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US Chefs Go for Gold at Bocuse d'Or



Bocuse d'Or 2012: Richard Rosendale Takes First Place in USA Finals

by Emily Bell

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For Chef Richard Rosendale, the third time was absolutely a charm. It was in his tertiary try for the title that Rosendale finally won the day, prevailing over three other finalists at Sunday's **Bocuse d'Or USA Finals Competition** at the Culinary Institute of America in Hyde Park. A Certified Master Chef at the helm of *The Greenbrier* in White Sulphur Springs, West Virginia, Rosendale is a culinary competition veteran, with more than 40 international competitions under his belt—and one more to come.

That kind of time-crunch readiness was a boon to Rosendale, a comparatively senior chef next to his three competitors (Chef Jeffrey Lizotte, Chef William Bradley, and Chef Danny Cerqueda), all of whom had five and a half hours to create two protein platters—complete with intricate garnishes—using D'Artagnan Chicken and River & Glen Hookers cod, respectively. The final platters were presented to a portion of the Foundation's star-studded Culinary Council, including Grant Achatz, Scott Boswell, Michael Cimarusi, Shaun Hergatt, Gabriel Kreuther, Barbara Lynch, George Mendes, Roland Passot, Michael White, and Alan Wong. Chef Rosendale scored first place with "A Celebration of River & Glen Hookers Cod and D'Artagnan Winter Chicken Preparations," dishes that fused polished, exquisite flavors with a boldly sophisticated aesthetic.



Chef Richard Rosendale and Commis Corey Siegel Celebrate Their Victory

Stateside victory achieved, Rosendale and Commis Corey Siegel

have set their sights on Lyon, France, and will spend the next year training for the 2013 competition. They aren't alone—this year's USA team is made up of a tripartite culinary powerhouse: head coach is none other than **2008 StarChefs.com Rising Star Gavin Kaysen**, who plans on beginning training immediately; and **Chefs Grant Achatz and Gabriel Kreuther** are coming on as supplementary coaches, guiding the USA team in the modernist and traditionalist points of view (guess which chef is in charge of which). Says Kaysen, who competed in the 2007 competition, "Their input, my own experience competing in the event, and Chef Rosendale's talent and hard work will hopefully get us on the podium."

We're excited to see whether the next year of intensive training, combined with Rosendale's clear determination, will give the U.S. team impetus to catch up with the more established culinary machinery of its international competitors. Meanwhile, congratulations, Chef Rosendale, and, as ever, go USA!

Bocuse d'Or 2012 USA Finals Competition Winners:

First Place: Chef Richard Rosendale of *The Greenbrier* – White Sulphur Springs, WV

Second Place: Chef Jeffrey Lizotte of *On20* – Hartford, CT

Third Place: Chef William Bradley of *Le Cordon Bleu* – Cambridge, MA

Fourth Place: Danny Cerqueda of the *Carolina Country Club* – Raleigh, NC

For more information on the **2013 Bocuse d'Or**, visit their [competition website](#).