

Michel Richard

Submitted by Anonymous on Thu, Jul 05, 2012



His style is light, fresh and intelligent, with witty presentations and texture. Michel was a pioneer in French/California cuisine, before moving to Washington, DC, where Michel Richard Citronelle became his flagship restaurant.

Richard knew he wanted to be a chef when he first glimpsed a restaurant kitchen at the age of eight. "The white hats, aprons, and all of the food - I fell in love." His fate was decided.

Michel's creativity can be seen in prestigious culinary publications such as Food & Wine, Food Arts, Gourmet, Bon Appetit, and has been featured in the Washingtonian, The New York Times, Washington Post, and Los Angeles Times, among others. Michel has recently released his second book, Happy in the Kitchen, and opened Central Michel Richard, a new American-French casual dining restaurant in downtown, Washington, DC.

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