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Bocuse d'Or USA Winner Is a Veteran Competitor

By NICK FOX



Richard Rosendale, left, and Corey Siegel.

Richard Rosendale, executive chef of the Greenbrier in White Sulphur Springs, W.Va., won the gold medal at the [Bocuse d'Or USA](#) competition on Sunday at the Culinary Institute of America in Hyde Park, N.Y. He and his commis, Corey Siegel, a 21-year-old senior apprentice at the Greenbrier, will compete at the [international Bocuse d'Or](#) in France, next Jan. 29 and 30.

The competition has got more attention from the American culinary world since 2008, when the French chef [Paul Bocuse](#), who founded the contest 25 years ago, asked [Thomas Keller](#) to be [president of the American team](#). No American had placed better than sixth and Mr. Bocuse wanted to see if Mr. Keller could help improve on that. But [the next year](#) the American team, led by Timothy Hollingsworth, of Mr. Keller's French Laundry in Yountville, Calif., placed sixth, and last year the United States team, headed by James Kent of Eleven Madison Park, placed 10th.

One advantage that Mr. Rosendale may have is his experience in contests. He has more competitive culinary experience than many chefs on American teams in the past, a spokesman for the awards said, having won 45 national and international medals in competitions.