

CHEF SCOTT VARNEDOE AWARDS

2009 Baton Rouge Culinary Classic

Silver medals for the Soup Category and Beef/Veal Category.

2009 ACADIANA CULINARY CLASSIC OF LAFAYETTE

Gold Medal and Best of Show – Poultry

2008 ACADIANA CULINARY CLASSIC OF LAFAYETTE

Gold Medal and Best of Show – Pork

2008 BATON ROUGE CULINARY CLASSIC

Bronze – Pork

2008 NATCHEZ FOOD AND WINE FESTIVAL CHEF'S SHOWCASE

1st Place and People's Choice

2007 BATON ROUGE CULINARY CLASSIC

Silver – Poultry, Soup, and Louisiana Nouvelle

Bronze – Seafood

2007 NATCHEZ FOOD AND WINE FESTIVAL CHEF'S SHOWCASE

1st Place and People's Choice

2007 AMERICAN RED CROSS CULINARY CLASSIC OF SHREVEPORT

Gold – Poultry

Silver – Salad and Mini Buffet

2006 BATON ROUGE CULINARY CLASSIC

Gold –

Silver –

2005 NATIONAL PORK COMPETITION - ORLANDO, FLORIDA (TASTE OF ELEGANCE)

Ranked the Top Five Chef in the Country by Chef Magazine and the National Pork Council

2005 NATIONAL PORK COMPETITION SOUTHERN REGIONAL (TASTE OF ELEGANCE)

Gold - Louisiana Chef Par Excellence

2003 LOUISIANA GOLD CULINARY CLASSIC OF NEW ORLEANS

Gold – Duck

Silver – Poultry and Salad

2002 LOUISIANA GOLD CULINARY CLASSIC OF NEW ORLEANS

Gold – Lamb

Silver – Soup and Seafood

2002 GOURMET CHEF CHALLENGE - MOBILE

1st Place - Soup

1st Place – Salad

2001 LOUISIANA GOLD CULINARY CLASSIC OF NEW ORLEANS

Gold - Vegetable

Gold and Best of Show – Lamb

2001 NATIONAL PORK COMPETITION SOUTHERN REGIONAL (TASTE OF ELEGANCE)

Gold - Louisiana Chef Par Excellence

2001 NATIONAL PORK COMPETITION - WASHINGTON D.C.

Ranked the Top Eight Chef in the Country by Chef Magazine and the National Pork Council

2001 NEW ORLEANS WILD GAME CULINARY COMPETITION

Bronze – Poultry

Silver – Salad

Gold – Seafood

2000 LOUISIANA GOLD CULINARY CLASSIC

Silver - Veal and Lamb

2000 NEW ORLEANS CELEBRITY CHEF COMPETITION

Silver - Pork

Duck and Foie Gras Sausage Stuffed Pork Tenderloin with Creole Mustard Merlot Jus

2000 NEW ORLEANS WILD GAME CULINARY COMPETITION

Gold Medal and Best of Show

Duck and Foie Gras Sausage Stuffed Balsamic Glazed Quail

Gold

Pecan-cruste d Creole-glazed Kangaroo and Roasted Fig Balsamic Demi-glace

1999 LOUISIANA GOLD NEW ORLEANS CULINARY CLASSIC

Gold Medal and Best of Show - Pork

Asian Sausage-stuffed Pork Tenderloin with a Sweet Soy and Ginger Reduction, Wasabi Aioli, Sweet Curry Aioli with a Thai Wheat Noodle Cake with Sesame Braised Baby Bok Choy

Silver - Lamb

Herb and Goat Cheese Crusted Stuffed Rack of Lamb served with Tomato Couscous, Cabernet Demi-glace and Foie Gras Butter

Bronze - Poultry

Creole Glazed Maple Leaf Farms® Grilled Duck Salad with Wild Field Greens tossed in a Blackberry Vinaigrette with Spicy Toasted Walnuts, Blue Cheese, and Quail Eggs set in a Potato Basket

1998 LOUISIANA GOLD NEW ORLEANS CULINARY CLASSIC

Gold - Pork

Rabbit and Wild Mushroom Sausage-stuffed Pork Tenderloin with Creole Mustard, Onion and Sage Spatzel with a Smoked Tomato and Huckleberry Demi-glace

