



Washington, DC
CONGRESS

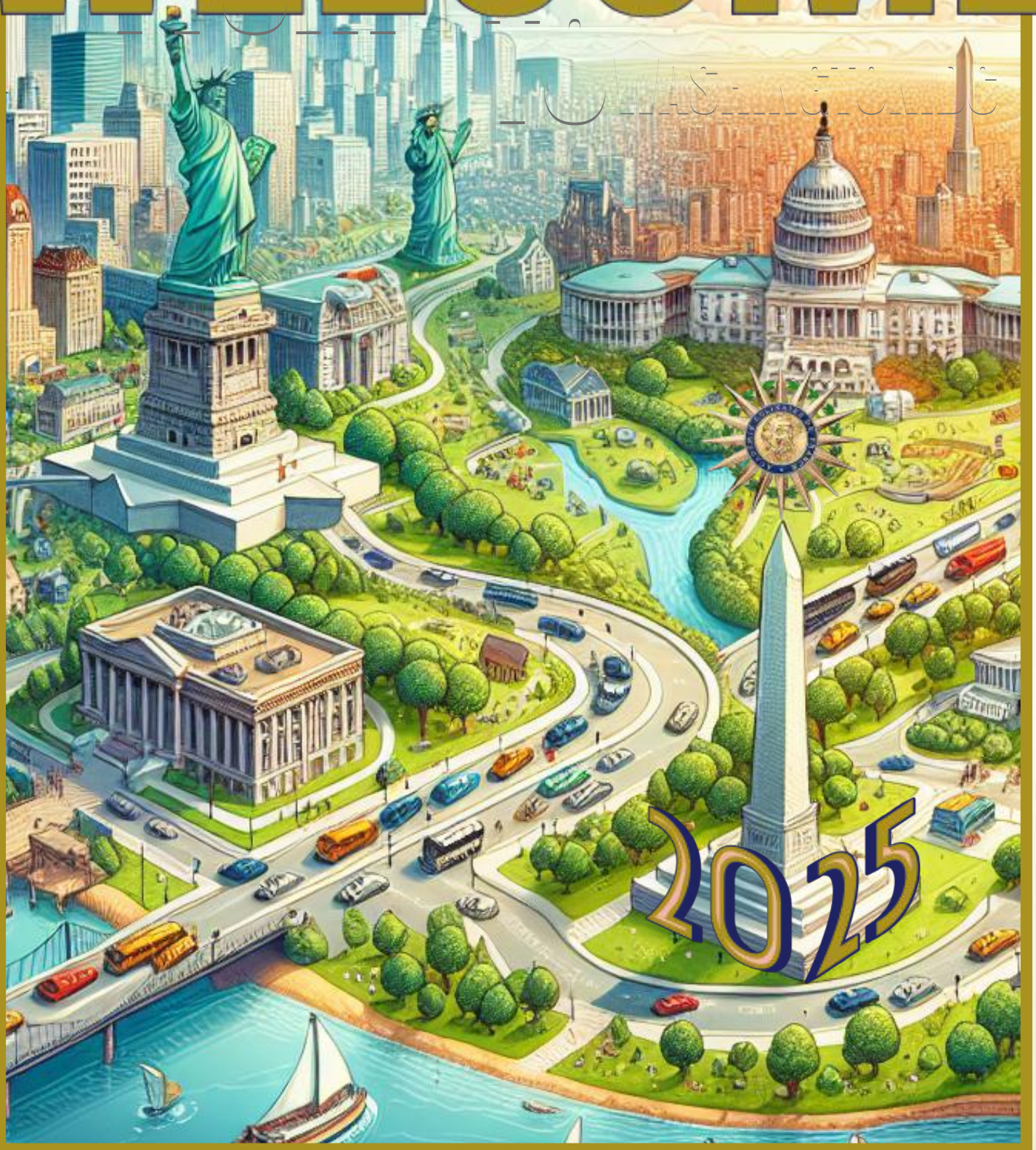
10TH ANNUAL ACF - USA & CANADA CONGRESS

2025

MARCH • 14-15-16 • WASHINGTON, DC

WELCOME

FROM NEW YORK TO WASHINGTON, DC





ACADEMIE CULINAIRE DE FRANCE

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MAÎTRE CUISINIER DE FRANCE

2025



**"Uniting Minds, Sharing Wisdom,
Building Friendships"**

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14 MARCH



FROM 4:30 pm to 9 pm

The French ambassador's residence
2221 Kalorama Road, N.W, Washington, DC - 20008
Chefs Jackets & Medals & Others Cocktail Attire

Evening Program | March 14, 2025

- 4:30 PM - 9:00 PM

5:00 PM | **Guest Arrival and Cocktail Reception**

Hosted by Executive Chef François Oge.

6:00 PM | **Welcome Remarks**

Presented by:

- Laurent Bili, Ambassador of France to the U.S.
- Fabrice Prochasson MOF, ACF World President
- Jean-Louis Gerin, ACF Honorary President, USA & Canada
- Sébastien Baud, ACF Deputy Chairman, USA & Canada
- Claude Godard, MCF President USA & Canada

6:30 PM | **Tribute to Chef Pierre Chambrin**

Presented by Olivier Gaupin, Bernard Guillas, and Jonathan Jerusalemly

6:40 PM | **Tribute to Chef André Soltner (MOF)**

Presented by Hervé Malivert and Jeffrey Butler

6:50 PM | **Awarding of the World French Restaurant Plaque**

Presented by Carol Bussy Representing the Maitre Restaurateur

7:10 PM | **Cocktail Dînatoire**

Featuring a delightful culinary experience with offerings from various restaurants around DC.

9:00 PM | **End of the Cocktail**

- Following the event, enjoy a free evening to explore the city.



JEAN-JACQUES DIETRICH

COCKTAIL

@acfcchefsusa

15 MARCH



FROM 7:30 am to 5 pm

Embassy of France to the United States
4101 Reservoir Rd NW Washington, DC - 20007

Chefs Jackets & Medals & Others Cocktail Attire

Day Program | March 15, 2025

- 7:30 AM - 5 PM

8:00 AM | Breakfast Provided by our partners

8:45 AM | Welcome Remarks

Presented by the Delegate President and ACF World President

8:50 AM | New Academicians Inauguration Ceremony

10:25 AM | Group Photo of New Academicians

10:30 AM | General Assembly

11:30 AM | 1st Presentation: Ocean's Balance

Presented by Lisa Scali (*Ocean's Balance*) and Chef Jean-Louis Gerin

- Topic: The Next Big Thing: Cooking with Maine Seaweed – Innovation, Tasting & R&D

12:00 PM | Aperitif and Lunch, Provided by our partner, accompanied by a presentation.

1:45 PM | 2nd Presentation:

Presented by Romain Dufour (*Barry Callebaut*) and Stéphane Grattier (*Boulangerie Christophe*)

- Topic: The Fundamental Role of Flour and Levain

2:15 PM | 3rd Presentation: Prime Hydroponic

Presented by David Klauer (*Prime Hydroponic*)

- Topic: Revolutionizing Fresh, Organic, Pesticide-Free Produce with Vertical Hydroponic Growing

2:45 PM | 4th Presentation: The World French Restaurant Label

Presented by [Name] and Cedric Barberet, US Ambassador (WFL)

- Topic: [Details]

3:00 PM | 5th Presentation: Innovative Cocktails

Presented by A.J. Schaller and Daniel Liberson (*Lindera Farms*)

- Topic: Epicurean Elixirs- Cocktails for Chefs

3:45 PM | 6th Presentation: The Green Label

Presented by Augustin Brahimi and Jean-Claude Plihon

- Topic: What is The Green Label?

4:00 PM | King Cake

Prepared by Cedric Barberet

5 PM | End of the Event

- For the evening, you may explore dining options or enjoy reserved tables with a prix fixe menu at Blue Duck Tavern or L'Ardente.



OF SHARING OUR KNOW-HOW

10th JOURNÉE

@acfcchefsusa

16 MARCH



FROM 4:30 pm to 10 pm

The Congressional Country Club of Washington, DC
8500 River Rd, Bethesda, MD 20817

Chefs Jackets & Medals & Others Cocktail Attire

Evening Program | March 16, 2025

- 4:30 PM - 10:00 PM

4:30 PM | **Guest Arrival and Cocktail Reception**

Hosted by Executive Chef Matthew Morison from the Congressional Country Club

5:00 PM | **Welcome Remarks**

Presented by:

- Mr. Laurent Bili, Ambassador of France to the United States
- Mr. Fabrice Prochasson, MOF, ACF World President
- Mr. Alain Clos, President of the Belgium & Luxembourg delegation
- Mr. Pascal Guillotin, President, Culinary Philanthropic Society
- Mr. Gérard Bertholon, Président Délégué MCF (by proxy)

6:00 PM | **Dinner Begins**

6:20 PM | **1st Course**

- *Prepared by Chef Xavier Deshayes*

6:40 PM | **The Gold Medal of the Academie Award**

- *Presented by Honorary President Deputy Sébastien Baud*

7:00 PM | **2nd Course**

- *Prepared by Chef Bernard Guillas*

7:20 PM | **The Honorary Academicians Award**

- *Presented by Honorary President Jean-Louis Gerin*

7:45 PM | **Book Presentation**

- *By Frédéric Castan – Facing the Heat: From My Grandmother's Kitchen to Working the Line*

8:00 PM | **3rd Course**

- *Prepared by Chef Olivier Geyer, Executive Chef Consultant*

8:20 PM | **The world order of the Academie Award**

- *Presented by World President Fabrice Prochasson (MOF)*

8:40 PM | **The woman of the Year**

- *Presented by Winnie Mui Chairman*

8:50 PM | **Cheese Service**

- *Provided by Savencia*

9:00 PM | **The 2025 Armchair USA & Canada Delegation Award**

- *Presented by Chef Gérard Bertholon and Chef Mark Ehrler*

9:15 PM | **Dessert Service**

- *Prepared By : Chef Romain Cornu (Hakkasan Group), Chef Mark Courseille (Olivia Macaron) and Chef May Hamoda (Congressional Country Club)*

9:30 PM | **Presentation of the Chefs in the Kitchen**

9:55 PM | **Closing Remarks**

- *Presented By Mr. Fabrice Prochasson, MOF, ACF World President & Sébastien Baud, Deputy Chairman*

10:00 PM | **End of Dinner**

- Free Buses will be provided for the way back to DC



10th

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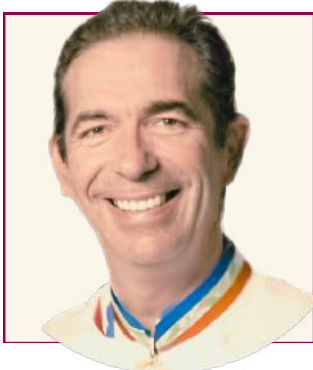


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WELCOME WORDS

USA & CANADA DELEGATION



**Fabrice
Prochasson**
MØF

ACF-World President

I am very happy to welcome our guests and partners and of course our Members of the Culinary Academy of France and Master Chefs of France from all over the United States and Canada for this 2025 annual congress here in Washington.

