

Jan 30, 2012

## Postcard: The Bocuse d'Or USA Finals

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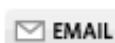
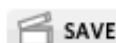
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The competition kitchen was already abuzz with excitement when I arrived at the [C.I.A.](#) yesterday morning, and the four chefs competing for the chance to represent the USA at the [2013 Bocuse d'Or](#) in Lyon were already 2 hours into the 5 ½ hour cooking marathon they would complete that day. A full stadium of students and supporters cheered on their favorite contenders with horns and occasional cowbells. I was lucky enough to step beyond the velvet rope and view the competition from up close—or at least what I could see peering over the sea of finely pressed white jackets and tall white chef's hats.



[ENLARGE IMAGE](#)

Photo: Niki Achitoff-Gray

America's culinary icons, including the likes of Daniel Boulud, Thomas Keller, and Jerome Bocuse, sat down to taste and compare notes on each hopeful's two plates: One dish using River & Glen Hookers cod, and one larger platter of D'Artagnan chicken, each with three intricate garnishes. While everything looked impossibly perfect from where I was standing, of course only one chef can lead team USA in the 2013 Bocuse d'Or. We wish the best of luck to gold medal winner Chef Richard Rosendale, of [The Greenbrier](#) in White Sulphur Springs, West Virginia, and his *commis* Corey Siegel, as they enter their year-long preparation for the international competition! —Cory Baldwin