



# *The 3rd Annual* **Blended Burger Project™** **WINNERS**



“The Blended Burger Project™ is a phenomenal opportunity for chefs to make their burgers more plant-forward and for patrons to discover how their favorite foods can be made healthier and more sustainably, simply by substituting 25%-50% mushrooms into the meat. Independents, chains, upscale eateries, diners, colleges & universities, food trucks and chef-driven concepts — in the heart of cities, suburbs and small towns — all developed thoughtful and creative blended burgers. We congratulate and appreciate all those who took part.”

**Kristopher Moon**, Vice President, James Beard Foundation

The 2017 Blended Burger Project™ has concluded, but you can still check out all of the delicious entries at [jamesbeard.org/BlendedBurgerProject](http://jamesbeard.org/BlendedBurgerProject).

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## BAREBURGER

New York City, NY

### *The Porchetta Burger*

*A 50/50 mushroom and wild boar blend, topped with a black-garlic aioli, broccoli rabe, oven-roasted tomatoes, aged provolone cheese on a ciabatta bun.*



“We are always looking for opportunities to promote more sustainable options on our menu, across all proteins and vegetables. We are excited to increase our participation with the James Beard Foundation and the work it does.”

- Chef Bud Taylor, The Bistro at Topsail

## THE BISTRO AT TOPSAIL

Surf City, NC

### *The Goomba Burger*

*Local grass-fed Mills Family Farm beef blended with confit oyster and portobella mushrooms, topped with havarti, shiitake “bacon,” lemongrass aioli, heirloom tomato, baby arugula on a house baked bun.*



## VINTAGE KITCHEN

Norfolk, VA

### *The Backyard Burger*

*Grassfed beef blended with confit oyster mushrooms, aged double cheddar and cracklin’, charred ramp mayo, bacon rust, cab franc molasses, crispy hayman potato straws, coffee salt, demi-pain perdu and brown butter mornay, cooked in a cast iron skillet.*

“To highlight our local farmers at the national level and to continue to educate our guests about more sustainable foods...and to raise awareness of the JBF’s efforts, which personally I find as a chef even more relevant than ever today.”

- Chef Phillip Craig Thomason, VINTAGE Kitchen



## HOUSTON YACHT CLUB

La Porte, TX

### *The Greeklsh Burger*

*A beef chuck, crimini mushroom and caper patty on a brioche bun and basil aioli with feta melted over the patty, topped with a mini greek salad and paprika oil.*



## CEDAR’S CAFÉ

Melbourne, FL

### *Brevard’s Taste of Summer Burger*

*A blend of mushrooms and lamb on an apricot and liquid smoke glazed bun, sour cherry mustard, basil, brie cheese and a herb lemon caper walnut relish.*

It’s a point of difference that makes a difference.

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