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01.31.12

Greenbrier Chef Wins Bocuse D'Or USA

By [Adrien Glover](#) | [Hotels + Resorts](#), [Food + Drink](#), [Travel News](#), [Sweepstakes + Contests](#)[Comments](#)

It's often described as the Olympics of the Food World. Entering its 26th edition in 2013, the **Bocuse D'Or**—a biennial competition started by one of the fathers of French cooking, **Paul Bocuse**, that brings together the best chefs in a country, and then the world—is one of the great culinary honors. This year, the top toque award at the U.S.A. competition went to Chef **Richard Rosendale** [The Greenbrier](#) resort in [West Virginia](#). On Sunday, at the [Culinary Institute of America](#) in Hyde Park, NY, Rosendale—who's one of only 66 Master Chefs in the country—dazzled the judges' taste buds with a version of D'Artagnan Winter Chicken Preparations. It's hard not get hungry reading Chef Rosendale's description:

"The chicken was slow cooked sous vide, stuffed with cornbread and country ham, and then basted with winter black truffle butter. After cooking, the chicken was finished in the deep fryer to crisp the skin. It was served with a play on chicken and dumplings, pickled beets, and onion ash infused chicken sausage. Sauce was a rich chicken jus enriched with foie gras and maderia."



Next January, Rosendale will compete against 24 of the best chefs in the world in [Lyon, France](#) for the gold. But life in the kitchen is not all sautéing techniques and souffles for the Pennsylvania-born chef. His more humble Coconut Pound Cake is a perennial fan favorite at the resort. No matter how you slice it, victory is surely sweet for Rosendale—and for guests at [The Greenbrier](#).