Created in 1883, the Culinary Academy of France aims to promote French Culinary Art and food products made in France and around the world. It has 600 members in France and the French Antilles and nearly 900 internationally (Australia, Japan, Korea, Vietnam, Chile, Peru, Argentina, Bolivia, Belgium, Luxembourg, Switzerland, Italy, Great Britain, USA, Canada, Mexico and the Caribbean, Morocco, etc.)

It has been a long time since our annual Congress of the delegation of the Culinary Academy of France USA and Canada came to Washington, more precisely to the Embassy of France and to the Congressional Country, a big thank you in advance to Sébastien BAUD, President Delegate USA - CANADA and to all the Academicians who will welcome you during these 3 days of Congress.

It will be an honor to meet you and participate in the Induction ceremony of new ACF members, an important moment for the new academicians and their sponsors.

We will honor our members under the Michel Guérard promotion in order to honor his memory.

During the Conferences that will be held during the knowledge sharing day at the Congress on March 15, 2025, we will have the joy of sharing together and in Concorde a very beautiful galette des Rois, a French tradition that the ACF supports throughout the world.

I look forward to seeing you all again, and certainly to carrying out the investiture of the second term of Deputy President Sébastien BAUD of the Culinary Academy of France.

Thank you dear Academicians for wearing together our golden star with sixteen branches in fraternity, sharing, passion without forgetting the transmission via French gastronomy.



**Sébastien
Baud**

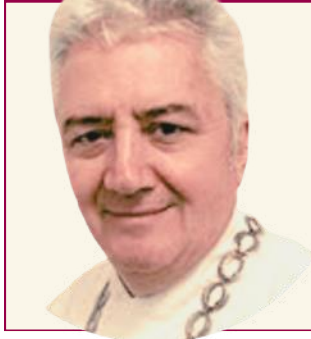
*ACF-President Deputy USA
& Canada*

Welcome to our 10th Annual Congress! It is a great pleasure to greet each of you as we continue this cherished tradition. On behalf of our association, I extend my heartfelt thanks to our members, partners, and friends for making this event possible. Special thanks to our collaborators at the *Maîtres Cuisiniers de France* and the *Société Culinaire Philanthropique* for their ongoing support.

This weekend in Washington, DC, is dedicated to meaningful discussions, camaraderie, and exquisite cuisine, reflecting our shared mission to preserve French gastronomy. As we celebrate, we also remember our dearly departed members—Chef Timothy Foley, Chef Patrice Gaubert, and Chef Pierre Chambrin, and keep their families in our thoughts. My sincere gratitude goes to the volunteers and board members whose efforts make this congress possible. Congratulations to our newly inducted members and awardees. Thank you for your continued commitment to the culinary arts. Let us continue this noble journey together.

WELCOME WORDS

USA & CANADA DELEGATION



**Jean-Louis
Dumonet**

*President Delege
Maitre Cuisinier de
France*

It is with regret that I announce that I will not be able to be with you this year. The vagaries of the calendar have meant that the World Congress of Master Chefs of France is being held on the same weekend. I would have loved to be able to attend both events! But unfortunately our means of transportation are not yet at Star Trek level...

After our USA-Canada congress in Washington D.C. in September 2024, I already know that you will experience unforgettable moments in this beautiful city. And what can I say about the group of Academicians, including some Master Chefs, who will have the pleasure of welcoming you? They are true champions!

I wish you an excellent congress, a beautiful day of sharing and a most memorable dinner of friendship. See you soon!



Pascal Guillotin

*President Societe
Culinaire
Philanthropique*

It is a great pleasure to join you in celebrating the Académie Culinaire de France USA & Canada Delegation's 10th Annual Congress. I am proud to represent the Société Culinaire Philanthropique as we continue our partnership with the Académie and the Maître Cuisiniers de France to support future chefs and the French culinary arts in the U.S. This year, we are excited to sponsor the new bi-annual Trophy Roland Mesnier competition, honoring the legendary pastry chef and Académie member. With a focus on sustainability, the competition will promote responsible culinary practices among pastry chefs. I look forward to a weekend of camaraderie, celebration, and learning. Wishing everyone an enjoyable and educational experience at this year's congress.



Jean-Louis Gerin

ACF - Honorary President

The 2025 congress in Washington give us a chance to appreciate President Sebastien first 5 years at the helm.

Sebastien brought us from the paper and pencil world of our patron Jean-Jacques Dietrich to my world of tiptoeing the internet to his world of high tech.

We are today a 142-year-old association running like a high-tech startup. The new website where each Academicien can reach all of us in a few clicks is fantastic.

With constant communication within ACF/USA board, we were able to analyze and correct issues inherent to our spectacular growth. I for one, encourage all of you to vote Sebastien Baud for a second term as our president, with my pledged support as President d'Honneur and board member.

A special thank you to Madame Genoveva Baud for her support and sharing her husband with us.

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gbertholon@cuisinesolutions.com



CREA
Gerard Bertholon
(703) 270-2931
gbertholon@cuisinesolutions.com



GOURMET CULINARY PARTNERS
Michael Baumgart
310-632-3300
mbaumgart@gourmetfoodsinc.com



ROUGIÉ
Jocelyn Hounnou
(201) 478-1003
jocelyn.hounnou@rougie.com



WHITE TOQUE
Didier Amiel
(908) 759-7565
d.amiel@whitetoque.com



CACAO BARRY
Helene Semmel
(929) 615-2520
helene_semmel@barry-callebaut.com



ARC CARDINAL
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973-628-0900 x6159
nichole.vanderhoof@arc-intl.com



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OPINEL
Alexandre Delecroix
(773) 754-3275
a.delecroix@opinel.com



PARAMOUNT CAVIAR
Ariana Aimani
(917) 986-9418
ariana.aimani@paramountcaviar.com



CRISTEL
Julien Djadane
(203) 305-3955
jadjadane@cristelusa.com



PCB CREATION
Fanny Boy
(240) 805-7312
fanny.boy@manufactura.fr



EVIAN
Carly Zebrowski
(412) 298-2281
Carly.ZEBROWSKI@danone.com



MALONGO
Xavier Noel
(800) 727-8791 Ext.206
x.noel@parisgourmet.com



MAISON DEMARLE
Julie Bucquet
+33 6 29 88 18 16
JBUCQUET@sasa-demarle.com



GOURMET ATTITUDE
Celine Labaune
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celine@gourmetattitude.com

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(212) 813-2882
Ext:306emilie.mena@us.palaisdesthes.com



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JF.Ott@domaines-ott.com



A L'OLIVIER
Pascal Hebert
+ 33 1 64 98 29 38
pascal.herbert@daregal.fr



REVOL
Alexandra Jacques
(678) 456-8671
alexandra.jacques@revol-usa.com



LE WAF
Michel Chalon
(530) 581-0600
mchalon@eurosnack.com



SOBEVAL
Yohann Migdalski
+ 33 6 71 72 98 05
Yohann.migdalski@sobeval.com



MADemoisELLE DESSERTS
Catherine Zwickert
(224) 330-8405
c.zwickert@mdesserts.com



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Ludovic Sabot
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ROBOT COUPE

Joel Garcia
(469) 682-2604
joel@robotcoupeusa.com



JOESPH DROUHIN

Laurent Drouhin
(914) 471-5408
laurentdrouhin@drouhin.com



DARTAGNAN

Ariane Daguin
(973) 344-0565
ariane@dartagnan.com



APRICOT & HONEY

Philippe Darfeuil
(240) 302-0821
apricotandhoneyinc@gmail.com



EDITION BPI

Antoine Viollette
+ 33 06 60 19 15 24
aviollette@editions-bpi.fr



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Ökan Kizilbayir



Paul Denamiel



Julien Bontron



Jean-Jacques Granet



Christian Martin



Emily Riddell



Jimmy De Almeida



Oralia Perez



Patrice Martineau



Philippe Faucher



Mark Courseille



Nathaniel Reid



Christophe Émé



Andres Prussing



Eric Perez



Rodolphe Sicard



David Deshaies

RISE THE 2025 PROMOTION



Michel Pourbet Michel Guerard

Camilla Testa



Margaret Matz



Tran Thi Thuy



Helene Semmel



Christophe Lachavanne



Nicolas Botomisy



Michel Floranc



Sarah Tibbetts



Luke Frost



Matthew Fortuna



Maureen Brandt



Julien Otto



Renaud Lacipiere



Colleen Murphy



Mohamad Al Kassem



Julien Ardouin



Rabii Saber



Benoit Dubuisson



RISE THE 2025 PROMOTION



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Bastien Huguet



Ronan Ulliac



Valentin Bessonnet



Maxime Delmont



Emeline Pero



Karine Beauchamp



Benjamin Patrier



Thomas Joly



Florian Coignée



Driss Ballachy



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Huang**



**Christian
Pratsch**



**Christophe
Le Chatton**



**Christophe
Le Metayer**



**Dimitri
Fayard**



**Eric
Truglas**



**Georges
Berger**



**Guillaume
Guinther**



**Herve
Malivert**



**Jean-Baptiste
Scordel**



**Jean-Philippe
Krukowicz**



**Jerome
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Gaupin**



**Olivier
Geyer**



**Orphee
Fouano**



**Regan
Reik**



**Stephane
Pourrez**



**Stephen
Toevz**



**Terry
Guise**



**Thomas
Bellec**



**Rafael
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**Raymond
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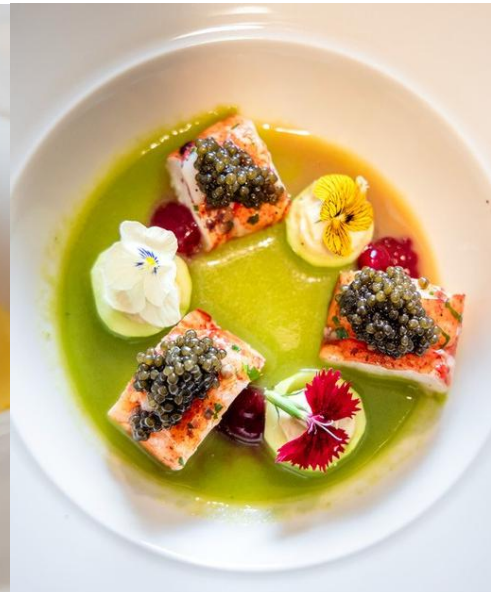
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Manufacture d'émotions



DELEGATION

REMEMBERING OUR PAST MEMBERS



RISE 2024

Remembering

OUR BELOVED MEMBERS



Timothy Foley 1958 - 2024



Timothy J. Foley, affectionately known as the "Breadman," passed away unexpectedly on April 21, 2024, in Scottsdale, Arizona—a beloved place for him and his family.

