

# 2014 RAMMY AWARDS FINALISTS ANNOUNCED

Washington, DC (March 18, 2014) - Top industry professionals gathered tonight at The Hamilton Live at The Hamilton as the [Restaurant Association Metropolitan Washington](#) (RAMW)

THE RAMMYS 2014

announced finalists for the 2014 RAMMY Awards, the winners of which will be announced at a black tie gala on June 22. To keep up with metropolitan Washington's quickly evolving dining scene, new this year are seven award categories that celebrate brunches, service programs, mixology and other definitive aspects of the greater Washington's restaurant and foodservice industry.

Any RAMW member who met all category requirements was eligible for nomination. The selection process for the finalists, and ultimately the winners, involves two esteemed groups, the voting public and a panel of volunteer judges, consisting of food and dining journalists, educators and foodservice industry professionals who remain anonymous to the public as well as each other. The voting public will decide the winners in four categories: **Favorite Gathering Place of the Year**, **Upscale Brunch**, **Everyday Casual Brunch** and **Favorite Fast Bites**. Votes for these categories can be cast online at [washingtontypaper.com](#) or [ramw.org](#) from March 27 – April 27.

RAMW honors two additional members with the **Joan Hisaoka Allied Member of the Year**, presented to an associate member who best exemplifies commitment to and support of RAMW, and the **Duke Zeibert Capital Achievement Award**, given for dedication and leadership that has helped transform Washington's restaurant scene into today's vibrant restaurant industry. These awards are determined by RAMW's Executive Committee.

**The finalists for the 2014 RAMMY Awards, in alphabetical order, are:**

**Formal Fine Dining Restaurant of the Year:** The nominee is a restaurant that demonstrates a high standard of excellence in food, service and atmosphere and shows dedication to sophisticated culinary techniques in a fine dining environment. The nominee must have been in business a minimum of two years by December 1, 2013.

- Fiola

- Marcel's
- Minibar
- The Restaurant at Patowmack Farm
- Trummer's on Main

**Upscale Casual Restaurant of the Year:** The nominee is a restaurant that demonstrates a high standard of dining excellence and service in an upscale casual environment. The nominee must have been in business a minimum of two years by December 1, 2013.

- Et Voila!
- Maple Ave Restaurant
- Oyamel
- Proof
- Ripple

**Everyday Casual Restaurant of the Year:** The nominee is a restaurant that demonstrates a dedication to dining excellence, service and value in a casual environment. The nominee must have been in business a minimum of two years by December 1, 2013.

- Graffiato
- Hank's Oyster Bar - Dupont
- Pearl Dive Oyster Palace
- Pizzeria Orso
- Toki Underground

**New Restaurant of the Year:** A restaurant that must have opened between December 1, 2012 and November 30, 2013 and already distinguishes itself as a pacesetter in food, beverage and service.

- Del Campo
- Doi Moi
- Le Diplomate
- The Red Hen

- Table

**Chef of the Year:** The nominee is an executive chef or chef de cuisine who demonstrates consistent standards of culinary excellence. The nominee displays a dedication to the artistry of food and may be from any type of establishment. The nominee must have been a chef for the past five years with a minimum of two years based in the Metropolitan Washington area.

- Victor Albisu - Del Campo
- Cathal Armstrong - Eat Good Food Group
- Haidar Karoum - Doi Moi, Estadio, Proof
- Tarver King - The Restaurant at Patowmack Farm
- Cedric Maupillier - Mintwood Place

**Rising Culinary Star of the Year:** The nominee is an “up and coming” chef who demonstrates exemplary talent, shows leadership and promise for the future. The nominee must have been based in the Metropolitan Washington area for a minimum of two years.

- Eric Bruner-Yang, Toki Underground
- Michael Friedman, The Red Hen
- Tim Ma, Maple Ave Restaurant/Water & Wall
- Marjorie Meek-Bradley, Ripple
- Johnny Spero, Minibar

**Pastry Chef of the Year:** The nominee is a restaurant pastry chef who prepares desserts and baked goods and demonstrates a high standard of excellence and culinary artistry. The nominee serves as an inspiration to other food professionals. The nominee must have been a pastry chef for the past five years with a minimum of two years based in the Metropolitan Washington area.

- Caitlin Dysart, 2941 Restaurant
- Naomi Gallego, Blue Duck Tavern
- Jason Gehring – MENU / MBK, Table
- Santosh Tiptur, Co Co. Sala
- Tom Wellings, Fiola

**Wine Program of the Year:** The establishment is distinguished by the quality, diversity, clarity and value of its wine program. The nominee's wine program best suits the cuisine and style of the restaurant while enhancing the dining experience. Wine bars are eligible for this category and will be judged based on the diversity and quality of their offerings. The nominee continues to break new ground in education of its staff. The nominee must have been in operation for a minimum of one year as of December 1, 2013.

- 2941 Restaurant
- The Curious Grape
- Estadio
- Restaurant Eve
- Ripple

**Cocktail Program of the Year\*\*\*:** The establishment is distinguished by the quality, diversity, clarity and value of its craft cocktail program, evaluated separately from its beer, wine or other beverages. Nominees may be bars, restaurants, or any foodservice establishment with an exemplary cocktail program. The nominee continues to break new ground in education of its staff. The nominee must have been in operation for a minimum of one year as of December 1, 2013.

- Black Jack
- Bourbon Steak
- The Gibson
- Hanks Oyster Bar – Capitol Hill
- Jack Rose Dining Saloon

**Beer Program of the Year\*\*\*:** The establishment is distinguished by the quality, diversity, clarity and value of its beer program. Brewery restaurants and brew pubs are eligible for this category and will be judged based on the diversity and quality of their craft beer. The nominee continues to break new ground in education of its staff. The nominee must have been in operation for a minimum of one year as of December 1, 2013.

