



## The Greenwich Country Club

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### *Congratulations Goes Out To Our Own Chef Keith Armstrong!*

The American Culinary Federation has chosen Chef Keith as a regional semi-finalist for the "Chef of The Year" award. Sixteen chefs throughout the four regions of the country are competing for a regional award, and our Chef Keith is one of four professional chefs selected for a competitive spot to win the title of "American Culinary Federation (ACF) Region Chef of the Year." The competition, sponsored by Unilever Foodsolutions, takes place at Le Cordon Bleu College of Culinary Arts Atlanta on Saturday, February 19th, during the 2011 ACF Regional Conference, being held this February 18th-21st at the Hilton in Atlanta. The winner will advance to the national competition in Dallas in July.

The *Chef of the Year* award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices. At the competition, chefs will have 15 minutes to set up, 60 minutes to fabricate and cook four portions of their dish, 10 minutes to plate the dish and 15 minutes to clean up. Their dish must incorporate a whole bone-in duck. A panel of judges will select the winner based on cooking skills, taste and professionalism.

Chef Keith has put together an amazing menu:

*Corned and Sous Vide Duck Breast, Crisp Skin,  
Sable Breton of Cured Duck Leg, Foie Gras and Pork Belly,  
Poached Duck Egg White, Colona Bacon, Black Truffle Pudding, Brioche,  
Ginger Glazed Brussel Sprouts Salad and Sauce Rouennaise*

The winner will be announced at the Regional Awards Gala, on Monday, February 21st.

*This is exciting news for GCC! Let's all stand behind and cheer him on! We're very proud and wish him the best of luck!*

*To learn more about this prestigious competition please...[CLICK HERE!](#)*