding Restaurant.

Several Puerto Rican restaurants and chefs are also nominated.

Also in best chef in the South, Paxx Caraballo Moll of Jungle BaoBao, Jose Enrique, a multiple award nominee for his eponymous restaurant and Natalia Lucia Vallejo for Cocina Al Fondo.

Cocina al Fondo in San Juan is also nominated as the best new restaurant, La Factoría in the category of best bar program, 1919 for outstanding hospitality.

This so-called long list will be narrowed to finalists on March 25. Winners will be announced at a May 4 Chicago gala dubbed the Oscars of the food world.

More info: JamesBeard.org.

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