

***MY TABLE* MAGAZINE ANNOUNCES WINNERS OF
TENTH ANNUAL AWARDS FOR CULINARY
EXCELLENCE IN HOUSTON**

HOUSTON – October 2, 2006 . . . Houston’s culinary *crème de la crème* gathered at Ibiza Food & Wine Bar last evening for *My Table* magazine’s 10th Annual Awards for Culinary Excellence in Houston. The gala reception and dinner was hosted by Charles Clark & Grant Cooper, winners of the 2005 Restaurateur of the Year award, and *My Table* publisher Teresa Byrne-Dodge. Houston’s top chefs, restaurateurs, industry professionals and local “foodies” gathered to honor winners of the 2006 Houston Culinary Awards with a special tribute to restaurateur Alex Brennan-Martin, recipient of the eighth Legends of Houston Restaurants Award. Event proceeds benefited the Houston Food Bank’s Kids Cafe program.

The evening kicked off with a cocktail reception followed by a specially created four-course dinner by Chef Charles Clark. Following the awards ceremony, tables were cleared away and guests enjoyed the Culinary Awards after party, dancing until the early morning hours.

Winners of the 2006 Awards for Culinary Excellence are:

RESTAURATEUR OF THE YEAR ~ John Sheely, Mockingbird Bistro Wine Bar

CHEF OF THE YEAR ~ John Sheely, Mockingbird Bistro Wine Bar

UP-AND-COMING CHEF OF THE YEAR ~ Jason Gould, Gravitas

OUTSTANDING WINE SERVICE ~ Cafe Rabelais

PASTRY CHEF OF THE YEAR ~ Lisa Biggerstaff, Dacapo’s Bakery & Deli

OUTSTANDING BAR SERVICE ~ Bar Annie

SERVICE PERSON OF THE YEAR ~ Bill Floyd, ICON Hotel

CATERER OF THE YEAR ~ Jim Manning Catered Affairs

BEST INTERIOR DESIGN ~ Glass Wall

BEST NEW RESTAURANT ~ Glass Wall

“Charles Clark, Grant Cooper and the Ibiza team demonstrated why they were honored as 2005 Restaurateur of the Year,” says Byrne-Dodge. “The evening was spectacular, from the setting to the food, and the camaraderie among the hospitality industry in attendance was amazing.”

This year, the magazine proudly bestowed its eighth annual Legends of Houston Restaurants Award to Alex Brennan-Martin of the celebrated Brennan’s of Houston. For almost 40 years, Brennan’s of Houston has been a landmark dining destination for both Houstonians and out-of-town visitors, serving Texas Creole cuisine, combining the best of Continental Creole with a Texas twist. Brennan-Martin, of the famed New Orleans restaurant family, leads the way in keeping this Houston institution fresh and popular, and is known and respected for his support of and for the local hospitality industry and is involved in many philanthropic ventures.

Sunday, October 1, 2006 was officially proclaimed “**ALEX BRENNAN-MARTIN DAY**” in the city of Houston by The Honorable Mayor Bill White.

Underwriters of the 2006 Houston Culinary Awards include *My Table*, Ibiza Food & Wine Bar, Republic Beverage Co., Central Market, Schepps Dairy, Sysco Foods, The Grand Wine and Food Affair and the Greater Houston Restaurant Association. Winners of the 2006 Houston Culinary Awards were presented hand-crafted glass and wrought iron awards created by local artisan Gene Paul Michal.

An open call for nominations was announced in the June-July 2006 issue of *My Table*. All nominations were considered by a committee of local food writers and editors, wine and spirits professionals, and dedicated amateur “foodies” who whittled the lists down to five nominees in each category. Official ballots were distributed in the August-September 2006 issue of *My Table*, and votes tabulated.

The Houston Culinary Awards were founded in 1997 to recognize and honor local chefs, restaurants and restaurateurs exhibiting high standards and likely to make a lasting impact for years to come. In its first two years, four awards were presented; the list expanded to 10 awards in 1999.

Launched in June of 1994, *My Table* is a critical guide to dining out and dining well in greater Houston. Publisher/Editor Teresa Byrne-Dodge is a nationally renowned food/restaurant writer who has written for publications such as *The New York Times*, *Food & Wine*, *The Houston Post* and *Texas Monthly*. Each issue is packed with restaurant reviews, news, industry gossip, feature stories, listings and tips that help diners get the most enjoyment for their dining-out dollar. Though it began as a modest 12-page newsletter, the award-winning *My Table* has grown to 64-plus pages.

For more information on the ninth annual Houston Culinary Awards, please contact *My Table* at 713/529-5500 or Paula Murphy at 713/520-7111.

2006 HOUSTON CULINARY AWARDS FINALISTS

(* denotes 2006 winner)

Restaurateur of the Year

* **John Sheely (Mockingbird Bistro)**

Efio Farris (Arcodoro)
Tilman Fertitta (Aquarium, Vic & Anthony's, etc.)
Harris & Chris Pappas (Pappas Bros. Steakhouse,
Pappasito's, etc.)
Marco Wiles (Da Marco, Dolce Vita)

Chef of the Year

* **John Sheely (Mockingbird Bistro)**

Charles Clark (Ibiza)
Randy Evans (Brennan's)
Scott Tycer (Pic.)
Marco Wiles (Da Marco)

Up-and-Coming Chef of the Year

(must be age 35 or younger)

* **Jason Gould, 32 (Gravitas)**

Bonner Cameron, 35 (Trevisio)
Ryan Pera, 30 (17/Alden Hotel)
Randy Rucker, 26 (Laidback Manor)
Jose Luis Vela, 31 (Mockingbird Bistro)

Outstanding Wine Service

* **Cafe Rabelais**

Backstreet Cafe
Mockingbird Bistro
Rainbow Lodge
The Tasting Room

Pastry Chef

(includes bakers)

* **Lisa Biggerstaff (Dacapo's)**

Laura Hamilton (Rainbow Lodge)
Scott Tycer (Kraftsmen Baking)
Catherine Randall (Vic & Anthony's)
Franck Tellier (Andre's Pastry Shop)

Bar Service

* **Bar Annie/Cafe Annie**

Capital Grille
Hugo's
Smith & Wollensky
Vic & Anthony's

Service Person of the Year

(includes dining room managers)

* **Bill Floyd (Bank/Hotel Icon)**

Rafael de Orbegozo (Shade)
Dave Poss (Vic & Anthony's)
Emily Resling (Mark's American Cuisine)
Terrance Thomas (Brennan's)

Caterer of the Year

* **Jim Manning Catered Affairs**

Central Market
City Kitchen Catering
Fresh Foods Catering
Melange Catering

Best Interior Design

* **Glass Wall**

17/Alden Hotel
Bice
Cafe Le Jadeite
Ra Sushi

Best New Restaurant

(must have opened since June 1, 2005)

* **Glass Wall**

Bice
Dolce Vita
Gravitas
Laidback Manor