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Celebrated Chef José Andrés Named 2011 Duke Zeibert Capital Achievement Award Winner

Honored by the Restaurant Association Metropolitan Washington Event Held at Embassy of Australia

WASHINGTON, DC– The Duke Zeibert Capital Achievement Award, named in honor of legendary restaurateur and first recipient in 1994, Duke Zeibert, is given to a member of the restaurant industry whose dedication and leadership have contributed to the success of Washington’s vibrant restaurant scene. Duke Zeibert award winners are titans in the community and their contributions have had a positive and lasting impact.

RAMW is thrilled and honored to announce that the 2011 honoree is Chef José Andrés who is credited with introducing Americans to both avant-garde and traditional Spanish cooking. José is also often credited for being “that Spanish chef” who brought the small plates dining concept to America.

One of *GQ*’s “Men of the Year” in 2009 and recently named “Hot Restaurateur” by *Conde Nast Traveller* magazine, José is a native of Spain and chef/owner of ThinkFoodGroup. Along with co-owner Rob Wilder, they are the team responsible for Washington’s popular and award-winning dining concepts Jaleo, Zaytinya, Oyamel, Café Atlántico and the critically-acclaimed minibar by José Andrés, as well as Los Angeles’ four-star dining destination The Bazaar by José Andrés. They recently opened three new restaurants at The Cosmopolitan in Las Vegas: a reimagined Jaleo, the “ultra hot” Chinese-Mexican restaurant China Poblano and *é* by José Andrés. ThinkFoodGroup oversees all of José’s creative endeavors such as cookbooks, television programming, concept consulting and project development.

A chef-advocate, José is a highly sought after speaker on a variety of food policy issues including hunger, school lunches, nutrition education and childhood obesity. He has appeared before a number of high level policy forums including *The Atlantic Monthly*’s “Food Summit” , *The Economist*’s “World in...” conference and the Center for American Progress’ “Food Matters” conference.

Born in the northern region of Asturias and raised outside of Barcelona, José chose cooking as his life’s work at the age of 15. He attended the School of Restaurants and Hotels of Barcelona and trained in Michelin-starred restaurants including El Bulli with world-renowned Master Chef and friend Ferran Adrià. In 1991 he made his way to the U.S. and then to DC to work with Rob Wilder and Roberto Alvarez’s restaurants.

Heading up the kitchen at Jaleo, he helped create one of the first critically and commercially successful tapas restaurants in the country, setting the standard for other Spanish restaurants. José next took over the kitchen at Café Atlántico, a popular DC hangout, transforming it into one of the city’s most exciting dining destinations. Zaytinya, followed soon after and then Oyamel. With the opening of his innovative minibar by José Andrés, *Food & Wine* hailed José as the “hero of the Spanish revolution,” who “helped create the Spanish food boom in America.” And the *New York Times* called him “the boy wonder of culinary Washington.”

Throughout his career, José has drawn the praise of the public, the press and his peers for his vision, imagination and winning restaurant concepts. Nominated once again for Outstanding Chef by the James Beard

Foundation, in 2003, José won the James Beard Foundation's award for Best Chef of the Mid-Atlantic Region, and in 2006, RAMW named José "Chef of the Year". In the fall of 2010, José lectured as part of the class "Science and Cooking" at Harvard in the School of Engineering and Applied Sciences. He was also tapped by the Secretary of Commerce to serve on the US Travel and Tourism Advisory Board which serves as the advisory body to the Secretary of Commerce on matters relating to the travel and tourism industry in the United States.

In 2010, the Cabinet of Spain voted to award José the Order of Arts and Letters (Orden de las Artes y las Letras de España), one of Spain's highest cultural honors, as his cooking has elevated and popularized Spanish cuisine. He is the first chef to be so honored. Andrés joins top artists, linguists, and architects as those recognized for their contributions to the country.

Often referred to as Spain's unofficial ambassador to the United States, José is host and executive producer of the PBS television series *Made in Spain*, a culinary journey of his homeland. He has authored several cookbooks including the companion to the PBS series, *Made in Spain: Spanish Dishes for the American Kitchen* and *Tapas: A Taste of Spain in America*.

"José truly encompasses the Duke Zeibert award with his dedication and leadership in the DC area restaurant industry. Jose has helped spearhead the transformation of the restaurant business and beleaguered downtown neighborhoods into the vibrant, world-renowned industry and city that we have today," added Lynne Breaux, RAMW President.

José is Chairman Emeritus of DC Central Kitchen, a cause close to his heart that combats hunger and creates opportunities with culinary training, and recently creating World Central Kitchen, extending his activism beyond our region. He lives in Maryland with his wife Patricia (Tichi), and their three daughters.

Past honorees of the Duke Zeibert Award include "Man About Town" Bob Madigan, Robert Egger, founder of DC Central Kitchen; John Laytham, Clyde's Restaurant Group; Bob Pincus, Eagle Bank, the late chef Jean-Louis Palladin; and former Washington Post restaurant critic Phyllis Richman. José Andrés' RAMMY will be presented with all the 2011 RAMMY Award winners at the Restaurant Awards Gala at the Marriott Wardman Park Hotel on June 26, 2011.

About the RAMMYS

The RAMMYS Restaurant Awards Gala honors the exceptional ability and accomplishments of the Washington, DC area restaurant industry. Celebrating the 29th annual event on June 26, 2011, a lively awards presentation precedes a dinner reception and dancing at the Marriott Wardman Park Hotel. The event not only rewards, it brings the entire restaurant industry together for a fabulous night of celebration. *BizBash Magazine* named The RAMMY Awards Gala #1 Food & Restaurant event in DC on the Top 100 events list in 2010 and 2008. The theme of the 2011 gala is *Carnevale da Cuisine* and will feature pavilions from *Australia, Cuisine Solutions, Mexico, Nordic Partners (Denmark, Finland, Iceland, Norway & Sweden), and Republic National Distributing Company*. For sponsorship opportunities and additional information visit www.ramw.org or email rammys@ramw.org.

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