

[Back to: Home >](#)

Food & Wine

The Greenbrier Chef Wins Prestigious Bocuse D'or USA Finals

[SHARE](#)    



The Greenbrier, the classic American resort in White Sulphur Springs, WV, announced that its Executive Chef Richard Rosendale won the prestigious Bocuse d'Or USA Finals, held yesterday at The Culinary Institute of America in Hyde Park, NY.

Chef Rosendale will now represent the United States at the 2013 Bocuse d'Or in Lyon, France (January 29-30, 2013), where he will be joined by his commis (assistant) Corey Siegel.

Chef Rosendale, a Certified Master Chef (CMC) who has competed in more than 40 international culinary competitions, bested three other 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. Chef Rosendale's winning dishes were a Celebration of River & Glen Hookers Cod and D'Artagnan Winter Chicken Preparations.

With the USA Finals complete, the training for next year's Bocuse d'Or in Lyon now begins. Chef Rosendale will be mentored by the Foundation's Board of Directors, Chefs Daniel Boulud, Thomas Keller, and Jerome Bocuse, and Team USA coaches Chefs Gavin Kaysen (head coach), Grant Achatz and Gabriel Kreuther. The 2013 Bocuse d'Or, the 26th edition of the competition, will feature competitors from 24 countries.

Each chef had five-and-a-half hours to prepare two protein platters - one using River & Glen Hookers cod, one using D'Artagnan chicken - each with three intricate garnishes. The platters were presented for judging to select members of the Foundation's Culinary Council, comprised of some of the most respected chefs in America, including: Grant Achatz, Scott Boswell, William Bradley, Michael Cimarusti, Shaun Hergatt, Gabriel Kreuther, Barbara Lynch, George Mendes, Roland Passot, Michael White, and Alan Wong.