

Captain Cook

Columbus' Richard Rosendale heading up the U.S. Culinary Olympic Team

By Steve Stover

Who was the 2005 American Culinary Federation national Chef of the Year?

Who is the captain of the 2008 United States Culinary Olympic Team?

What notable Columbus Chef is just 32 years old?

The answer to all three questions is Richard Rosendale, executive chef and owner of Rosendales, in the Short North. *Chef Magazine* recently referred to him as being among “a new breed of American chefs ... an amalgam of different generations and philosophy.”

So, how did the Pennsylvania native achieve such national prominence at such a young age?

Richard Rosendale, born in Pittsburgh, was raised primarily by his mother. When he was about 10 years old, the family's house burned to the ground on Christmas Day. The family moved to Uniontown, Penn. and started over from scratch. His mother's strength, courage and values were



Richard Rosendale (right) works with the Culinary Olympic team during one of its practices in New York.

critical forces in shaping his life, he says.

Rosendale's grandparents provided additional support. His grandfather was a farmer and provided much of the family's

food, which perhaps sparked his interest in “local sourcing” of food. The family, one side Italian, the other German/Pennsylvania Dutch, established a rich culinary tradition, entailing Italian pasta fagiole and red sauces, Pennsylvania Dutch apple pie, homemade noodles and, from the farm, home-smoked bacon, homemade sausage and apple butter.

Rosendale's interest in food led him to a local restaurant; where he got his start bussing tables and cooking the basics.

From 1994 to 1997, Rosendale attended Westmoreland County Community College. He completed an apprenticeship at Nemaocolin Woodlands, in southwestern Pennsylvania. On the day he graduated, he loaded his truck and drove directly to The Greenbrier, the legendary five-star resort in W.Va.

CHEF 4-1-1 Rapid fire questions for Chef Rosendale

Signature dish: Sea scallop Rossini with seared foie gras, fresh pea puree, crushed truffles.

Culinary hero: Thomas Keller, chef-owner of the world-famous French Laundry, in Yountville, Calif., and Per Se, in New York City, two of the most difficult reservations in the world to secure.

Biggest surprise: That the five- and eight-course tasting menus have been such a success.

Thoughts about Columbus: Do not underestimate the food knowledge and sophistication of Columbus residents.

What are you looking forward to: The next project in Columbus, and more balance as he and his wife recently welcomed their first child. Also the Culinary Olympics in October in Erfurt, Germany and, of course, continued success ...

continued on p57

After completing an apprenticeship at The Greenbrier, he worked at Handke's Cuisine in Columbus, the Ritz Carlton Amelia Island, and the famous Duquesne Club in Pittsburgh. During a stint as executive sous chef at the Edgewood Country Club in Pittsburgh, Rosendale realized he could do more. He calls it his "a-ha moment."

In 2001, he accepted his "big break" as a sous chef position at The Greenbrier, a destination he describes as "steeped in history and larger than life." At the age of 25, Rosendale became the chef de cuisine of the Tavern Room, the fine-dining restaurant at The Greenbrier.

In 2003 (age 28), he made it onto the U.S. Culinary Olympic team as the youngest member ever. In 2004, the five-man U.S. Olympic team won the "hot food" competition at the Culinary Olympics, and the team is now ranked No. 1 in the world among the 32 participating countries. At the Olympics, Rosendale's lobster buffet platter received the first perfect score in seven years. To top it off, Rosendale was elected captain of the team for the 2008 Olympic competition in Germany.

In 2005, Rosendale began to consider opening his own restaurant. He focused his research on cities that had growth potential. Columbus' Arena District, Short North, Easton and Polaris were selling points to him; they made the city a "different, more sophisticated" area. Rosendale began looking for spaces and quickly became fond of the 1924 Winders Chevrolet building, at 793 N. High St., for "its history, modern looks, character and soul."

Once Rosendale finalized the Herculean task of starting a restaurant from scratch, several former employees of The Greenbrier joined him in Columbus.

Rosendale is engaging, passionate, mature and confi-

dent. He sets high standards, and insists on having "the right people in the right places."

The chef describes Rosendales as "modern American dining with a sophisticated atmosphere," and its menu as "a union of all of the cuisines that are part of the 'melting pot' that is America."

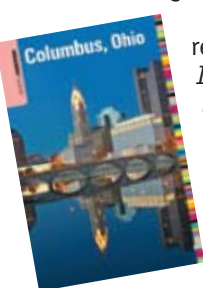
He also occasionally incorporates the science of modern gastronomy; for example, Rosendales' short ribs are cooked in a thermal circulator hooked up to a computer, cooked for 48 hours at exactly 141 degrees. The result is perfectly firm, yet tender. There is no walk-in refrigerator or freezer at Rosendales; every ingredient comes in fresh and prepared that day. Much of the produce comes directly from local farmers, when it is in season at its peak. There's a lot of passion at Rosendales, and the result is extremely creative dishes and techniques, with unusual twists and beautiful presentation. **CS**

Steve Stover is a contributing writer for CityScene.

The Inside Scoop

UA resident pens national travel guide to Columbus

Shawnie Kelley has an intimate relationship with Columbus. She knows the best places to dine, where to find the hottest night spots, where to shop for specialty items, and what to do throughout the bustling neighborhoods.



The Upper Arlington resident penned the *Insiders' Guide to Columbus*, the city's first and only national travel guide. The 300-plus page book is part of the *Insiders' Guide* series, published by Globe Pequot Press. The second edition was released in June.

Kelley (with occasional help from her husband, Kevin Foy) spent nine months compiling as much information about Columbus and the surrounding area as she could. Chapters cover everything from pubs, lodging and attractions to parks and recreation opportunities and neighborhood characteristics. There also is a chapter dedicated to daytrips and weekend getaways.

"I think it's a good cross-section of the city," Kelley says. "We have a plethora of fabulous restaurants and a pleasantly surprising history. And I was shocked to find out how diverse the city is. We've got it really good here."

Check out Shawnie Kelley's MySpace page devoted to the *Insiders' Guide to Columbus* at www.myspace.com/insidersguidetocolumbus. —Alicia Kelso

It happens in GROVE CITY



Blast at Beulah
Friday, July 4
McGuffey Lane
in Concert
Activities for children, jump houses, great aerial, ground fireworks show.

American Motorcycle Association

Flat Track Motorcycle Races
July 11-12, Beulah Park

Grove City Alumni Weekend

Stone Pony in Concert
July 25, Town Center

Epilepsy Foundation

23rd Annual Mud Volleyball Tourney
July 26, Beulah Park

Balloons Off Broadway

Hot air balloons up close, see launch and night glow.
British Invasion in Concert.



Aug. 9, Beulah Park



Ohio Jet Scramble

Large scale jet aircraft, fly up to 250 mph.

Aug. 22-24, Grove City

Ohio Electric Jet Scramble

Electric Jet Engine Models
Sept. 19-21



Music, Arts Festival, Parade
Sept. 20-21, Town Center

ON LINE CALENDAR OF EVENTS
www.visitgrovecityoh.com
FOR SCHEDULE CHANGES, UPDATES
614/539-8747