Born on September 11, 1958, in Duluth, Minnesota, Timothy was the only boy among six siblings and graduated from Duluth Cathedral High School. Known for his vivacious spirit, deep passion for life, and a laugh that resonated through any room, Timothy made a lasting impact on everyone he met throughout his personal and professional life.

Timothy's journey into the culinary world began well before he settled in Michigan. His resume includes stints at the Calhoun Beach Club in Minnesota, Burntside Lodge in the Boundary Waters, The Breakers in Florida, and Ambria in Chicago, in addition to three years spent cooking in the Sinai Desert. He polished his culinary skills at the California Culinary Academy, where he also met his future wife, Pat. Together, they nurtured Bit of Swiss Pastry Shoppe for 35 years, enriching Southwest Michigan with artisan bread. In 2013,

Timothy realized a lifelong dream by opening Bread+Bar in Benton Harbor, where he worked alongside his family. A mentor and guide to many, he treated his employees and staff like family.

An acclaimed member of Team USA at the Coupe De Monde de la Boulangerie, Timothy not only won but later coached the U.S. team to victory. His contributions were further recognized with his induction into the Academie Culinaire de France and the Maitres Cuisiniers de France. Beyond his many accolades,

Timothy is remembered for his daily interactions, marked by positivity and humor, making everyone feel valued and important.

Timothy's greatest joys were raising his children, Matthew and Lauren, and cherishing moments with his family, whether cooking, traveling, or simply enjoying life's pleasures. A true Vikings fan, an avid golfer, a Rolling Stones enthusiast, and a perpetual planner of the next meal, Timothy's legacy of laughter and kindness endures. His memory and spirit continue to inspire all who knew him. SKOL!

RISE 2024

Remembering

OUR BELOVED MEMBERS



Patrice Gaubert 1959 - 2024



It is with profound sadness that we announce the passing of Chef Patrice Gaubert on April 3rd. A revered member of our Academie and a celebrated Executive Chef at the Capital City Club in Atlanta, Georgia, Chef Gaubert's departure is deeply felt across our community.

Chef Gaubert was renowned for his exceptional culinary skills, his fervent passion for gastronomy, and his steadfast dedication to the culinary arts. His contributions have profoundly impacted our community and the culinary world, leaving a lasting legacy that will undoubtedly

inspire future generations. As we honor his memory, we extend our deepest sympathies to his family, friends, and all who had the privilege of knowing him. Let us celebrate Chef Gaubert's remarkable life and career, remembering the creativity he infused into every dish

and the kindness he showed to everyone around him. Patrice loves dogs and was an avid fan of Paris St Germain Soccer Team, Chef Gaubert's spirit and achievements will forever resonate within the hearts of those touched by his culinary genius. He will be greatly missed.

RISE 2024

Remembering

OUR BELOVED MEMBERS



Pierre Chambrin 1947 - 2024



We honor the legacy of Chef Pierre Chambrin, a master of French cuisine whose influence extended from Paris to the White House. Born on September 13, 1947, in Paris, Chef Chambrin trained at the esteemed Ecole des Metiers de l'Alimentation before moving to the United States in 1969. After making his mark in Washington, D.C.

at Maison Blanche, he was appointed as the White House Executive Chef in 1989 under President George H.W. Bush. During his tenure, Chef Chambrin was known for his unwavering commitment to quality and his creative use of American ingredients, despite facing pressure to conform to new culinary trends.

Following his departure from the White House in 1994, Chef Chambrin continued his distinguished career as the executive chef at the Saint Louis Club in Missouri. His exceptional contributions to the culinary world earned him prestigious accolades, including being named "Chef of the Year" by the Maitres Cuisiniers de France in 2008

and receiving the Lifetime Achievement Award from the Academie Culinaire de France in 2013. A devoted husband, father, and grandfather, Chef Chambrin's passion for the culinary arts, his dedication to excellence, and his profound influence on American cuisine will forever be remembered.

REMEMBERING CHEF PIERRE CHAMBRIN

Personal Testimonies

Chef Jonathan Jerusalmly

September 11th, 1998 marks a pivotal moment in my life—the day I met Pierre and my passport was stamped, signaling the start of my 18-month Jr visa journey. It's a day that forever changed me.

Touring the St. Louis club revealed Pierre's unwavering commitment to excellence. Every detail was pristine, from the coolers filled with items flown in from France to his cherished copper pots and pans, which would be my tools for the coming months. Each night, those pots were counted and locked away daily, a testament to his discipline.

The unexpected part of the experience was being introduced to what will become my extended American family, the warmth I found in the Chambrin family was transformative. Welcomed into their home for nearly two weeks, I forged strong bonds with Linda, Pitou, and Sabrina. This experience not only facilitated my acclimation to American life but also exposed a different side of Pierre. In the kitchen, he was strict and focused, sharing his vast knowledge with no tolerance for distractions. Yet, at home, he radiated kindness and humor, revealing the depth of his character, and above all a loving father and husband. I will always remember Pierre's generosity and integrity. He devoted his time to mentoring us, sharing his profound knowledge of French classical cuisine while expressing astonishment at the gaps in understanding among young chefs arriving from France. He transformed our 18 months into a rigorous boot camp for classical cooking—a defining chapter in my culinary education. Being part of Pierre's team meant being prepared for his thorough evaluations. He had a ritual of tasting dishes during service, providing precise feedback. As pace slowed in the evening, he would retreat to his office with a glass of Ricard, offering valuable insights and constructive tips. Pierre was also the key to my connections with inspiring culinary giants like Hubert Keller, Marc Ehrler, and Frederic Castan shaping my professional path. He honored me by being my godfather for MCF and ACF. As I reflect on my time with Pierre, I wish for more moments to absorb his wisdom. He was an encyclopedia of culinary knowledge and an extraordinary man.

Rest in peace, Mon chef. You are profoundly missed and will always be a source of inspiration.

With deep gratitude.

Chef Olivier Gaupin

I met Chef Pierre in 1999 after I had relocated to take on the Kitchen of the Ritz Carlton in St Louis Missouri from the Ritz Carlton in Atlanta. One day shortly after I arrived in St Louis, I received a phone call from Pierre who I didn't know before. He was wishing me the best of luck and welcoming me to St Louis, the kindest words and welcome were unexpected, he offered me to come by the St. Louis club to visit him so we could get to know each other, just a few days later, I met with Pierre at the famous high profile St Louis club where Chef Pierre had built an incredible reputation in the City. He welcomed me and gave me a tour of this magnificent Kitchen, he introduced me to his team, and we then proceeded to sit down in a small room adjacent to his office so we could get to know each other. During that time, Pierre shared his passion for cooking and his path to some substantial achievement throughout his career.

Chef Pierre was inspirational and was eager to start eating dinner together, a feast... I remember that night so very well, the incredible welcome to the club and the passion for sharing food was always remarkable, and meeting Chef Pierre for Dinner became a tradition for us both, we enjoyed each other's company and the camaraderie with his team, became one of the most memorable time at each visit.

Chef Pierre was an incredible individual, we will miss him and his craft for years to come, he was an amazing man, Cook, chef, Father, And Husband
Rest in Peace Chef

Chef Bernard Guillas

Pierre Chambrin was more than a friend—he was a father figure and mentor who shaped my career in America and the life I now cherish. I hold dear the moments we shared, both at his home with his family and in the kitchen of Maison Blanche.

Our journey began in the summer of 1984, when I arrived at Dulles airport. After meeting a friendly American woman who helped me pass immigration, Pierre greeted me with a smile and said, "Welcome to America. I know you'll fit right in." From there, he took me under his wing at Maison Blanche as chef tournant, chef saucier, and sous chef.

Pierre's unwavering dedication to perfection impacted everyone around him. He mentored countless young chefs, including myself, sharing his passion and knowledge. He ran a disciplined kitchen with high standards, inspecting every station before service and offering constructive feedback. I learned that to be a great chef, it's not enough to be skilled—you must recognize and nurture the potential in your team.

Pierre's transition to the U.S. was made easier by his warm welcome and the love of his family—Linda, Sabrina, and Pitou. I treasure those precious moments spent with them. At home, Pierre was relaxed, generous, and full of humor. I'll always remember our joyful conversations over Ricard at lunch or Bas Armagnac late at night.

We spent many hours in his library, exploring rare books that shaped his philosophy, including works by Careme, Brillat-Savarin, and Escoffier. Later, I had the honor of being inducted into the MCF and ACF, with Pierre as my godfather.

Pierre was a legend in Washington, DC, and around the world. His legacy of excellence, passion, and kindness will continue to inspire chefs and everyone he met. Though he is gone, his wisdom and spirit will guide us, and we must carry forward his legacy of dedication, compassion, and love.

RISE 2025

Remembering

OUR BELOVED MEMBERS



André Soltner



1932 - 2025



Honoring the Legacy of Chef André Soltner Member of the Académie Culinaire de France since 1989. Chef André Soltner, whose unwavering devotion to classic French cuisine and the traditions of his native Alsace made Lutèce in Midtown Manhattan one of the most celebrated restaurants in the United States. Born on November 20, 1932, in Thann, Alsace,

he began cooking at a young age and trained in prestigious kitchens across France and Switzerland before arriving in New York, where he led Lutèce for over three decades—missing only four days of work. Chef Soltner received more than 25 awards, including the French government's Légion d'honneur and Officier du Mérite National.

