



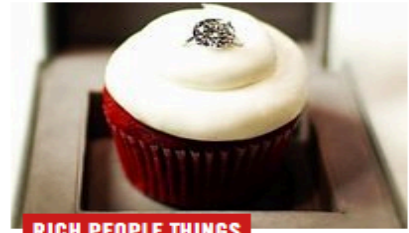
## TOUGH DOORS

How to Get a Table at San Francisco's Flour + Water



## VIDEO INTERLUDE

Watch a TEDx Talk Explain How Nightclubs Work



## RICH PEOPLE THINGS

This \$55,000 Cupcake Had Better Be Really Delicious

## HANGOVER OBSERVATIONS

## Richard Rosendale Wins Bocuse d'Or USA

Monday, January 30, 2012, by [Gabe Ulla](#)



[Photos: [nicknamemiket/Flickr](#)]

Yesterday afternoon **Richard Rosendale**, executive chef of the Greenbrier in White Sulphur Springs, West Virginia, and a certified master chef, won the Bocuse d'Or USA finals at the CIA in Hyde Park, New York. Rosendale beat out three other competitors — Jeffrey Lizzotte, William Bradley, and Danny Cerqueda — and will captain the USA team at next year's international competition in Lyon, France.

The choice of Rosendale, an accomplished chef unassociated with a marquee restaurant, is among several ways the USA team — led by coach Gavin Kaysen and board members Daniel Boulud, Thomas Keller, and Jerome Bocuse — is [shifting its approach](#) this year after several disappointing finishes.

According to Kaysen, Rosendale and his commis Corey Siegel will begin training immediately at the French Laundry training facility "for an intensive two weeks, establishing the theme of our platter and its overall culinary direction."

BOCUSE D'OR

BOCUSE D'OR USA

DANIEL BOULUD

GAVIN KAYSEN

HANGOVER OBSERVATIONS

RICHARD ROSENDALE

THOMAS KELLER

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