

# Bocuse d'Or

The logo for Bocuse d'Or USA features the text "Bocuse d'Or" in a black, cursive script. The letter "O" in "Or" is replaced by a circular emblem containing the stars and stripes of the American flag. Below the text is a thick, horizontal red brushstroke. To the right of the brushstroke, the letters "USA" are written in a bold, blue, sans-serif font.

USA

For more information on the  
Bocuse d'Or USA

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## **Bocuse d'Or USA Judges and Grand Gala Dinner Chefs Announced**

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LAKE BUENA VISTA, Fla. – Culinary greats will put their spatulas to the test in an elaborate cook-off Sept. 26-27 – during the opening weekend of the 13<sup>th</sup> annual Epcot International Food & Wine Festival – in a quest to represent the United States at the prestigious Bocuse d'Or World Cuisine Contest.

Eight two-person teams will turn up the heat in the kitchen at Walt Disney World Resort in the hope their culinary creations land them a top spot representing Team USA at the Bocuse d'Or World Cuisine Contest – commonly called the “Culinary Olympics” – in Lyon, France, in January 2009.

Walt Disney World guests can attend the competition and observe the chefs performing their culinary wizardry before a panel of 15 of the country's top chefs. Each team will be given five hours to prepare elaborate presentations of cod and beef dishes to be evaluated for excellence in taste, presentation, technical skill and overall kitchen organization. The competition will be held in an arena setting before a live audience and all Epcot ticket holders are invited to view the live competition as spectators. Throughout the weekend, Bocuse d'Or USA will be hosting book signings and opportunities to meet the chefs and officials.

### Officials

Jerome Bocuse	Chefs de France, Epcot	Lake Buena Vista, FL
Paul Bocuse	Paul Bocuse	Lyon, France
Daniel Boulud	Daniel	NY, NY
Thomas Keller	The French Laundry	Yountville, CA

### Masters of Ceremonies

Special guests to be announced

### Judges

Michel Bouit	Bocuse d'Or USA Director, '87-'07	Chicago, IL
Hartmut Handke	Bocuse d'Or USA Competitor, '03	Columbus, OH
Daniel Humm	Eleven Madison Park	NY, NY
Traci des Jardins	Jardiniere	San Francisco, CA
Gavin Kaysen	Bocuse d'Or USA Competitor, '07	NY, NY
David Myers	Sona	Los Angeles, CA
Patrick O'Connell	Inn at Little Washington	Washington, VA
Georges Perrier	Le Bec Fin	Philadelphia, PA
Alain Sailhac	French Culinary Institute	NY, NY
Andre Soltner	French Culinary Institute	NY, NY
Laurent Tourondel	BLT Restaurants	NY, NY
Jean-Georges Vongerichten	Jean-Georges	NY, NY

### Technical Kitchen Judge

Roland Henin	Bocuse d'Or USA Coach	Yosemite, CA
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The Bocuse d'Or USA Competition culminates Sept. 27 with a Grand Gala Dinner and Awards Ceremony, featuring a silent auction, live musical entertainment, dancing and opportunities to meet and mingle with some of the world's top chefs, including Paul Bocuse, Jean-Georges Vongerichten, the Deans of The French Culinary Institute, Alain Sailhac and Andre Soltner, and the chefs preparing the dinner. The star-studded event includes hors d'oeuvres, a four-course tasting menu, and dessert reception, each course paired with Diageo Reserve Signature Cocktails, Diageo Reserve wines and Moët Hennessy champagnes. The highlight of the evening will be a Dom Pérignon champagne toast and the announcement of the Bocuse d'Or USA winning team. The newly selected Bocuse d'Or USA team will receive a \$15,000 cash prize, a four-month paid sabbatical to train at the Bocuse d'Or USA Culinary Training Center, being built adjacent to Thomas Keller's world-renowned restaurant, The French Laundry in Yountville, CA, and the opportunity to represent the US at the Bocuse d'Or World Competition in Lyon, France in January, 2009.

**Tickets for the Grand Gala Dinner can be purchased beginning Monday, Aug. 25 by calling 407-WDW-FEST (407-939-3378), with proceeds benefiting Bocuse d'Or USA (a not-for-profit organization sponsoring the competitors' training, travel and culinary education). Grand Gala Dinner Tickets are \$450/person, and include admission to Epcot and the Epcot International Food & Wine Festival for Friday, Sept. 26 and Saturday, Sept. 27.**

**Bocuse d'Or USA Grand Gala Dinner & Award Ceremony  
Saturday, September 27  
World Showcase, Epcot, Walt Disney World Resort**

**Hors d'Oeuvres Reception**

*Served with Diageo Reserve Specialty Cocktails and Veuve Clicquot Champagne  
A Selection of Eight Hors d'Oeuvres highlighting American ingredients and D'Artagnan's duck and wild mushrooms and Rougié's foie gras, presented by:*

Daniel Humm	Eleven Madison Park	NY, NY
Traci des Jardins	Jardiniere	San Francisco, CA
David Myers	Sona	Los Angeles, CA
Georges Perrier	Le Bec Fin	Philadelphia, PA
Alain Sailhac	French Culinary Institute	NY, NY
Laurent Tourondel	BLT Restaurants	NY, NY

**Seated Dinner — Four Course Chefs' Tasting Menu**

*Paired with Diageo Reserve Wines*

Patrick O'Connell	Inn at Little Washington	Washington, VA	<i>Caviar &amp; Crab "Tin of Sin"</i>
Charlie Trotter	Charlie Trotter's	Chicago, IL	<i>Fish Course</i>
Daniel Boulud	Daniel	NY, NY	<i>Meat Course: Brandt Beef</i>

**Champagne Toast and Winners Announcement**

*Dom Pérignon Champagne*

Terrance Brennan	Artisanal Cheese Company	NY, NY	<i>Artisanal Cheeses</i>
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**Dessert and Dancing**

*A Selection of Eight Desserts Prepared by Walt Disney World's Best Pastry Chefs*

*Served with Diageo Reserve Dessert Cocktails and Moët & Chandon White Star Champagne  
Krupps Bocuse d'Or USA Specialty Coffee Blend*



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**Bocuse d'Or USA 2008 Competitors**

**Chef Timothy Hollingsworth**, Sous Chef, French Laundry, Yountville, CA  
Over seven years working for Thomas Keller at the French Laundry and Per Se

**Chef Hung Huynh**, Executive Chef, Solo, New York, NY  
Top Chef Season 3 Winner, Formerly Sous Chef of Guy Savoy in Las Vegas

**Chef Rogers Powell**, Instructor, French Culinary Institute, New York, NY  
23 years of experience throughout NY and France, including La Côte Basque and Maxim's

**Chef John Rellah, Jr.**, Executive Chef, Hamilton Farm, Gladstone, NJ  
Experience at Union Club, Gray Kunz, Lespinasse and Le Bernardin in New York

**Chef Richard Rosendale**, Chef/Owner, Rosendales, Columbus, OH  
US Culinary Olympic Team Captain  
Over 15 Gold Medals in national and international culinary competitions

**Chef Michael Rotondo**, Chef de Cuisine, Charlie Trotter's, Chicago, IL  
New England Culinary Institute Alumnus, experience at Four Seasons Hotels

**Chef Kevin Sbraga**, Culinary Director, Garces Restaurant Group  
(Amada, Distrito, Mercat, and Tinto), Philadelphia, PA  
Formerly Executive Chef of Le Mas Perrier of the Georges Perrier restaurant group

**Chef Percy Whatley**, Delaware North Parks, Executive Chef, Yosemite, CA  
Oversees operations of the Ahwahnee Hotel in Yosemite National Park