Additional honors include the James Beard Foundation Lifetime Achievement Award, Meilleur Ouvrier de France, and the Chevalier du Mérite Agricole. Despite these accolades, his humility remained paramount. "Basically, I am a cook," he once said. "We are not stars." In 1994, after selling Lutèce, he became Dean of Classic Studies

at the French Culinary Institute and co-authored The Lutèce Cookbook. His legacy endures through the generations of chefs he mentored, the guests he delighted, and the timeless dishes he perfected. We extend our sincere condolences to all who cherished him. Chef Soltner's spirit will live on in every kitchen that embraces the excellence he embodied.

REMEMBERING CHEF PIERRE CHAMBRIN

Personal Testimonies

Chef Hervé Malivert

It is an honor for me to share a few words about André. We all know what an extraordinary chef and mentor he was, but I'd like to offer a couple of personal anecdotes that capture his warmth and spirit.

I first met André in 2006 on my very first day at FCI. I was observing a class when I saw him—confidently walking into our kitchen in his MOF jacket, hand casually behind his back. I introduced myself, and he did the same. I vividly recall that I wasn't yet in the official school uniform; I was wearing my white chef's coat with brown cooking pants accented by two darker brown stripes. Glancing at my pan, André remarked, "What, did you work as a UPS driver before?" We both burst into laughter, and from that moment, a friendship was born. So memorable was that encounter that I promptly went out and bought a checkered pair of pants thereafter!

Another cherished memory came several years later when I introduced the choucroute garnie from the Lutèce Cookbook as part of the Dean's special. I told André, "Chef, on Wednesday we're starting the choucroute." He asked, "What time do you want me here?" I replied, "We're all set—you don't need to be here." With a playful glint, he retorted, "Do you think I'm too old?" I quickly responded, "Okay, chef—tomorrow at 8:00 AM." And true to his word, at 8:00 AM on Wednesday, André was in the kitchen, preparing the choucroute garnie with the students. The excitement on every student's face was priceless.

In closing, I must say that André's kindness on my first day at FCI made me feel both comfortable and welcomed—a gift he generously extended to everyone. Witnessing him in the kitchen with the students, driven by a genuine passion for cooking, left an indelible mark on me. André made a profound impact on my life, and I will always remember him with gratitude and affection.

Chef Jeffrey Butler

I met Chef Andre Soltner in 1996 when he visited the Culinary Institute of America. He had recently retired from Lutece and was giving a presentation in the demonstration theater. We listened to him speak and what struck me was that he was incredibly humble for a man of such great accomplishments. The arrogant attitude that I had witnessed in many other chefs of lesser stature simply was not present in him. He clearly set a standard.

Fast forward to 2007 when I took a position at The French Culinary Institute. My wife was excited to hear that I would be working with Chef Leanne Wong, my mother was excited to see I was working with Jacques Pepin but I was most interested in Chef Andre.

Chef Andre had a role as our Dean of Classic Studies. He would give demonstration, speak with students, advise staff and have a role in special events at the school. He was a common presence around the building.

Working at FCI gave me the opportunity to learn from many chefs but the lessons I learned from Chef Andre stand out. Most of his lessons were not spoken but demonstrated by daily actions. These are just a few of my observations.

Chef was always present when speaking with young cooks. He would judge our finals and took the time to carefully assess them and discuss their evaluations. He invested his time with them. Giving young cooks undivided attention helped build their confidence and understanding. Our job as instructors was to develop cooks and this was almost an innate skill for him.

When asked to demonstrate, participate in special events or asked to visit a class he didn't hesitate to be involved. He was as we say now "All In". When Chef Andre came to demo he made sure to fully prep his own mise en place and manage his menu. He would walk in with his knife kit and work. He didn't show up and show off. He was fully invested in the task at hand and demonstrated that to the students around him. It was not uncommon for him to set up a station in the back of a classroom and go about his work while we instructors taught class. Students were able to see a master humbly at work and enjoying his craft.

Modeling the principles of hard work to young cooks is essential for their growth.

We loved having him visit for buffets to interact with students. During our charcuterie buffets he would discuss the student's projects and offer tips. To this day when I double grind my country pate I think of how he suggested I begin doing that because it gave a more uniform texture to the meat. His critique wasn't harsh, but direct and his compliments were simple and not effusive. If he said something was good, it was and the recipient would beam with pride. The lesson was keep both your critique and compliments clear and sincere.

One of the biggest lessons we all learned from him was to simply take time to enjoy our friends. Sitting at lunch together and sharing jokes especially his dear friend Alain Salthac was a regular occurrence. Slowing down and taking time to enjoy and engage with your friends is something we all should take more opportunities for. Hopefully this weekend we can all use that lesson.

On a typical day chef Andre would stop in and visit classes, eat lunch with the chefs, speak to prospective students, attend graduations and prepare for various demonstrations in our amphitheater. On final testing day he would often judge the students' food and evaluate their work. He took great care in this task and spoke with each student regarding their evaluation.

When he did a demonstration he did not leave a prep list and instructions like many of our guests. Chef would prep his mise en place and work through the entire recipe with the assistant chef. He wanted his hands literally in all of the work. The various chefs that assisted him throughout the years all have walked away with incredible stories of his generosity of knowledge and curiosity about their own cuisine.



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COMPETITION

THE JEAN-JACQUES DIETRICH TROPHY



TROPHY

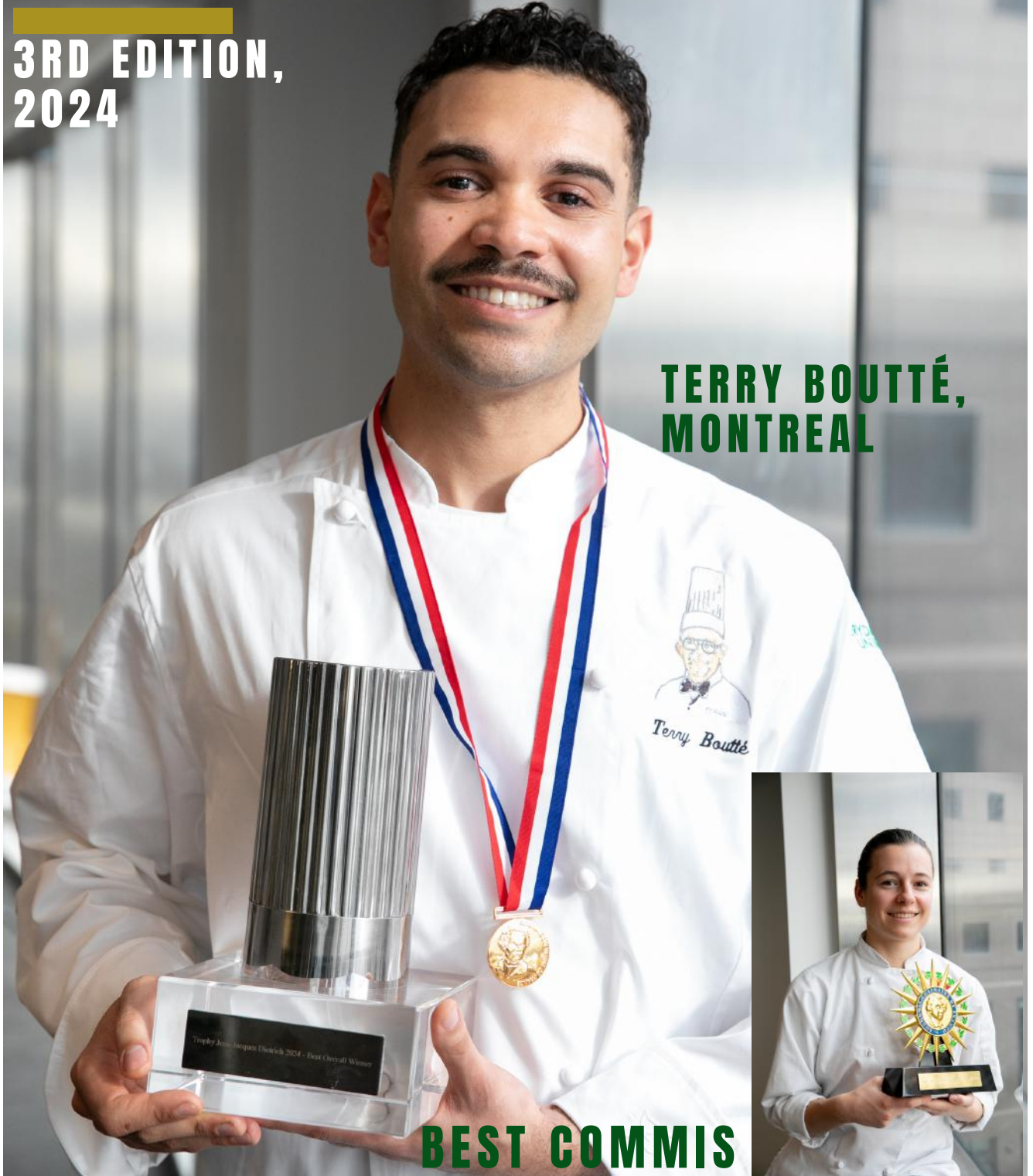
JEAN
JACQUES
DIETRICH
2024



WINNER

3RD EDITION,
2024

TERRY BOUTTÉ,
MONTREAL



BEST COMMIS





THE STORY

The year 2020 unfolded with an unwavering determination to defy the challenges imposed by the formidable foe, Covid. Despite the hurdles and constraints that danced in tandem with the pandemic's tune, the decision was made to launch the inaugural edition of the prestigious trophy Jean Jacques Dietrich. Guided by a seasoned team of experts, the journey began, navigating through the labyrinth of restrictions to secure a venue. Four valiant candidates emerged onto the stage, ready to engage in a culinary symphony that transcended the limitations of the times.

Fast forward to 2022, where the Institute of Culinary Education became the sacred arena for the culinary battle. Emerging from the shadows of the pandemic and ban restrictions, eight contenders stepped into the spotlight. The culinary events unfolded with intensity, centering around the theme of the squab and an Arlequin soufflé, challenging each participant to weave magic with their culinary craft.

And now, in the present moment, we find ourselves celebrating the grandeur of the 3rd edition. Across states and Canada, six culinary artisans converge, ready to embark on a new chapter of the competition. Their task: to present a masterpiece featuring a boneless quail stuffed with foie gras and a harmonious hazelnut & citrus dessert. The stage is set, the aroma of anticipation fills the air, and the tale of culinary excellence continues to unfold in the captivating saga of "The Beauty of The Competition."