Bronze - Lamb

Creole and Herb-marinated Lamb Loin Salad with Exotic Tomatoes, Mixed Wild Greens, Herb Goat Cheese and a Caramelized Red Onion and Mint Balsamic Vinaigrette

1997 BATON ROUGE CULINARY CLASSIC

Silver – Beef and Wild Game

*Beef New Wellington with a Fire-Roasted and Smoked Tomato and Foie Gras Butter Demi-glace
Wild Mushroom Crusted and Stuffed Pheasant with a Caramelized Orange and Thyme Foie Gras Butter (also won a medal in the Herb Category)*

1997 ARK-LA-TEX CULINARY CLASSIC OF SHREVEPORT

Silver - Seafood

Sea Scallop, Shrimp Choriso Sausage and Roasted Pablano Pepper Cheesecake with Pepper Jack Crust and Tomatilla Coulis

1997 ACADIANA CULINARY CLASSIC OF LAFAYETTE

Silver – Seafood and Beef

Crawfish, Wild Mushroom, and Smoked Pumpkin Seed Pesto Souffle' with Tomato, Roasted Pepper and Asparagus Infused Creamy Butter Sauce

Roasted Vegetable Sausage-stuffed Beef Roulade with Roasted Garlic, Red Pepper and Sundried Tomato Demi-glace

1996 BATON ROUGE CULINARY CLASSIC

Bronze - Poultry

Roasted Duck Pecan Pesto and Grilled Vegetable Roulade Salad with a Sweet Potato, Green Onion Cracker with Black Truffle Oil and 100-year-old Balsamic Vinaigrette

BATON ROUGE CULINARY HERB FEST 1996

Silver – Seafood and Poultry

Smoked Crawfish, Shrimp, Wild Mushroom and Andouille Cheesecake with a Parmesan crust and a Tomato and Roasted Eggplant Coulis

Herb marinated Confit of Duck Salad with Root Vegetables and a Sun-dried Tomato and Truffle Oil Balsamic Vinaigrette

1996 ACADIANA CULINARY CLASSIC OF LAFAYETTE

Gold - Soup

Sea Scallop and Wild Mushroom Bisque

Bronze – Poultry and Wild Game

Seafood Stuffed Quail with Roasted Red Pepper Creole Cream

Smoked Rabbit and Chanterelle Mushrooms over Roasted Red Pepper Linguine

RECOGNITION

- Featured in National Geographic's Traveler Magazine's Stay List 2008. Varnedoe's Carriage House was mentioned in conjunction with The Myrtles Plantation as a place to stay and eat - making it 1 of 150 properties listed among the US, Canada, Mexico, and the Caribbean.
- Featured Chef at the Southern Breeze Culinary Festival 2008
- One of 10 Louisiana chefs chosen to participate in the 2008 New Orleans Food and Wine Festival's special ACF Seafood Competition
- One of 15 chefs chosen to represent the state of Louisiana at EPCOT's 2008 Food and Wine Festival
- Featured chef during Taste of the Nation at White Oak Plantation benefitting the Greater Baton Rouge Food Bank
- Varnedoe's Carriage House was named one of the top 3 restaurants in the Baton Rouge area by the Wall Street Journal in 2007
- Featured in Home and Gardens Magazine 2007
- Featured in La Vie Magazine 2007
- Cafe Marigny was nominated by "Where" Magazine as Best Restaurant in New Orleans
- Named one of the top 5 chefs in New Orleans by Bon Appetit magazine in the February 2001 issue
- Named one of the top 8 chefs in the country by Chef Magazine and the National Pork Council
- Numerous articles in The Times Picayune, The Advocate, The Gambit Weekly, Country Roads Magazine, 225 online, the Baton Rouge Business Report, and Bluffs and Bayous
- Featured on the cover of "New Orleans Cuisine"
- Featured in such well-known magazines as "Bon Appetit," "Food and Wine," and "Gourmet"
- Featured chef on various television programs throughout Louisiana, Alabama, and Mississippi
- Personal Caterer for Baton Rouge Uncorked