

Bocuse d'Or

West Virginia

Team USA's Bocuse d'Or Meat Platter, Revealed (Sort Of)

Thursday, September 6, 2012, by Gabe Ulla

Yesterday, Richard Rosendale, executive chef of The Greenbrier and the U.S. competitor at the Bocuse d'Or 2013, and his commis, Corey Siegel, presented their meat dish — click the image to embiggen — for the first time to the Bocuse d'Or USA board members in the kitchen of the historic Bunker beneath the West Virginia resort.

This was the culmination of a two-day training session attended by board members Thomas Keller (President), Daniel Boulud, and Jerome Bocuse; Bocuse d'Or USA Foundation's Secretary, Joel Buchman; Bocuse d'Or USA Culinary Council Member, Gabriel Kreuther; two of Richard Rosendale's mentors, Dan Scannell and Peter Timmins; and Bocuse d'Or Competition and Events Director Monica Bhambhani. The meat this year is Irish beef. The fish will be announced at the end of November.

Previous training sessions have included Head Coach Gavin Kaysen and Culinary Council Members Grant Achatz and Kreuther. There will be a few official tastings left before the Bocuse d'Or final competition, which will be held in Lyon, France on January 29 and 30, 2013.

