

Table 45 Nominated for Two James Beard Awards: Best New Restaurant and Best Chef

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Cleveland's Table 45, featuring World Cuisine by Chef Zachary Bruell, has been nominated for the 2008 James Beard Foundation Restaurant and Chef Awards in two categories: Best New Restaurant and Best Chef -- Great Lakes Region. Table 45 was one of only a handful of restaurants nationwide to be nominated for two awards.

The James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their field. These awards are widely considered the highest American culinary honor.

The Restaurant and Chef Awards were established in 1990 by the James Beard Foundation. Judges include previous Award winners, the Restaurant and Chef Awards Committee, 25 leading regional restaurant critics, food and wine editors and culinary educators in each region.

To be considered for the Best New Restaurant Award, restaurants must have opened in 2007 and already display excellence in food and beverage with obvious potential to make a significant impact in the culinary world.

For the Best Chef distinction, chefs had to have set new or consistent standards of excellence in their respective regions. Candidates may be from any style of restaurant, but must have been working as a chef for at least five years, with the three most recent years in the Great Lakes region.

Restaurant and Chef Award winners will be announced Sunday, June 8 in New York City at the James Beard Foundation Award Ceremony.

To date, Table 45 has received wide recognition for its culinary innovation, being named one of Esquire's top 20 new restaurants in the country and receiving a Sante Restaurant Award for Innovative Cuisine in 2007.

Table 45's award-winning menu focuses on world cuisine, creating inspired dishes with flavors, ingredients and cooking techniques from a variety of locales. To facilitate the innovative menu and its trademark intense flavoring, Table 45 is equipped with two tandoor clay ovens to prepare a variety of South Asian-influenced foods.

Cross-culture selections on Table 45's menu include Tandoor Roasted Berkshire Pork Chop with Fennel Pollen and Honey Glaze, Ossobuco Moroccan Style with Eggplant Zalouk, and Garganelli with Lamb Ragout, Fennel, Rapini, Tomatoes, Mint and Feta Cheese.

Table 45 is located at the InterContinental Hotel Cleveland at 9801 Carnegie Avenue, Cleveland, Ohio.

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