



# introducing

## *Chef Philip Tessier*



Chef Philip Tessier won international acclaim in 2015, winning the Silver Bocuse at the Bocuse d'Or, the world's most difficult culinary competition. Just a few points shy of gold, Chef Tessier became the first American ever to mount the podium in the 30 year history of the competition. In 2017, Chef Tessier returned as Head Coach for Team USA and again was a part of history as the United States at last won gold, establishing America as the new standard bearers at the Bocuse d'Or. His newly released book, *Chasing Bocuse: America's Journey to the Culinary World Stage*, offers a behind the scenes view of this incredible journey in pursuit of establishing America as the new

standard bearers at the Bocuse d'Or.

Tessier's culinary career began at the Williamsburg Inn in Virginia, before enrolling in the Culinary Institute of America in Hyde Park, NY. Over the course of three decades, Tessier has worked at some of the world's most renowned restaurants including Roger Verge's Le Moulin de Mougins, Eric Ripert's Le Bernardin, as well as Thomas Keller's Per Se, Bouchon and The French Laundry.

Today, Tessier is a founding member and Director of Culinary and Media at Hestan Smart Cooking, adding his culinary expertise to a talented team of engineers and scientists to develop a new platform for cooking in the home. Tessier is also in the beginning stages of pursuing his lifetime dream of establishing his own restaurant and mentoring the next generation of chefs in America.