RISE the 2024

TROPHY

JEAN-JACQUES DIETRICH



THE CONTESTANTS

**TERRY
BOUTÉ**

MONTREAL
CANADA



**DAVID
PROPST**

BERKELEY SPRINGS
WEST VIRGINIA



**ANDRES
PRÜSSING**

CHARLOTTE
SOUTH CAROLINA



**BEN
DIAZ**

TEMECULA
CALIFORNIA



**CARLYLE
WILLIAMS**

BROOKLYN
NEW YORK



**JEREMIE
SPESARD**

ST QUINCY
MASSASUCHETTS



RISE the 2024

TROPHY

JEAN-JACQUES DIETRICH



THE JUDGES

FABRICE PROCHASSON MOF

President Competition



JEAN-JACQUES BERNAT

Technical Juge



FLORIAN BELLANGER

Tasting Juge



GABRIEL KREUTHER

Tasting Juge



PASCAL GUILLOTIN

President Jury



PHILIPPE BERTINEAU

Technical Juge



SEBASTIEN ROUXEL

Tasting Juge



HERVE MALIVERT

Tasting Juge



OLIVIER REGINENSI

Technical Juge



NOEMIE TESSIER

Tasting Juge



OLIVIER PERRET

Tasting Juge



Thank you to our panel of judges for their invaluable expertise and dedication.

JEAN LOUIS GERIN

Technical Juge



CEDRIC BARBERET

Tasting Juge



CHRISTIAN DELOUVRIER

Tasting Juge









The Judges







The Trophy Ceremony



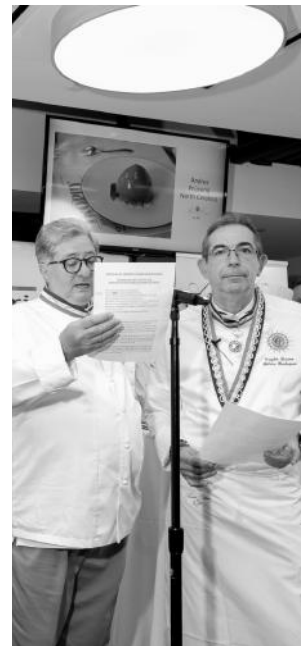
Judges, Competitors & Partners



Jean-Jacques Dietrich Family



The Trophy



RISE the 2024

TROPHY

JEAN-JACQUES DIETRICH



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RISE the 2024

TROPHY

JEAN-JACQUES DIETRICH



Thanks to the Generosity of our Loyal Partners



TROPHY

World Stuffed
Cabbage
Championship
2024



WINNER

1ST EDITION,
2024



**GUILLAUME GINTHER,
NEW YORK**

BERNARDAUD



LES ARTCUTIERS
EQUIPEMENT



Académie Culinaire
de France





THE STORY

AN INTERNATIONAL COMPETITION

In 2023, Maison Bernardaud joined forces with the Francophone consortium Les Artcoupiers, which had begun holding the French Stuffed Cabbage Championship in 2022.

Together, they are now organizing the first World Stuffed Cabbage Championship with the intention of crowning the best stuffed cabbage in the world.

By supervising this competition, the Association du Chou Farci (Stuffed Cabbage Association) ensures the selection of well-qualified judges, monitors the competition entries, qualifiers, and finals, thereby giving weight and credibility to the awarded titles of World Stuffed Cabbage Champion and French Stuffed Cabbage Champion.



The final of the first World Stuffed Cabbage Championship will take place on November 18, 2024, at the Bernardaud factory in Limoges, France, a city known worldwide for the quality of its porcelain.

The international qualifiers will take place in the fall of 2024 and a dozen finalists will then be invited to vie for the title of World Stuffed Cabbage Champion in the tournament's decisive stage.

"Don your aprons, get set, go!"

RISE 2024

TROPHY

WORLD STUFFED CABBAGE CHAMPIONSHIP



THE CONTESTANTS



**CGUILLAUME
GINTHER**

NEW YORK
NEW YORK

**JARIC
VUC**

BOSTON
MASSASUCHETTS

**KATIA
SUJOL**

BOSTON
MASSASUCHETTS



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**CABRERA
JOSE LUIS**

NEW YORK
NEW YORK

**THIAM
PAPE**

NEW YORK
NEW YORK

**JEREMIE
MULLER**

MONTREAL
CANADA

RISE 2024

TROPHY

WORLD STUFFED CABBAGE CHAMPIONSHIP



DANIEL BOULUD

President Competition



THE JUDGES



RISE 2024

TROPHY

WORLD STUFFED CABBAGE CHAMPIONSHIP



RISE 2024

TROPHY

WORLD STUFFED CABBAGE CHAMPIONSHIP



TROPHY

World
Championship
of OEUF EN
Meurette
2024



WINNER

6TH EDITION,
2024

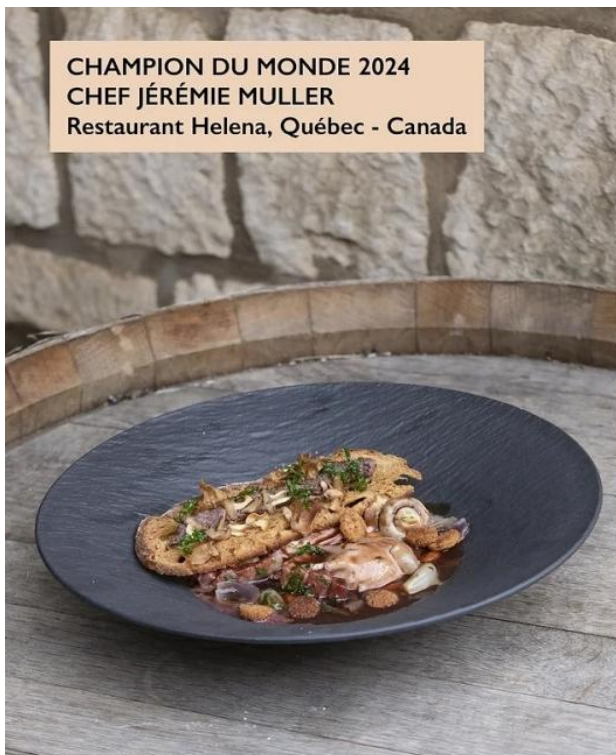


JEREMIE MULLER
RESTAURANT HELENA, MONTREAL

RISE 2024

TROPHY

WORLD CHAMPIONSHIP OF ŒUF EN MEURETTE



CHAMPION DU MONDE 2024
CHEF JÉRÉMIE MULLER
Restaurant Helena, Québec - Canada



THE STORY

AN INTERNATIONAL COMPETITION

Eggs in red wine sauce are an iconic recipe in Burgundy cuisine that dates back centuries. This traditional dish showcases simple but flavorful ingredients: poached eggs topped with a red wine sauce, usually sourced from Burgundy vineyards, topped with bacon, onions, mushrooms, and sometimes a touch of broth. It's a perfect example of French regional gastronomy, which combines the humility of local produce with the sophistication of mastered cooking.

During the 6th edition of the Egg in Meurette World Championship, this culinary heritage was honored at the Château du Clos de Vougeot, on the famous Route des Grands Crus. Chef Jérémie Muller, member of our USA & Canada delegation and Academician, revisited this great classic with a sauce rich in Burgundy wine and an innovative persillade, thus winning the title of world champion.

TROPHY

World
Championship
of Pâté-Croûte
2024



WINNER

15TH EDITION,
2024

6TH PLACE, THE PRIZE FOR CREATIVITY



THOMAS JOLY
BOULANGERIE LE TOLEDO - MONTRÉAL

RISE 2024

TROPHY

WORLD CHAMPIONSHIP OF
PÂTÉ-CRÔTE



THE STORY

AN INTERNATIONAL COMPETITION

Chef Thomas Joly, a newly inducted member of the Académie Culinaire de France, qualified in Montreal to participate in the prestigious World Cup of Pâté-Croûte in Lyon on December 2. Competing against top chefs from around the world, Chef Joly earned 6th place and was awarded the Prize for Creativity, recognizing his exceptional innovation and technical expertise in the world of French culinary arts.

This achievement highlights his commitment to pushing the boundaries of pâté-croûte while honoring traditional French techniques.

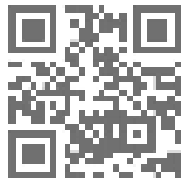
For more information about Chef Joly's accomplishments and his role within the Académie Culinaire de France, you can visit the official website of the Académie Culinaire de France.



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White Toque would like to thank the Académie Culinaire de France for their support, excellence, camaraderie and legacy which continues to power our passion for food.



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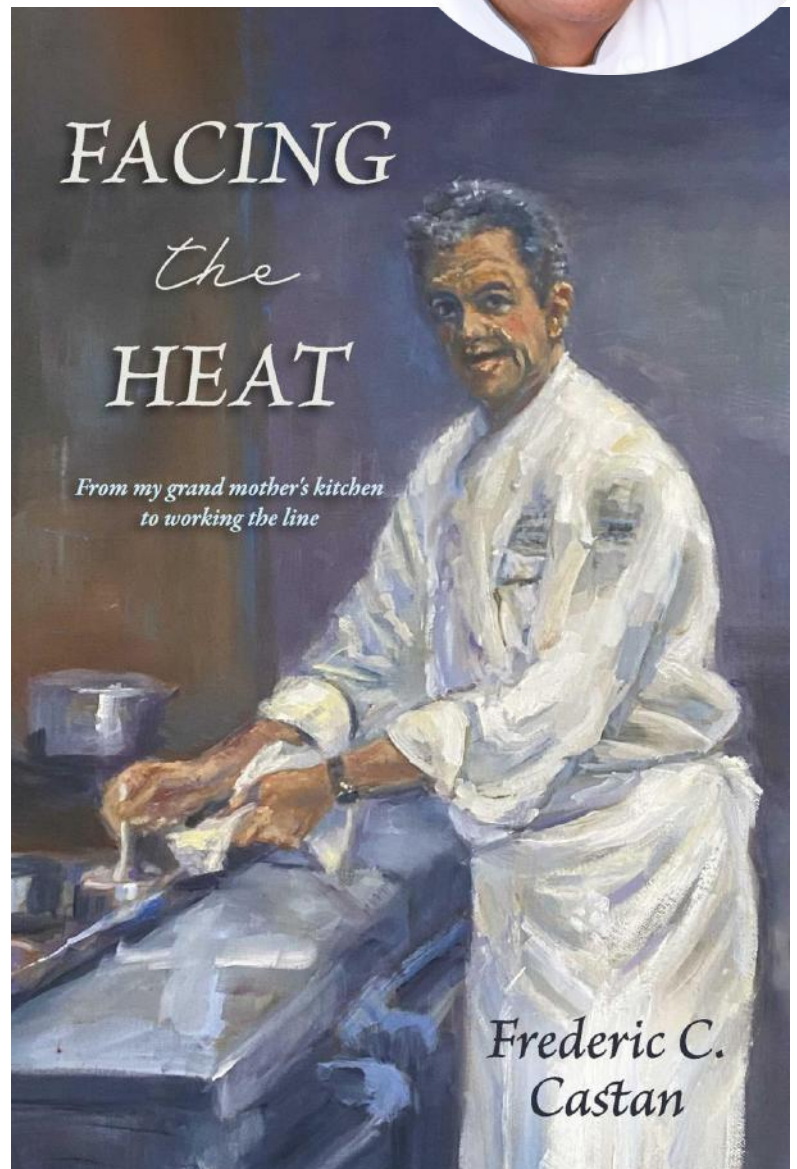
Dive into the captivating journey of Frederic Castan

Academie Culinaire de France

BOOK



A captivating story by Academician Frederic Castan a passionate chef, overcoming numerous obstacles, emphasizing the importance of persistence and faith in achieving success in the culinary world You will discovered a lots of ups and down in Frederic professional and personal life .



