



Richard Rosendale – Winner Bocuse d'Or USA !

Photos courtesy of Bonjwing Lee

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### Chef Richard Rosendale Wins the Bocuse d'Or USA Finals

On January 29, 2012 at The Culinary Institute of America, the Bocuse d'Or USA Foundation held the USA Finals to determine who will go to Lyon in 2013 as the USA team. Chef Richard Rosendale of The Greenbrier in White Sulphur Springs, West Virginia, won the competition with his dazzling presentation and meticulous preparation – impressing judges with his River and Glen Hooker's Cod dish and platter of D'Artagnan Winter Chicken Preparations. Chef Rosendale will be joined in Lyon by his commis Corey Siegel and the two will immediately begin a year-long intensive training program to prepare for Bocuse d'Or in Lyon – the world's most prestigious and challenging culinary competition.

Chef Rosendale, a Certified Master Chef (CMC) who has competed in over 40 international culinary competitions, bested three other talented finalists: Chef Jeffrey Lizotte (On20, Hartford, CT) who took the silver, Chef William Bradley (Le Cordon Bleu, Cambridge, MA) who took the bronze, and Chef Danny Cerqueda (Carolina Country Club, Raleigh, NC) who placed fourth.

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