



*Hotel Monteleone*

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**FOR IMMEDIATE RELEASE**

## **Chef Randy Buck of Hotel Monteleone honored as Chef of the Year**

**New Orleans (April 10, 2013)** – During the annual Best Chefs of Louisiana awards dinner on Monday, April 8th, 2013, the American Culinary Federation New Orleans Chapter named Executive Chef Randy Buck of Hotel Monteleone as the 2013 Chef of the Year.

For his winning dish, Chef Randy Buck served the signature Chilled Blue-Crab & Avocado Shooter, which was also honored as a Gold Medal winning dish at the 2012 New Orleans Wine and Food Experience's Fleur de Lis Culinary Awards.

"It has been an honor to work with Chef Randy Buck through the years," said Ronald Pincus, vice president and chief operating officer for Hotel Monteleone. "He and his team have continually exceeded expectations year over year in the Culinary Division. Chef Buck's innovative recipes and leadership in the main kitchen has raised the hotel's dining experiences to new heights. Chef Buck is truly deserving of this wonderful award, which only confirms what our guests have been saying about him for years."

Buck began his tenure as Executive Chef at the historic Hotel Monteleone in 1995 and his innovative recipes have been served over the years in the Monteleone's four restaurants. Criollo Restaurant, the Hotel's newest offering, focuses on a local ingredient-driven seasonal menu and farm to table ideology.

"I always use the freshest ingredients available and try to promote local farmers whenever possible," said Buck. "Growing up in the South, my approach was always 'simple.' The least complex dishes can be the most rewarding."

The American Culinary Federation New Orleans chapter was founded in 1978 under the name of Les Chefs des Cuisine d La'Louisian. As an organization of professional chefs, the ACFNO chapter strives to make a positive difference in the Hospitality and Tourism Industry within the Greater New Orleans region through service and to serve as a conduit of culinary education and professional development through apprenticeship, mentorship, scholarship and certification.

For more information on Criollo Restaurant at Hotel Monteleone and to make reservations, please visit <http://criollonola.com/> or call (504) 681-4444. Become a fan at [www.facebook.com/TheHotelMonteleone](http://www.facebook.com/TheHotelMonteleone) or [www.facebook.com/CriolloRestaurant](http://www.facebook.com/CriolloRestaurant), follow on Twitter [@hotelmonteleone](https://twitter.com/hotelmonteleone) and [@Criollo NOLA](https://twitter.com/Criollo_NOLA), and follow on Instagram at [@hotelmonteleone](https://www.instagram.com/hotelmonteleone) and [@criollo\\_nola](https://www.instagram.com/criollo_nola).

**Editor's Note:** Photo of Chef Randy Buck attached.

### About Hotel Monteleone:

Since 1886, Hotel Monteleone, <http://hotelmonteleone.com>, has proudly stood as one of the first landmarks in the famous French Quarter. The hotel is the Quarter's largest full-service hotel, featuring 570 comfortable, luxurious guestrooms and suites. Hotel Monteleone is within walking-distance of some of New Orleans most famous attractions and is conveniently located 11 miles from the Louis Armstrong International Airport. Hotel Monteleone is a member of the Preferred Hotels® & Resorts, Historic Hotels of America, a consecutive AAA Four Diamond award-winner, and has won the J.D. Power and Associates Upscale Hotel Award for "An Outstanding Guest Experience." The Hotel Monteleone celebrated its 125th anniversary in 2011.

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