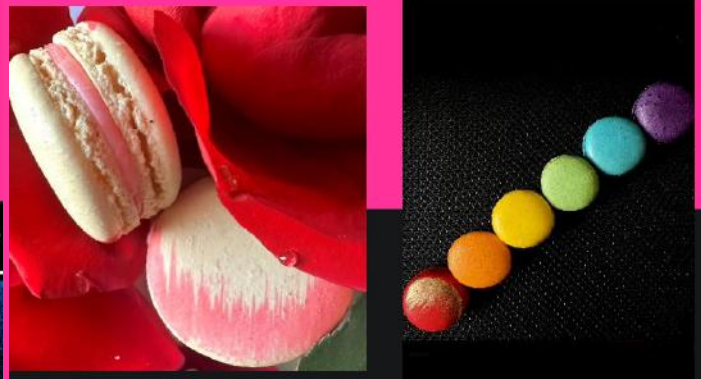
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MONTREAL

2024 - 3RD ANNUAL CANADIAN MEETING



RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 5th, 2024

BRIDOR 40TH ANNIVERSARY

We were proud to celebrate Bridor's 40th anniversary in Montreal, marking a milestone in French bakery excellence. Chefs from France and North America have gathered to honor Bridor's four decades of success. A special thanks to Mr. and Mrs. Leduff for their warm hospitality, making this event truly memorable.



A heartfelt thank you to Chef Florimond Hannoteau and his team at Restaurant Le Boulevardier for a memorable welcome dinner. Their exceptional dishes and warm hospitality made the evening truly special, setting the perfect tone for our weekend..

WELCOME
DINER AT LE
BOULEVARDIER

RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 5th, 2024

BRIDOR 40TH ANNIVERSARY



MERCI !



"Scan the QR code to view more photos from the event!"



RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 5th, 2024

WELCOME DINNER AT LE BOULVARDIER



MERCI !



"Scan the QR code to view more photos from the event!"



RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 6th, 2024

CRUISE ON THE SAINT LAURENT RIVER

We extend our deepest thanks to Chef Helena Loureiro for organizing this wonderful cruise on the Saint Laurent River. Around 40 of us gathered on a beautiful, sunny Sunday morning to enjoy the breathtaking views of the river and surrounding landscapes. It was truly a spectacular and memorable experience.



We would like to extend our deepest gratitude to all the chefs involved in making our Gala Dinner at the Ritz-Carlton an unforgettable experience. Your culinary expertise and dedication truly elevated the evening. A special thank you to all the participants and our valued partners for your support and collaboration, which made this weekend a resounding success.

HUNTING &
FRIENDSHIP
GALA DINNER

RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 6th, 2024

CRUISE ON THE SAINT LAURENT RIVER



MERCI !



"Scan the QR code to view more photos from the event!"



RISE 2024

Montreal

3RD ANNUAL MEETING IN CANADA



October 6th, 2024

HUNTING & FRIENDSHIP GALA DINNER



MERCI !



"Scan the QR code to view more photos from the event!"

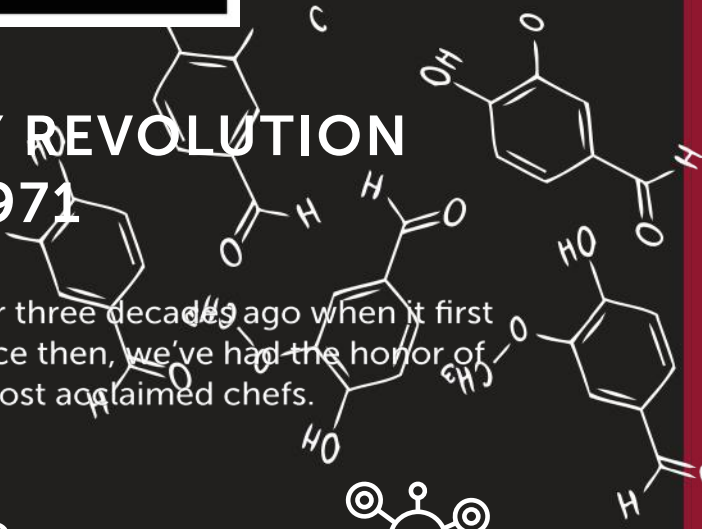




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CREA ignited the sous vide revolution over three decades ago when it first opened its doors in the United States. Since then, we've had the honor of training many of the world's most acclaimed chefs.



TRAINING



CONSULTING



R&D

"CREA offers more than a set of tools—it creates a mindset. It teaches you to approach your dish like a scientist."

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 Chef-Proprietor, The Fat Duck

“

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DELEGATION

THE CHAIR - DELEGATION USA & CANADA



Harvard Club of
New York
February 2024

Photography by
LYDIA LEE

2024



Le Fauteuil de L'academie USA & Canada Delegation



"Since 2000, the chair of the Académie has been bestowed as a prestigious honor to a total of 24 recipients, marking a tradition of recognition for outstanding individuals who have made significant contributions to the culinary arts."

RISE ^{The} 24 Past Recipients

USA & CANADA
DELEGATION



JEAN-JACQUES RACHOU

2002



MAURICE BONTE

1002



ANDRE POUJOL

2002



MICHEL BOURDEAUX

3002



MICHEL BLANCHET

4002



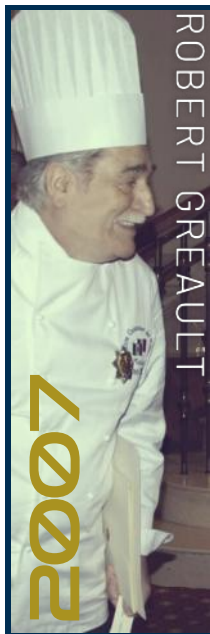
PHILIPPE BOULOT

5002



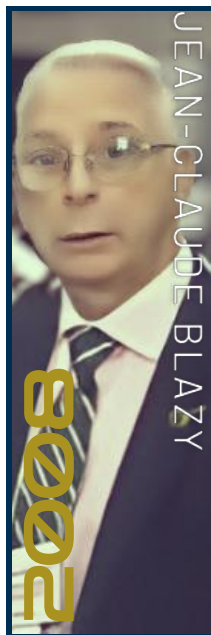
ROLAND MESNIER

9002



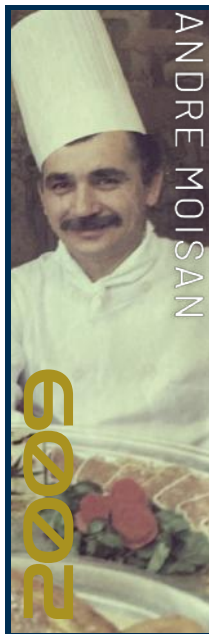
ROBERT GREAULT

7002



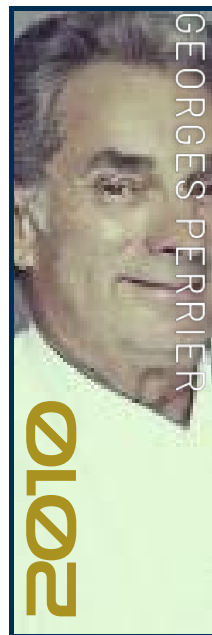
JEAN-CLAUDE BLAZY

8002



ANDRE MOISAN

6002



GEORGES PERRIER

0102



ALAIN MONOD

4102

RISE ^{The} 24 Past Recipients

USA & CANADA
DELEGATION



BERNARD CRETIER

2102



PIERRE CHAMBRIN

3102



ANDRE RENARD

4102



FLORIAN BELLANGER

5102



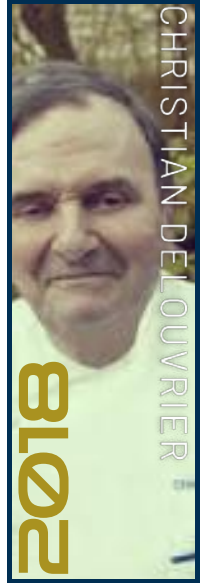
ROLAND PASSOT

9102



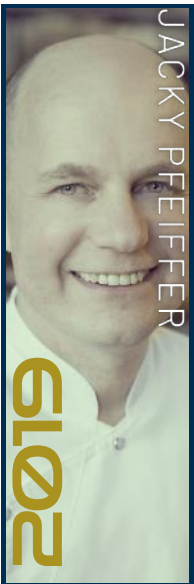
SYLVAIN LEROY

4102



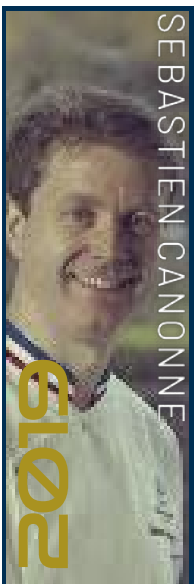
CHRISTIAN DELOUVRIER

8102



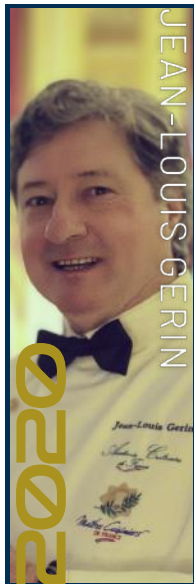
JACKY PFEIFFER

6102



SEBASTIEN CANONNE

6102



JEAN-LOUIS GERIN

0202



BRUNO GOUSSAULT

1202



GERARD BERTHOLON

2202



MARC ERHLER

3202



SEBASTIEN BAUD

4202

RISE ^{The} 2025 Nominees

USA & CANADA
DELEGATION



OLIVIER DUBREUIL

Chef Olivier Dubreuil (Member since 2014, ACF V.P Since 2020) has led the Venetian Palazzo Hotel Resort team since 2005. Olivier was inducted into the Maîtres Cuisiniers de France in 2009 and has served as Vice President of the Académie Culinaire de France since 2020. He is also active with the Ment'or Foundation and judged the Bocuse D'Or U.S. competition in 2015.