- Birch and Barley / ChurchKey
- Brasserie Beck

- Granville Moore's
- Lyon Hall
- Mad Fox Brewing Company

**Service Program of the Year\*\*\*:** This nominee is a restaurant that demonstrates a high standard of excellence in service across the restaurant – from the reservation process, to the host station, to every element of the dining experience. The nominee must have been in business a minimum of two years by December 1, 2013.

- BLT Steak
- Blue Duck Tavern
- The Bombay Club
- Marcel's
- Rasika

**Restaurateur of the Year:** The nominee must be a working restaurateur or restaurant group who sets high standards in restaurant operations and entrepreneurship. Candidates must have been in the restaurant business for a minimum of 5 years in the Metropolitan Washington area.

- José Andrés and Rob Wilder - ThinkFoodGroup
- Cathal and Meshelle Armstrong - Eat Good Food Group
- Michael Babin - Neighborhood Restaurant Group
- Gus DiMillo, David Wizenberg, Jeff Tunks - Passion Food Hospitality
- Mark Kuller - Doi Moi, Estadio, Proof

**Regional Food and Beverage Producer of the Year\*\*\*:** This nominee is a food or beverage artisan who creates a product that is then utilized by chefs and restaurants. Nominees in this category may be cheese makers, coffee roasters, vintners, brewers, distillers, bread bakers, chocolatiers, honey producers, farmers, an ice cream/gelato company and many more. The nominee must have been in business a minimum of one year by December 1, 2013.

- Catocin Creek Distilling Company
- DC Brau Brewing Company

- Port City Brewing Company
- Rappahannock Oyster Co.
- Red Apron Butcher

**Favorite Gathering Place of the Year:** This nominee is a restaurant rooted in its neighborhood where guests come to eat, drink, and get together with friends over and over again. The great atmosphere and good vibes are as important as the food and drink. The nominee must have been open for at least 5 years prior to December 1, 2013.

- Bar Pilar
- Bistrot Du Coin
- Cashion's Eat Place
- Hank's Oyster Bar - Dupont
- Tune Inn

**Upscale Brunch\*\*\*:** The nominee is a restaurant that demonstrates a high standard of dining excellence and service for its brunch in an Upscale Casual environment. Brunch may be offered as full-service, buffet, or prix fixe. The nominee must have been in business a minimum of one year by December 1, 2013.

- Art and Soul
- Blue Duck Tavern
- Mintwood Place
- The Source by Wolfgang Puck
- Vermilion

**Everyday Casual Brunch\*\*\*:** The nominee is a restaurant that demonstrates a dedication to dining excellence, service and value in a Casual environment for brunch. Brunch may be offered as full-service, buffet, or prix fixe. The nominee must have been in operation for a minimum of one year as of December 1, 2013.

- DGS Delicatessen
- Et Voila!

- Pearl Dive Oyster Palace
- Pizzeria Orso
- Ted's Bulletin - Barracks Row

**Favorite Fast Bites\*\*\*:** This nominee is a delicatessen, quick-serve restaurant, mobile food vendor, or coffee shop (with food menu) that demonstrates a dedication to good food and good service in a fast-casual environment. The nominee must have been in operation for a minimum of one year as of December 1, 2013.

- Amsterdam Falafelshop
- Bayou Bakery
- Buzz Bakery
- Red Apron Butcher
- Woodward TakeOut Food

**Joan Hisaoka Allied Member of the Year:** Chosen by the RAMW Board and presented to an associate member who best exemplifies commitment to and support of RAMW.

- **Acme Paper and Supply Company**
- EagleBank
- Profish Ltd.
- Republic National Distributing Company
- SYSCO Food Service of Baltimore

**Employee of the Year:** The nominee is a non-managerial front or back of the house employee who serves as a model employee by displaying outstanding service, an excellent work ethic and a positive image.

- Stelios Alexandris – 1789 Restaurant
- Eric "Soup" Campbell - The Hamilton
- Molly Horn - Farmers Fisher Bakers
- Pablo Lemus - Bourbon Steak

- Sandra Sanchez - Acadiana

**Manager of the Year:** The nominee is a non-owner manager or general manager in the food service industry who displays the highest level of professionalism and leadership. This person must be an inspiration and mentor to all his/her co-workers displaying outstanding service, an excellent work ethic and a positive image.

- Jorge Figueredo - Jaleo DC
- Kendra Graves - Farmers Fisher Bakers
- Robert Hall - Newton's Table
- Boo Young Kim - District Commons
- Tyes Zolman - Pearl Dive Oyster Palace & Black Jack

\*\*\*Denotes a new award in 2014

The winners will be announced at the 32<sup>nd</sup> Annual RAMMY Awards Gala on Sunday, June 22, 2014, at the Walter E. Washington Convention Center. For more information regarding the awards and sponsorship opportunities, visit [therammys.org](http://therammys.org) or email [therammys@ramw.org](mailto:therammys@ramw.org).

### **About The RAMMYS**

Presented by the Restaurant Association Metropolitan Washington (RAMW), The RAMMY Awards Gala honors the exceptional ability and accomplishments of the hard-working individuals and organizations of the region's restaurants and foodservice community. Named the #1 Food & Restaurant event by BIZBASH Magazine for four consecutive years, The RAMMYS celebrate one of Metropolitan Washington's greatest assets: its restaurants.