



NEWS RELEASE

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25-YEAR-OLD RYAN MANAUT OF HONOLULU NAMED AMERICA'S TOP YOUNG CHEF

FOR IMMEDIATE RELEASE

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Ryan Manaut, a 25-year-old banquet chef at the Oahu Country Club, has been named Best Young Chef Rôtisseur of 2012 by the U.S. chapter of the world's oldest food and wine organization, Confrérie de la Chaîne des Rôtisseurs. Ryan competed Saturday, May 19, in New Orleans against nine other young chefs, all under the age of 27, for the honor of representing the U.S. in the Chaîne's international young chef rôtisseur competition September 14 in Berlin.

Ryan's winning menu included an appetizer of seafood chawan mushi with a seared scallop and chayote canapé; a main course of five-spice roasted duck, hearts of artichoke, glazed carrots and potato puree with red-wine gastrique; and a dessert of quenelle of pineapple with sabayon and berry compote.

Heinz Hofmann, who heads up the U.S. competition as the organization's conseiller culinaire, said, "The U.S. competition was hard fought, and the results were extremely close."

Second place was awarded to Maria Lodyguina from Minneapolis, representing the Midwest region, and third place was awarded to Richmond Fowler II from Nassau, representing the Atlantic/Caribbean Islands region.

"It gives me great pleasure to say that the Chaîne can be proud of all ten competitors, and we are represented by some very well-suited winners."

He said the winner will undergo intensive additional training prior to the September 14 competition, which will pit him against talented young chefs from approximately 20 other nations.

When asked about his victory, Ryan said, "It's still very surreal. I am not sure it has fully sunk in yet what I've done, but I feel great. I came into the competition looking to get my feet wet in these sort of events and now here I am representing the USA. It's a blessing and a great honor."

"To prepare for Berlin, I'm going to work on my plate presentation. I feel that's where I need the most work. Presentation is only a few points in the Chaîne competition, but I know that each and every point will be hard fought and important in this next step."

Additional information about the competition and the Chaîne is available at www.chaineus.org. A link to the young chef's competition can be found under the "outreach" drop-down menu.