FABRICE GUINCHARD

Chef FABRICE GUINCHARD (Member since 2015, ACF V.P Since 2020) ACF USA & Canada Vice-President, Fabrice is a seasoned leader and innovator in bakery R&D. Formerly Corporate Pastry Chef at Bridor for 13 years and a Compagnon du Devoir since 1987, he also holds a European Master's Certificate in various pastry disciplines.



JEAN-JACQUES BERNAT

Chef Jean-Jacques Bernat (Member since 2010, ACF Trustee since 2020) is a master chocolatier, executive chef, and pastry chef with over 40 years of experience. Specializing in classic French patisserie and hospitality management, he has been a valued member of the ACF USA & Canada Delegation Board since 2020.



EN-MING HSU

Chef En-Ming Hsu (Member since 2007) is a trailblazing pastry chef, formerly the Executive Pastry Chef at The Ritz-Carlton Chicago and the first woman to win the World Pastry Team Championship. Now an independent expert, she lends her acclaimed expertise as a judge at prestigious competitions like the U.S. Pastry Competition.



LAURENT RICHARD

Chef Laurent Richard Named one of Pastry Art & Design's "Ten Best Pastry Chefs in America," Laurent honed his craft at The Ritz-Carlton and New York's La Caravelle. Known for his creative desserts—from white chocolate peanut crunch cake to chocolate almond macaroons—he has delighted celebrities such as Nicole Kidman, Julia Child, and Jacqueline Kennedy Onassis.



PHILIPPE BERTINEAU

Chef Philippe Bertineau (Member since 2020) Is Currently serving as a private chef and consultant with Chef Daniel Boulud's Dinex Group (Feast & Fêtes), Philippe has led acclaimed New York institutions, including The Polo Bar, Benoit Bistro, Balthazar, and Payard Pâtisserie & Bistro. Renowned for orchestrating exclusive dinners, he combines classic French expertise with modern culinary flair.

Apricot & Honey

GOURMET

Apricot & Honey Gourmet is a family-operated importer and distributor of premium French artisanal fine foods and beverages.

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Binet 1660



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Our wines are structured; aromatic, expressive and beautifully balanced—blending the subtlety of the Old World with the boldness of the new. Like perfect French spoken with a slight southern drawl!



ACADEMIE

THE 2024 MEDAL RECIPIENTS



RISE 2024

Recipients

THE SILVER MEDAL OF THE
ACADEMIE CULINAIRE DE FRANCE.



CHEF
OLIVIER
PERRET

Academicians since 2021
Sponsor: Sebastien Baud
& Fabrice Guinchard



CONGRATULATIONS TO CHEF OLIVIER PERRET ON RECEIVING THE SILVER MEDAL FROM THE ACADEMIE CULINAIRE DE FRANCE.

Growing up in France's Burgundy region, Chef Perret cultivated a passion for fresh, locally sourced produce—a passion he now brings to Renoir at the Sofitel Montreal Golden Mile. Since arriving from Washington, D.C., he has significantly elevated Renoir's profile, earning two "toques" and a 14 out of 20 rating in the first Montréal edition of Gault et Millau in 2016.

We extend our heartfelt congratulations to Chef Perret for being awarded the Silver Medal of the Académie Culinaire de France. His commitment, both in the kitchen and within the broader culinary community, has also helped strengthen the Académie Culinaire de France's presence in Canada. May his ongoing passion for quality, innovation, and mentorship continue to inspire the next generation of culinary professionals, both here at home and beyond. Félicitations, Chef!

C O N G R A T U L A T I O N

RISE 2024

Recipients

THE SILVER MEDAL OF THE
ACADEMIE CULINAIRE DE FRANCE.



CHEF
FREDERIC
CYR

Academicians since 2021
Sponsor: Sebastien Baud
& Fabrice Guinchard



CONGRATULATIONS TO CHEF FRÉDÉRIC CYR THE SILVER MEDAL FROM THE ACADÉMIE CULINAIRE DE FRANCE.

Chef Frédéric Cyr's three-decade career—despite his youth—has led him to helm a 135-person team at the Fairmont Le Château Frontenac. Raised amid the aromas of a Relais & Châteaux inn, he was inspired by his father, a renowned chef, and painter Riopelle. Though he explored theater and journalism, he ultimately returned to his culinary roots under the mentorship of Chef Thomas Henkelmann.

Chef Cyr's dedication fueled by respect for local produce, a rigorous technique, and a flair for innovation continues to elevate the culinary landscape both at home and abroad. It is with great pride that we salute his achievements and celebrate the role he plays in strengthening the Académie Culinaire de France in Canada. Félicitations, Chef Cyr! May your vision, talent, and enthusiasm keep delighting palates and inspiring future generations.

C O N G R A T U L A T I O N

RISE 2024

Recipients

CHEVALIER DU MERITE AGRICOLE



CHEF PIERRE
LANDET
NEW YORK

CHEF OLIVIER
DESAINTMARTIN
PENNSYLVANIA

CHEF BERNARD
LIBERATORE
NEW YORK



CHEF HERVE
MALIVERT
NEW YORK



CHEF JEAN-LUC
ROYERE
HOUSTON



CHEVALIER DU
MERITE AGRICOLE

CONGRATULATION

RISE 2024

Recipients

OFFICIER DU MÉRITE AGRICOLE



CHEF GERARD
BERTHOLON
VIRGINIA



We extend our heartfelt congratulations on the 2024 promotion to Officier du Mérite Agricole. May your passion continue to inspire others and bring further success in all your endeavors.



CHEF CLAUDE
GODARD
NEW YORK



OFFICIER DU
MÉRITE AGRICOLE



CHEF JEAN-LOUIS
DUMONET
NEW YORK

CONGRATULATION

RISE 2024

Recipients

WORLD FRENCH RESTAURANT LABEL



CEDRIC AND ESTELLE BARBERET STAND IN FRONT OF THE NEW WORLD'S FRENCH RESTAURANT PLAQUE



Cedric & Estelle Barberet's Bistro Barberet & Bakery has become the first U.S. restaurant to receive the prestigious World's French Restaurant designation, awarded by the French Association of Master Restaurateurs.



CEDRIC IN NANCY, FRANCE RECEIVING THE AWARD



WITH THE STAFF OF BISTRO BARBERET & BAKERY IN FRONT OF THE NEW WORLD'S FRENCH RESTAURANT PLAQUE

WORLD FRENCH RESTAURANT LABEL



CONGRATULATION

RISE 2024

Recipients

2024 TROPHEE ANDRÉ SURMAIN



Chef Olivier Dubreuil, we celebrate your 2024 MCF Trophy Andre Surmain—a testament to your outstanding leadership, passion, and commitment to the culinary arts. Félicitations!



TROPHEE ANDRÉ
SURMAIN



CONGRATULATION



Opinel knives, made in the French Alps since 1890

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On April 14, 1865, The Société Culinare Philanthropique, the first chefs organization in America, was founded to serve a new and growing community of French migrant chefs in New York City. The organization established a network and supportive community for these newly immigrated professionals. It provided a space where French culinary traditions could be preserved and promoted while offering support during a booming culinary scene in the United States.



PRESIDENT
PASCAL GUILLOTIN

Although the dining room was center stage for the business dealings and social lives of the New York elite, not all those who emigrated from France to work in the kitchens of hotels, private clubs, restaurants and private mansions were well paid by their employers. The Société's mission adapted to also to provide financial support to its members, and to other worthy causes.

Today, the Société not only continues to fulfill its original mission but has expanded that mission to support culinary students and partner with other chef organizations such as the Académie Culinare de France and Maîtres Culiniers de France. In addition to hosting its longstanding annual dinner dance (held since 1867) and annual Culinarians' Home picnic (held since 1942), the Société is proud to collaborate on and sponsor the bi-annual Trophy Jean-Jacques Dietrich and Trophy Roland Mesnier competitions.

We invite you to join us for our 160th Anniversary Celebrations this year.

160th Anniversary Dinner Dance: Sunday, April 27th, 2025
160th Anniversary Picnic: Sunday, September 7th, 2025



ACADEMIE

THE 2025 MEDAL RECIPIENTS



RISE 2025

Recipients

THE WORLD ORDER OF THE
ACADEMIE CULINAIRE DE FRANCE.



CHEF CHRISTIAN DELOUVRIER

Academicians since 1982
Sponsor: Claude Padeloup
Raymond Vaudard



“CHRISTIAN DELOUVRIER: A LEGENDARY CHEF'S SIX-DECADE CULINARY LEGACY”

Chef Christian Delouvrier, born in Boulogne-Sur-Gesse in the heart of Gascony, has made an indelible mark on the culinary world. From an early age, Chef Delouvrier was inspired by the rich, home-cooked meals of his mother and grandmothers, which instilled in him a deep love for local ingredients and traditional family recipes. His journey began at the Hotel School of Toulouse, and his talent quickly propelled him into the world's finest kitchens, spanning from Montreal and the Bahamas to New York City.

In 1978, he honed his craft with the legendary Alain Senderens at L'Archestrate in Paris before making his mark in New York. As Executive Chef at Maurice's Restaurant in the Parker Meridien Hotel and later at Les Celebrities at the Essex House, Chef Delouvrier's artistry was celebrated on *Great Chefs* Television, where his innovative dishes like Duck Foie Gras with Apples and Crispy Skin Salmon captured the attention of food lovers everywhere.

Chef Delouvrier's passion for "French Country Cooking" continues to shine through his work at La Mangeoire, where he celebrates the rich culinary heritage of France. His enduring legacy has elevated French cuisine globally, inspiring both chefs and diners with his dedication to tradition and excellence.

C O N G R A T U L A T I O N

RISE 2025

Recipients

THE GOLD MEDAL OF THE ACADEMIE CULINAIRE DE FRANCE.



CHEF
GAVIN
KAYSEN

Academicians since 2023
Sponsor: Jean-Jacques Dietrich



**“CHEF GAVIN KAYSEN:
INSPIRING EXCELLENCE IN THE
CULINARY ARTS AND BEYOND.”**

Chef Gavin Kaysen is the award-winning chef and owner of Soigné Hospitality Group in Minneapolis known for his nationally renowned restaurants and cafés in the Twin Cities as well as his leadership in the culinary profession. He is passionate about mentorship and creating a more professional work environment for hospitalitarians. In 2022, Kaysen released his first cookbook titled "At Home" filled with approachable recipes to inspire novices and professionals alike. It was a finalist in the IACP Cookbook Awards. Chef Kaysen is the recipient of two James Beard Awards, "Rising Star Chef of the Year 2008," and "Best Chef: Midwest 2018." In 2022, he served as the executive culinary producer for the reboot of "Iron Chef" on Netflix and as a judge on Food Network's "Bobby's Triple Threat." In 2023, Minneapolis St. Paul Business Journal named Chef Kaysen one of the city's "Most Admired CEOs" and Star Tribune recognized him as one of the "50 People Changing the Way Minnesotans Eat." In 2024, his intimate tasting menu restaurant Demi was the only independent restaurant welcomed into the global Relais & Châteaux family.

C O N G R A T U L A T I O N

RISE 2025

Recipients

CHEVALIER DU MÉRITE AGRICOLE



CHEF, PARTNER JEAN-PHILIPPE KRUKOWICZ

Academicians since 2024
Sponsor: Gerard Bertholon &
Fabrice Guinchard
ACF Partner Since 2020



“CHEF, PARTNER, JEAN-PHILIPPE KRUKOWICZ: HONORED WITH THE CHEVALIER DU MÉRITE AGRICOLE

Jean-Philippe Krukowicz, a valued member of the Académie Culinaire de France since 2024 and a long-time partner of the USA & Canada delegation, was honored with the prestigious French distinction of Chevalier du Mérite Agricole. This recognition highlights his exceptional contributions to the culinary and agricultural sectors, acknowledging his commitment to excellence and the promotion of French gastronomy. Jean-Philippe’s dedication to advancing the values of quality, sustainability, and innovation has made him a respected figure in the culinary community, and this honor reflects his significant impact in both France and abroad. We are proud to celebrate his achievements and look forward to continuing our collaboration with such an esteemed professional.

C O N G R A T U L A T I O N

RISE 2025

Recipients

OFFICIER DU MÉRITE AGRICOLE



PARTNER STANISLAS VILGRAIN

ACF Partner with Cuisine
Solutions and CREA since 2019



PARTNER, STANISLAS VILGRAIN: PROMOTED TO OFFICIER DU MÉRITE AGRICOLE

Stanislas Vilgrain, CEO and owner of Cuisine Solutions and CREA, a distinguished member of the culinary community, will be elevated to the esteemed rank of Officier du Mérite Agricole. This prestigious French distinction honors his outstanding contributions to the culinary and agricultural industries, recognizing his leadership, innovation, and dedication to excellence. Under his stewardship, Cuisine Solutions has become a leader in the culinary arts, particularly in the field of sous-vide cooking, and CREA has played a key role in shaping the future of food science and sustainability. This well-deserved honor celebrates Stanislas Vilgrain's unwavering commitment to advancing French culinary heritage and his significant impact on the global food industry. We are proud to acknowledge his remarkable achievements and look forward to continuing our partnership with such a visionary leader.

CONGRATULATION

RISE 2025

Recipients

WORLD FRENCH RESTAURANT LABEL



EXECUTIVE CHEF
JACQUES SORCI



Restaurant Chouette in Columbus, Ohio is the second restaurant to receive in the U.S the prestigious World's French Restaurant designation, awarded by the French Association of Master Restaurateurs.



JEFF EDWARDS OWNER OF
RESTAURANT CHOUETTE IN
COLUMBUS, OHIO



WORLD FRENCH
RESTAURANT LABEL

Chouette

CONGRATULATION

GOURMET ATTITUDE

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WORLD CLASS TRUFFLES FOR CHEFS & FOODIES



Gourmet Attitude world class truffle supplier to American greatest Chefs opened its doors in Manhattan in 2003 and was founded by Céline Labaune. Over the years, Céline has greatly enjoyed sharing with the American food scene her passion for this delicacy and the mystery and legends surrounded by it.

QUALITY, CARE & RESPECT FOR THE PRODUCTS

At Gourmet Attitude, we are forever seeking the most reliable sources and always working with small producers/growers. Thanks to this dedication, Gourmet Attitude has grown and expanded over the years without losing any of its personal touch.





**Prime
Hydroponic**
at Blue Valley Farm



ABOUT US

“We provide a combination of flavor and high quality for a great dining experience.”



Welcome to Prime Hydroponic, we are passionate about providing high-quality, local, healthy, organically grown produce. We bring living Lettuce and Microgreens into your kitchen for optimal freshness. Our Aeroponic growing system is set for excellent taste, optimal quality, and sustainability. That combination defines our company. Our products last longer and taste more intense. We believe in shortening the distance from farm to table - we grow right next to
YOU.

DELEGATION

2025 HONORARY ACADEMICIENS



RISE 2025

Honorary

ACADEMICIANS USA & CANADA



RECIPIENTS

2024

CHEF MICHEL
POMBET

CHEF JEAN-
JACQUES BERNAT

CHEF DOMINIQUE
PAYYRAUDEAU

CHEF JEAN-PIERRE
VUILLERMET

CHEF PHILIPPE
FERRET

CONGRATULATION

In partenariat
with

Christofle

RISE 2025

HONORARY

ACADEMICIANS USA & CANADA



En-Ming Hsu

En-Ming Hsu is a celebrated pastry chef and the proud owner of S.I.P in Las Vegas. A Pastry World Cup winner, she has been recognized as America's Pastry Chef of the Year and Chicago's Best Pastry Chef. Her exceptional contributions to the culinary arts earned her a Lifetime Achievement Award, and in 2009, she was honored as the ACF "Woman of the Year."



Frederic Castan

Retired ACF & MCF Member
With 35 years in the luxury hotel industry. His farming background and commitment to excellence shine through his mentorship, where he nurtures aspiring chefs, instilling values of quality and perseverance.



Gilles Renusson

A retired ACF member, he is well-known for his impactful contributions to the pastry world, having trained aspiring chefs and served as the President. His leadership and passion have inspired many in the culinary arts.



Carrie Nahabedian

She began her culinary career at the Ritz Carlton in Chicago and went on to become the first female executive chef at the Four Seasons Hotel. Carrie then opened NAHA, which earned a Michelin star...

Bruno Lopez

French Master Chef Bruno Lopez was born and raised in France, where he developed a passion for cooking alongside his mother in their Parisian kitchen, preparing dishes like watercress soup and apple tarts. Unlike most French chefs, he was the first in his family to pursue a culinary career.



RECIPIENTS

2025

En-Ming Hsu

MEMBER SINCE 2007

Sponsor: Sebastien Canonne MOF & Sylvain Leroy

Frederic Castan

MEMBER SINCE 2007

Sponsor: Thierry Blouet & Guy Santoro

Gilles Renusson

MEMBER SINCE N/A

Sponsor: N/A

Carrie Nahabedian

MEMBER SINCE 2012

Sponsor: Sebastien Canonne MOF & Jacky Pfeiffer

Bruno Lopez

MEMBER SINCE 2004

Sponsor: Guy Legay & Michel Blanchet

CONGRATULATION

DELEGATION

2025 LADY OF THE YEAR



RISE The 2025 Lady of the Year

USA & CANADA DELEGATION



2025 Woman of the Year Estelle Barberet

Praise and congratulations to Estelle Barberet, the Lady of the Year 2025! Estelle not only supports our Académie Culinaire de France and our USA & Canada Delegation but also plays a vital role alongside her husband, Cedric Barberet, at Barber Bistro, where her warm welcome and creative bakery displays leave a lasting impression.

Born into a family of patissiers in Lyon, France, Estelle began her journey in the culinary world at a young age, working in the business since she was 13. Her dedication led her to pursue a retail apprenticeship at Patisserie Barberet, her husband's family business, at 16. With her expertise, she managed several patisseries in France before relocating to the United States in 2011. Estelle's passion for pastry and commitment to excellence continue to inspire all who have the pleasure of experiencing her talents firsthand.

Estelle Barberet



RISE The 2025 Lady of the Year

USA & CANADA DELEGATION



2024 Woman of the Year

Winnie Mui Richard

The Académie Culinaire de France Delegation USA & Canada is thrilled to announce the revival of "Les Dames de l'Academie," a cherished concept introduced by our late president, Jean Jacques Dietrich, in 2010. This initiative originally honored Mme Ariane Daguin, Debbie Stapleton, and Deann Bayless, recognizing their exceptional contributions and support.

In this renewed chapter, we are proud to appoint Winnie-Mui Richard to lead the charity committee. Under her guidance, "Les Dames de l'Academie" will expand its reach and impact. We warmly invite all women and men, including wives, partners, and supporters of our esteemed chef members, to join us in this noble endeavor.

As a philanthropic organization, "The Women of the Year" will play a pivotal role in our community outreach efforts. They will be actively engaged in a variety of philanthropy and charity events, designed to support those in need and make a meaningful difference.

Our goal is to create a vibrant, inclusive community where everyone can contribute their talents and passion. By participating in "Les Dames de l'Academie," you will not only help uplift those in need but also become part of a legacy that honors the rich traditions and values of the Académie Culinaire de France. Join us in making a lasting impact and celebrating the spirit of generosity and excellence that defines our organization.



Winnie Mui Richard

Winnie Mui Richard, the wife of Chef Laurent Richard, a member since 2008 and the treasurer of our delegation.



Join us in making a lasting impact and celebrating the spirit of generosity and excellence that defines our organization.

Contact Winnie-Mui at winnie.mui8@gmail.com

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THANK YOU FOR BEING AN ESSENTIAL PART OF OUR JOURNEY!

We would like to extend our heartfelt gratitude to all our partners for their continued support. Your unwavering commitment to our USA & Canada delegation is invaluable and plays a crucial role in our collective success. Together, we can achieve great things and further the mission of the Academie Culinaire de France.





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